



Brewing

Professional

Practical Examination

Worksheet

SCA Professional Brewing Worksheet

Student Name: _____ Date: _____

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

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

Practical Exercise: Extraction/Strength/By-Pass/Temperature/Grind Analysis/Filter

Shape/Wetting/Agitation/Filters/Roast/Water/Contact Time

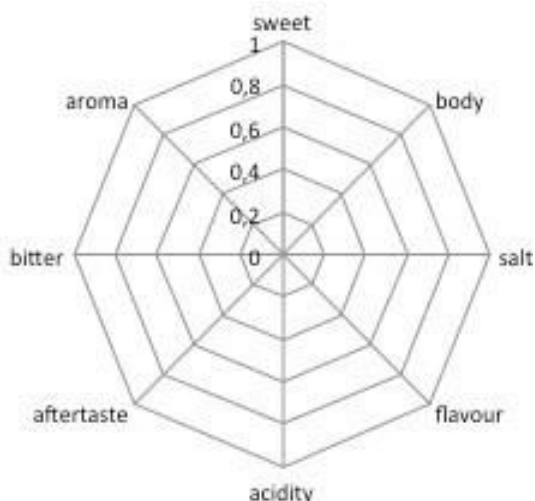
BREW#	1 X	2 ▲	3 ●	4 ■
Filter Method: Immersion / Gravity / Pressure/AFB				
Filter Equipment Used:				
Filter Used: Paper / Cloth / Sieve (metal)				
Grinder used:				
Grind Setting: fine/medium / coarse / other?				
Brew Recipe (coffee/water ratio)				
Water Temperature (throughout brew cycle) °C/°F				
Actual Dose used: grams/ozs				
Actual Water used: mls/grams/ozs				
Total Contact Time: mins/secs				
Water delivery time: secs / mls/gr water (NA – Not Applicable)				
Water delivery (wetting): all at once / pulsed / continuous / other adaptations?				
Strength %				
Extraction %				
Gold Cup? yes/no				

Final Brew Analysis

Strength (TDS): _____ %

Extraction: _____ %

Gold Cup: yes / no



Conclusion
