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.

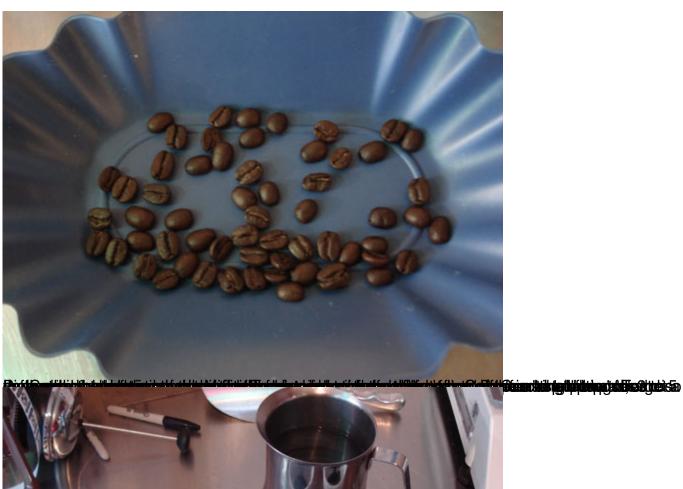


Building up a kit over time can be inexpensive and advantageous.



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.

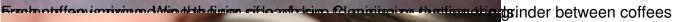
When picking beans for this exercise different countries, roasters, processing styles will help differentiate each coffee. Each coffee should have the roast date as close as possible in common.





Campijoingipai Poladaskintyaa Cibrasivaees ted kistobile kelbativa (ako Fereralai an bili) opvidet algebio istup Etimit til arately oppides d







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



behtterle life pethyline for laye inutes. A handy way to tell they're ready is when the bubbles have





The phosphographic white the transfer implication of the special state o



triffer a fill bould out by trial to be winded to expense between tastings and coffees. The oils from the



Sizance splays still the political to the later of the still the s

