

Coffee cupping is a vital tool that allows the roaster to track quality and consistency between roasts. For the consumer it can refine the palate, sharpen the senses, and provide some transparency to the world of coffee roasting. Coffee cupping is very accessible, fairly simple, and an introduction to roasting as a hobby.

Cupping on a large scale can take on a whole new meaning--for the home it should remain relaxing and enjoyable. The purpose of this guide is an outline of tasting coffee for casual consumption.

Needed:

- 3 coffees, whole bean. Approximately 12 grams of each (enough to cover the palm of your hand).
- 3 cups, 6 to 8 oz. Wide mouth preferred.
- 1 soup spoon.
- 1 towel.
- 18 to 20 oz of water, just under 200 degrees.



Building up a kit over time can be inexpensive and advantageous.



A relaxing quiet environment, such as a kitchen table is best. Avoid distracting scents, such as cooking if possible. As practice, having fruit or nuts available to smell can have an advantage, but overall eating can dampen the taste. Having a cup of cool water available to sip between tasting is preferable.

When picking beans for this exercise different countries, roasters, processing styles will help differentiate each coffee. Each coffee should have the roast date as close as possible in common.





For the purposes of tasting at home auto-drip grind is more than acceptable. ~~For the purposes of tasting at home auto-drip grind is more than acceptable. Eliminate the clumping binder between coffees~~

For the purposes of tasting at home auto-drip grind is more than acceptable.





hot and off to the side for 3 minutes. A handy way to tell they're ready is when the bubbles have





The best way to do this is to use a spoon to stir the coffee sludge and then to use a spoon to stir the coffee sludge.



Before you start, it's important to know the difference between tastings and coffees. The oils from the



Some of the best coffee is made in the regions of the world. In the regions of the world, the coffee is made in the regions of the world.



Flavor, Aroma, Body, Acidity, Balance, Mouthfeel, and Aftertaste are the key factors in coffee cupping. The process involves smelling the coffee, tasting it, and evaluating its characteristics. The coffee is typically brewed at a higher temperature than for drinking, and the liquid is then cooled and served in a small cup.