## Tasting Set Instructions

Brew Coffee on Batch Brewer with 1.3 TDS and Ext. Yield of 20% (±1%)

Acid set

* Pour 190mls of coffee into a cup. Add 10mls of hot water to make 200mls of liquid brew.
* Separately, dissolve 6g of Citric Acid in 400ml hot water. Pipette 10ml of this solution into the spiked bowl, to make 200mls with approx. 0.6g/L added Citric Acid. (You will have spare solution in case of mistakes).

Sweet set

* Pour 190mls of coffee into a cup. Add 10mls of hot water to make 200mls of liquid brew.
* Separately, dissolve 5g of white sugar in 40ml hot water. Pipette 10ml of this solution into the
* spiked bowl, to make 200mls with approx. 5g/L added Sugar. (You will have spare solution in case of mistakes).

Bitter set

* Pour 190mls of coffee into a cup. Add 10mls of hot water to make 200mls of liquid brew.
* Separately, dissolve 1.5g of Caffeine powder in 50ml hot water. Pipette 10ml of this solution into the spiked bowl, to make 200mls with approx. 0.8g/L added Caffeine.