

# *GUIDE TO BREWING COFFEE LIKE THE PROS*

The Virtual Slurp! Coffee Tasting



For a virtual tasting, you will need to brew your coffee like the professionals do.

You may be surprised to know that coffee professionals don't use brewing methods for coffee cuppings. The reason is that brewing methods change the characteristics you'll get in the cup.

In this guide we'll walk you through the equipment you need to brew coffee for a tasting as well as all the steps you need to take to get the brew right.

YOU'LL NEED TO HAVE SOME CUPPING EQUIPMENT TO GET STARTED.

BUT NO WORRIES...

YOU PROBABLY ALREADY HAVE MOST OF THE NECESSARY EQUIPMENT IN YOUR KITCHEN.

## *What cupping equipment do you need?*

A timer (the one on your phone should be adequate)

Something to label each glass (for instance, a piece of paper to tuck underneath glass)

One glass per coffee you will cup

A glass full of piping hot water (to clean spoons between tastings)

An empty glass for discarded coffee grounds

One spitting cup per taster (optional)

One tasting spoon per taster (you can buy a professional cupping spoon or simply use a deep soup spoon)

Scale (small scale that can measure between 15g-1000g)

Hot water, 200 ml per coffee sample (195-200°F, 90-92°C)

Kettle (preferably a goose neck kettle or one with a narrow spout)

Napkins

Flavor Wheel, Tasting Sheets and pens/pencils



## *What will happen during the tasting?*

During tasting, we're going to brew the coffees together at the same time, and then taste them.

Everything will happen quite fast, so you might want to do a few practice runs ahead of time.

Let's break the brewing down into steps.

**Step 1:** Grind the coffee

**Step 2:** Start brewing

**Step 3:** Break the crust

**Step 4:** Slurp

**Step 5:** Take notes



## *Step 1: Prepare to grind the coffee*

Before the tasting begins, **weigh 14 grams** of each coffee sample. Place the coffee in a glass and label the glass with a number 1.

**Repeat** the above steps for each coffee to be tasted, labeling each subsequent glass 2, 3, 4, etc.

For the virtual tasting, weigh out the coffee as explained above, but **do not grind it yet**.

*After* we begin the tasting, you will do the next steps:

**Clean the grinder** - run a few beans of the sample through the grinder and set it aside. This step cleans the grinder of any lingering tastes from the last coffee you ground, and will not be used for the tasting.

**Grind the coffee** - grind each sample of coffee **medium-coarse** (like rough sand, but not as big as Kosher salt). Put the coffee in the corresponding glass. Don't forget to appreciate the **fragrance**.



## *Step 2: Start brewing*

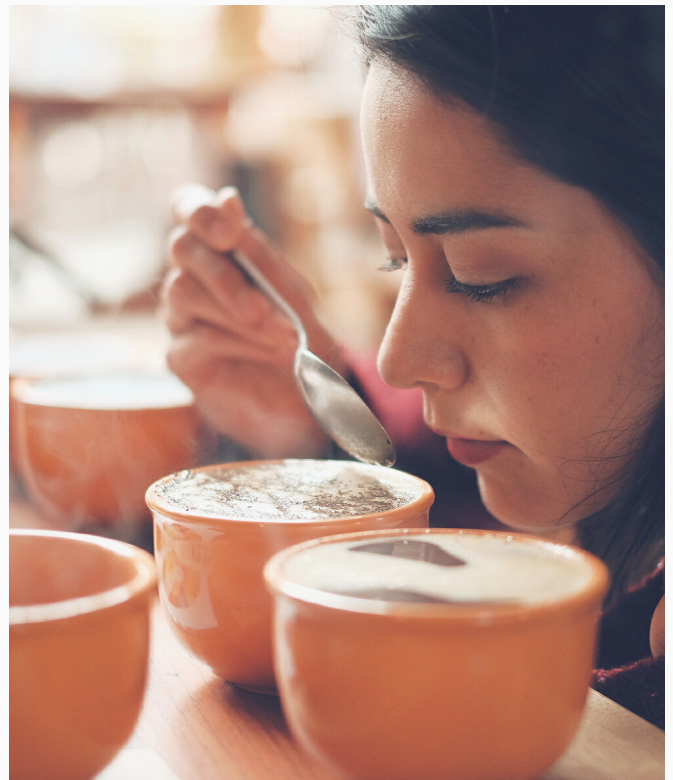
Now that we began the tasting, we've ground our coffee, and we've appreciated the fragrance, we get to the exciting part of **brewing** it the way the pros do.

- Heat your water to just off the boil (between 90-92°C or 195-205°F).
- Add 200 of hot water to each glass, ensuring that all the coffee grounds are saturated.
- Set the timer for 4 minutes.
- While waiting, smell the coffee again. Get your nose as close to the wet grounds as possible.
- Smell the aroma and write down your impressions.



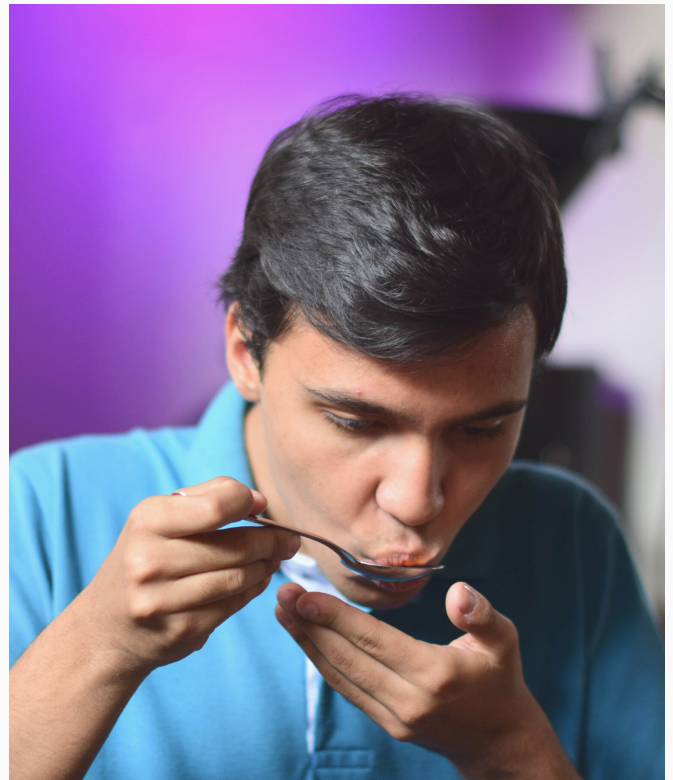
## *Step 3: Break the crust*

- When the timer goes off (after 4 minutes), it's time to break the crust.
- Use your cupping spoon to break through the layer of wet ground coffee on the top, pushing it away from you. Most of the crust will sink to the bottom of the cup.
- Act fast to get your nose as close to the crust as possible.
- **Inhale** deeply.
- Note the **aromas**, which should be quite intense.
- Once you've noted the aromas, take two spoons and **clean** any residual grinds off the surface of the coffee. Don't worry about the coffee at the bottom of the cup.



## *Step 4: Slurp!*

- Set your timer for 10 more minutes (a total of 14 min).
- After the 10 minutes are up, use your cupping spoon to take a spoonful of coffee.
- Slurp it in loudly and quickly.
- Swish the coffee around your mouth briefly.
- Concentrate on the **characteristics** of the coffee.
- Spit into your spitting cup (optional).
- Note your impressions of the coffee on tasting sheets.
- Rinse your spoon in the glass of water before moving on to the next coffee (so as not to cross-contaminate the samples).



## *Step 5: Take notes*

- As we go through each characteristic of coffee, use the **tasting sheets** to take notes of what you find in the coffees.
- Use the **Flavor Wheel** to help you define the flavors you're detecting as you slurp.
- Please **don't share your opinions** yet! When everyone is tasting the same coffee, even casual comments like "WOW!" can change other people's perception of the coffee.
- During a cupping, all you hear is the **sound of slurping** until the moment comes to discuss the coffees.
- Happy slurping!

