



Brewing

Foundation

Practical Examination

Worksheet

Student Name: _____ Date: _____

Instructions: fill in blanks with relevant information and/or circle the appropriate choices.

Coffee (origin(s) / varietal(s)): _____

Processing: natural / washed / semi-washed / pulped natural / honey/other _____

Filter Method: Immersion / Gravity / Pressure Filter Equipment Used: _____

Filter Used: Paper / Cloth / Sieve (metal) Grind Size: fine / medium / coarse / other _____

Brew Recipe (coffee/water ratio _____ (given as ratio or g/L or oz/oz)

Water Temperature: _____ C/°F (goal is 90% consistency of temperature for entire brewing cycle)

Actual Dose used: _____ grams/oz Actual Water used: _____ mls/oz

Total Contact Time: _____ Water delivery time: _____ secs _____ mls/gr or oz/oz water (NA – Not Applicable)

Water Delivery (wetting): immediate / pulsed / continuous / other adaptations? _____

The four Primary Sensory aspects of coffee
Assessment: use words to describe the four aspects

<i>Taste</i>	<i>Aroma</i>
<i>Body</i>	<i>Color</i>
