

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.





Prevent coffee from mixing with the grinder. Clean grinder between coffees

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





hot time. If you stir it for 30 minutes. A handy way to tell they're ready is when the bubbles have





The possible growth of the industry in the form of the S. cereale and what it does to the coffee



differs from the traditional technique of the past between tastings and coffees. The oils from the



Some steps of the coffee cupping process. Making it a bit more difficult to do in the regions like Asia, Africa and Latin



Flavor, Aroma, Body, Acidity, Balance, Mouthfeel, and Aftertaste are the key factors in coffee cupping. The coffee is brewed in a standard cupping spoon, and the liquid is poured into a white cup. The coffee is then tasted and the flavor is noted. The aroma is also noted, and the body and mouthfeel are described. The aftertaste is also noted, and the overall quality of the coffee is determined.