



Brewing

Intermediate

Written Examination

Trainer Version

Name: _____

Exam Date: _____ Course Trainer: _____

Email Address: _____

Postal Address: _____

Company: _____ SCA Membership No: _____

PLEASE NOTE:

Please answer all questions.

This is a closed-book exam. No conferring is allowed. Pass rate is 70%.

The maximum allowable time for this examination is 30 minutes.

If the exam is given in a language that is not your first language, an extra 15 minutes is available upon request of the examiner.

Results

Total points earned: ___ / maximum 25 points

Points needed to pass = 18 (70%)

☐ Pass

☐ Fail



1. Describe a significant difference between a brew made with a paper filter and a sieve (metal) filter.
 - a. Increased presence of non-soluble matter and oils with paper filter.
 - b. Increased presence of non-soluble matter and oils with metal filter
 - c. Increased extraction of soluble matter with paper filter.
2. What is the ideal Extraction % range for specialty coffee according to SCA?
 - a. 17-21%
 - b. 16-24%
 - c. 18-22%
 - d. 20-24%
3. List two tools to measure brew strength:
 - a. TDS Meter
 - b. Refractometer
4. How does the Digital Refractometer measure brew strength?
 - a. Measures light refraction through a brew sample
 - b. Measures electrical conductivity of a brew sample
 - c. Measures viscosity of a brew sample
5. Which one of the following is not one of the Essentials of Good Brewing?
 - a. Water Quality
 - b. Coffee to Water Ratio
 - c. Appropriate Filtering Method
 - d. A 600 to 800 micron size grind
6. The optimum cup of coffee has a balance of:
 - a. Color and Taste
 - b. Body and Strength
 - c. Extraction and Taste
 - d. Strength and Extraction
7. Extracting the maximum soluble content from ground coffee will make the best tasting beverage:
 - a. True
 - b. False
8. If you use a sieve (metal) filter what two things should you do before testing your brewed coffee on a refractometer?
 - a. Cool to room temperature
 - b. Filter sample and cool to room temperature
 - c. Filter sample
 - d. None of the above
9. What is the lowest TDS % (percentage) in filter brewing to achieve SCA Gold Cup Standard?
 - a. 1.20%
 - b. 1.25%
 - c. 1.15%
 - d. 1.45%
10. Changing from a fine to a coarser grind, with all other parameters unchanged will:
 - a. Increase soluble extraction
 - b. Remain unchanged
 - c. Reduce soluble extraction

11. If you use 50g of coffee for a 1 litre gravity brew, on average, how much liquid will be retained in the coffee bed?
- a. 200g
 - b. 300g
 - c. 100g
 - d. 50g
12. In a three part split brew, which part contains the highest total dissolved solids?
- a. First Part
 - b. Second Part
 - c. Third Part
 - d. All are the same
13. What is the likely result of increasing water contact time in a brew with all other brewing parameters remaining the same?
- a. Increased strength & increased extraction
 - b. Increased strength
 - c. Increased extraction
 - d. Decreased strength & decreased extraction
14. The ideal temperature range for filter brewing is:
- a. 88-92°C/190-198°F
 - b. 92-96°C/195-205°F
 - c. 100°C/212°F
 - d. 55-65°C/131-149°F
15. Using Automatic Filter Brewing with a 1:16 coffee to water ratio, which single parameter could you change to move from 19% to 21% extraction?
- a. Grind size
 - b. Brew method
 - c. Coffee to water ratio
16. Using Automatic Filter Brewing with a 1:16 coffee to water ratio, which single parameter could you change to move from 1.25% to 1.35% strength without changing extraction %?
- a. Grind size
 - b. Brew method
 - c. Coffee to water ratio
17. With the same brewing parameters on two different brews of the same coffee, one light roast, one dark roast; which coffee will yield a higher TDS?
- a. Light roast
 - b. Medium roast
 - c. Dark roast
18. What is the generally accepted maximum extraction you can achieve when brewing specialty coffee under 'normal' brewing conditions?
- a. 18-22%
 - b. 24-35%
 - c. 65-73%
19. What is the maximum acceptable % of water in an SCA Gold Cup filter brewed coffee?
- a. 95%
 - b. 98%
 - c. 98.85%
 - d. 99.5%

20. What is the 'core zone' for Alkalinity (ppm CaCO_3) in espresso machines and water boilers as stated in the SCA Water Quality Handbook?
- a. 10-100 ppm CaCO_3
 - b. 5-45 ppm CaCO_3
 - c. 40-75 ppm CaCO_3
21. What is the 'core zone' for Total Hardness (ppm CaCO_3) in espresso machines and water boilers as stated in the SCA Water Quality Handbook?
- a. 50-175 ppm CaCO_3
 - b. 17-120 ppm CaCO_3
 - c. 120-300 ppm CaCO_3
22. What micron range from a filter grind particle distribution curve typically contains the highest percentage (%) of grounds?
- a. 100 to 200 microns
 - b. 600 to 900 microns
 - c. >1000 microns
23. What are the four primary sensory aspects that brewers use to evaluate coffee?
- a. Aroma, body, taste, colour
 - b. Flavor, aroma, taste, fragrance
 - c. Solubles yield, extraction, flavor, colour
24. Which water profile falls within the SCA guidelines for ideal pH?
- a. 4.5 to 5.5ph
 - b. 5.5 to 6.5ph
 - c. 6.5 to 7.5ph
25. What is the most likely outcome of using too much coffee in an Automatic Filter Brewer?
- a. Over flow from brew basket
 - b. Grounds in finished brew
 - c. Extended contact time
 - d. All of the above

END OF EXAM