



Brewing

Intermediate

Practical Examination

Worksheet

Student Name: _____ **Date:** _____

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

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

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)

Water Temperature (throughout brew cycle):

_____ °C/°F

Actual Dose used: _____ grams

Actual Water used: _____ mls/grams

Total Contact Time:

Water delivery time:

_____ mins _____ secs

_____ secs _____ mls/gr water
(NA – Not Applicable)

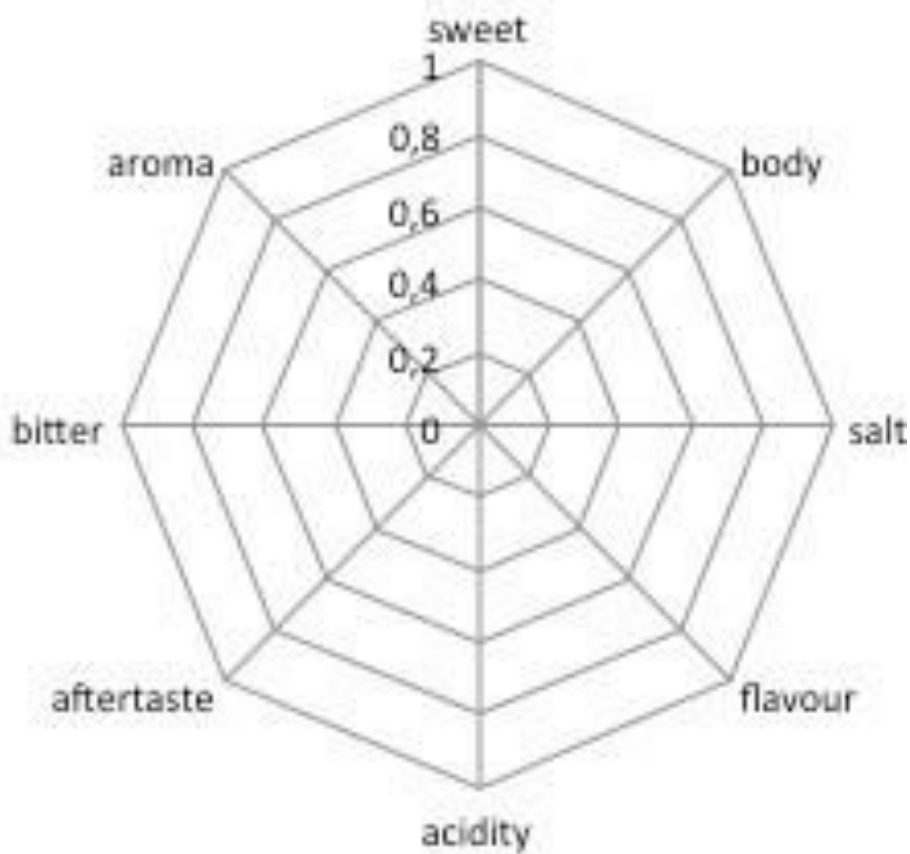
Water Delivery (wetting):

all at once / pulsed / continuous / other adaptations?

[Type here]

Analysis

Strength (TDS):____% **Extraction:**____% **Gold Cup:** yes / no



Conclusion

[Type here]