

## " Barista knows better " ☕

#PHR

1. I added a h\_\_\_\_g (1) t\_\_\_\_(2) of sugar to my coffee to make it sweeter.
2. The water is o\_\_\_\_(3) b\_\_\_\_(4), so it's not hot enough to make tea yet.
3. The coffee beans were c\_\_\_\_(5) g\_\_\_\_(6) to create a more robust flavor.
4. The aroma of b\_\_\_\_(7) coffee filled the room as the hot water was poured over the grounds.
5. As the coffee b\_\_\_\_(8), it becomes b\_\_\_\_(9) and increases in volume.
6. To enjoy the full flavor, it's important to b\_\_\_\_(10) the c\_\_\_\_(11) on the surface of the brewing coffee.
7. The plunger has a fine mesh that f\_\_\_\_(12) o\_\_\_\_(13) any g\_\_\_\_(14), ensuring a smooth cup of coffee.
8. I'm in the mood for some freshly brewing coffee to s\_\_\_\_(15) my day o\_\_\_\_(16) right.

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Correct answers:

1. heaping
2. tablespoon
3. off
4. boil
5. coarsely
6. ground
7. blooming
8. brews
9. bubbly
10. break
11. crust
12. filters
13. out
14. grounds
15. start
16. off

1. heaping tablespoon
2. off boil (water)
3. coarsely grinded
4. blooming (coffee)
5. coffee becomes bubbly and increases in volume
6. to break the crust(on the surface of the brewing coffee)
7. mesh ( of a plunger)
8. brewing (coffee)