User Guide for Coffee Fermentation Process Entry Form

Introduction

The Coffee Fermentation Process Entry Form is designed to help coffee farmers record detailed information about the coffee fermentation process. This guide provides instructions on how to use the form and explains how the information can be useful for monitoring and improving coffee quality.

https://mcgill-my.sharepoint.com/personal/dhevin_desilva_mail_mcgill_ca/_layouts/15/embed.aspx?UniqueId=8fef1fdb-f04c-4561-a3b3-c3254ad0affa&embed=%7B%22ust%22%3Atrue%2C%22hv%22%3A%22CopyEmbedCode%22%7D&referrer=StreamWebApp&referrerScenario=EmbedDialog.Create

Accessing the Form

https://airtable.com/appipeZrVM8r81BKm/pagoAvvxyq0QRpdgp/form

Filling Out the Form

1. **Assignee**
    - **Field Name:** Assignee
    - **Description:** Select the person responsible for taking the current records of the drying process.

- **Usefulness:** Assigning a responsible person ensures accountability and accurate record-keeping.

2. **A new Fermentation or Existing Fermentation**
    - **Field Name:** Fermentation Status
    - **Description:** Indicate whether this entry is for starting a new fermentation process or updating an ongoing one.
    - **Usefulness:** Helps in tracking whether the data pertains to the initiation or progress of a fermentation batch.
3. **Batch**
    - **Field Name:** Batch
    - **Description:** Select the batch of coffee beans undergoing fermentation from the existing records.
    - **Usefulness:** Identifies the specific batch for which fermentation data is being recorded.
4. **Barrel Status**
    - **Field Name:** Barrel Status
    - **Description:** Indicate the current status of the fermentation barrel (e.g., open, sealed).
    - **Usefulness:** Helps in tracking the condition and status of the fermentation environment.
5. **Barrel Open Time**
    - **Field Name:** Barrel Open Time
    - **Description:** Record the date and time when the barrel was opened.
    - **Usefulness:** Tracks the duration for which the barrel has been open, impacting fermentation conditions.
6. **Barrel Close Time**
    - **Field Name:** Barrel Close Time
    - **Description:** Record the date and time when the barrel was closed.

- **Usefulness:** Ensures accurate recording of the fermentation period.

7. **Checked Time**
    - **Field Name:** Checked Time
    - **Description:** Record the date and time of the last check on the fermentation process.
    - **Usefulness:** Tracks the frequency of monitoring, ensuring timely checks and adjustments.
8. **Temperature**
    - **Field Name:** Temperature
    - **Description:** Enter the temperature (in degrees Celsius or Fahrenheit) during the fermentation process.
    - **Usefulness:** Helps in maintaining optimal fermentation conditions for quality control.
9. **PH**
    - **Field Name:** PH
    - **Description:** Enter the pH level of the coffee during fermentation.
    - **Usefulness:** Monitoring pH levels is crucial for ensuring the desired acidity and balance in coffee.
10. **Brix Levels**
    - **Field Name:** Brix Levels
    - **Description:** Enter the Brix level (sugar content) during the fermentation process.
    - **Usefulness:** Measures sugar content, affecting the sweetness and flavor profile of the coffee.
11. **Humidity**
    - **Field Name:** Humidity
    - **Description:** Enter the humidity level (in percentage) during the fermentation process.

- **Usefulness:** Helps in maintaining optimal moisture levels to prevent mold growth and ensure consistent fermentation.

12. **Weather Conditions**
    - **Field Name:** Weather Conditions
    - **Description:** Describe the weather conditions during the fermentation period (e.g., sunny, rainy, cloudy).
    - **Usefulness:** External weather conditions can impact fermentation, making it important to record for analysis.
13. **Notes**
    - **Field Name:** Notes
    - **Description:** Add any additional observations or notes related to the fermentation process.
    - **Usefulness:** Provides space for recording any unusual observations or specific details that could impact the fermentation process.

Submitting the Form

1. **Review Entries:** Ensure all fields are filled out accurately and completely.
2. **Submit:** Click the "Submit" button at the bottom of the form to save the fermentation process information.