

GUIDE TO SELECTING THE RIGHT COFFEE

The Virtual Slurp! Coffee Tasting



To prepare for your virtual coffee tasting, you need to get ready to **cup coffee**.

If you're asking yourself "What in the world is cupping???", don't worry. We'll cover that during the tasting.

The short answer, however, is that coffee cupping is the industry term for coffee **tasting**.

Of course, to **taste** coffee you need to **have** coffee.

Tip:

YOU MIGHT WANT TO START SEARCHING FOR YOUR COFFEE WELL BEFORE THE DATE OF THE TASTING.

IT CAN TAKE SOME TIME TO FIND THE RIGHT COFFEE.

Which coffees should you purchase?

For the cuppings to be as effective as possible, you'll ideally want to use **2-3 different coffees**.

That way, you can **compare** them and **contrast** them. We'll talk more about that in a minute.

You can choose coffees based on:

- Species/varieties
- Processes (washed, natural, honey or other)
- Country/region
- Altitude - very low, low (900 mts) high (1,600 meters), very high, (2,100 mts)
- Roast (from light to dark)
- Flavors (chocolate, fruit, nuts, floral, spicy)
- Body



Two different approaches

There are two ways to choose coffees for a tasting: you can either select coffees that **complement** each other or coffees that **contrast** each other.

Complement

These are coffees that are **similar**.

For instance, you could choose coffees from just one country or region.

Or coffees that are described as having high acidity.

Or coffees that have chocolate notes.

Contrast

The second option – and our preference – is to choose coffees that are **radically different** and create a stunning contrast.

You could cup a high acidity coffee next to a low acidity one.

Or a coffee with chocolate notes alongside one with citrus notes.

Or a low altitude one and a high altitude one.

Where can you purchase coffee?

If you have a specialty coffee shop or roaster nearby, that's great! You may be able to get a good selection of coffees there.

However, if you don't have any in your area, feel free to purchase coffee **online**. It may be the best way to get a wider selection of fresh coffee.

Feel free to use the same type of coffee for **several cuppings**.

For instance, if you choose a light-roast, fruity, natural-process SL-28 from a high mountain in Colombia, you can use the same coffee when you cup for altitude, flavor, body, roast, region, processes or variety.



For each cupping you'll need just a small sample of each - 14g of coffee.