



Coffee Quick Starter Training



311 El Grande Ave. BF Homes, Parañaque City



119 Gloria Diaz St. BF Resort Village, Las Piñas City

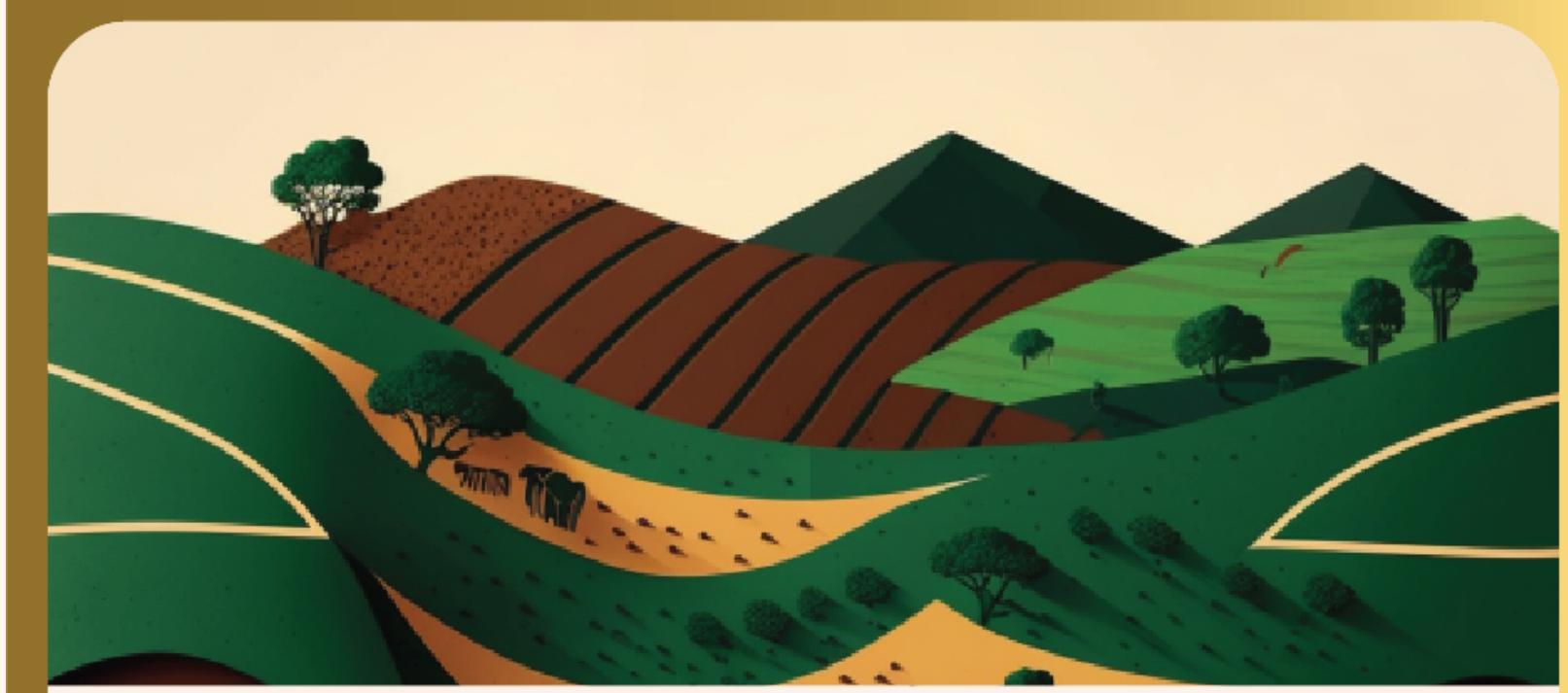


Training Topics

- 1** Coffee Facts and History
- 2** How to Start your Coffee Business
- 3** Understanding Coffee Beans: Varietals, Grades, and Flavors
- 4** Coffee Brewing Methods and Different Grind Sizes
- 5** A Beginner's Guide to Coffee Tasting: Recognizing Aromas and Flavors
- 6** Recipe Crafting and Costing



Training Outline



Brazil Santos

International

Flavor Notes: Chocolate, Nutty, Caramel

Process Natural	Varietal Bourbon, Mundo Novo	Elevation 800-1200	Roast Medium-dark
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1. Origin and Type

2. Coffee Bean Process

3. Coffee Bean Varietal

4. Coffee Bean Elevation

5. Coffee Roast Profile

6. Coffee Flavor Profile (Coming Soon)

Objectives

1

Learn the bean basics



2

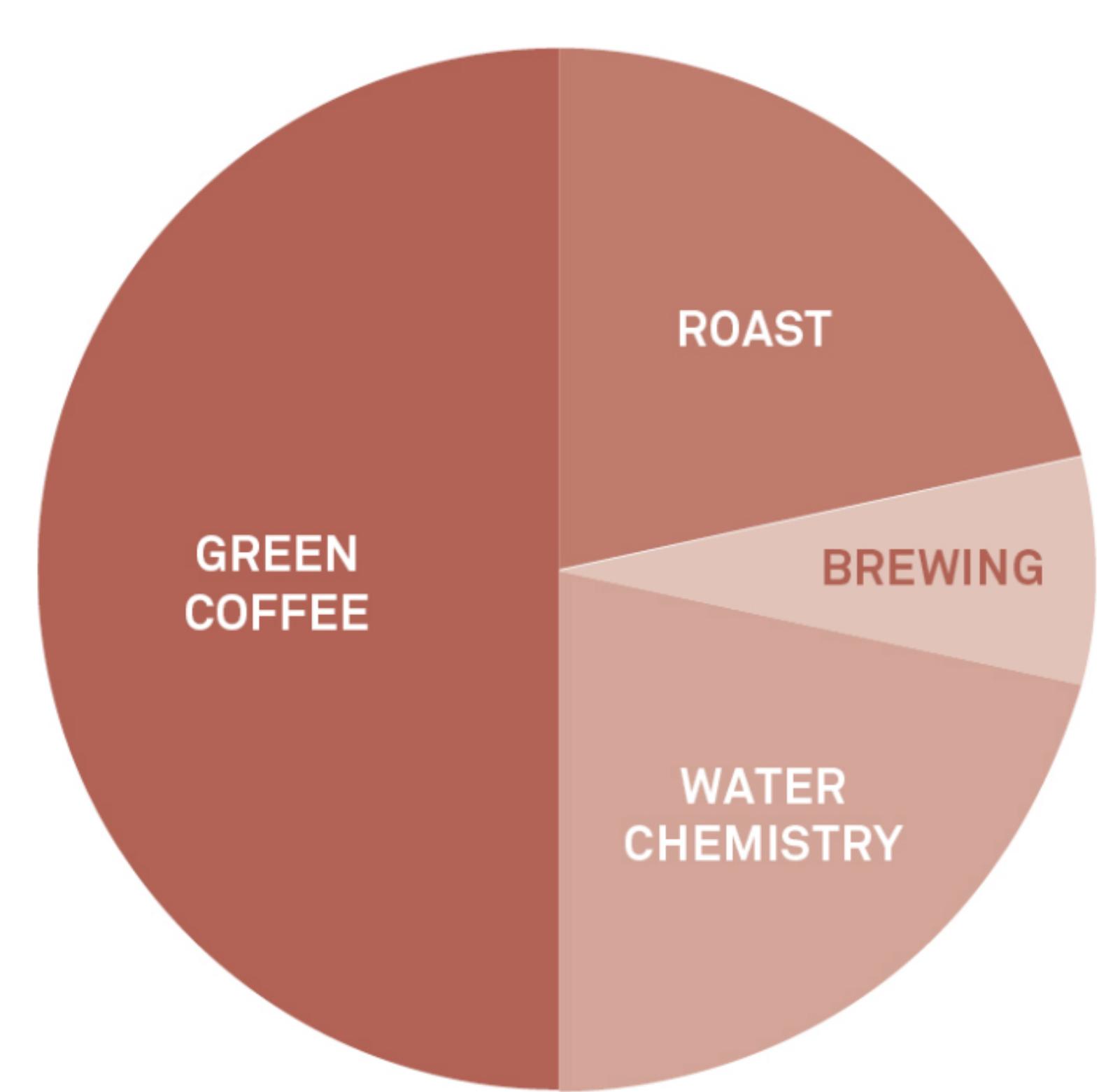
Learn the brewing basics





1

Bean Basics



What influences cup quality?

Easto & Willhoff, 2017

Coffee Belt and Origins



— The Coffee Belt —



Coffee Bean Types





Coffee Varieties

Most popular species



Arabica ←

Majority of world coffee
production & consumption



Robusta ←



Liberica



Excelsa

Coffee Varieties



Arabica

Coffea arabica

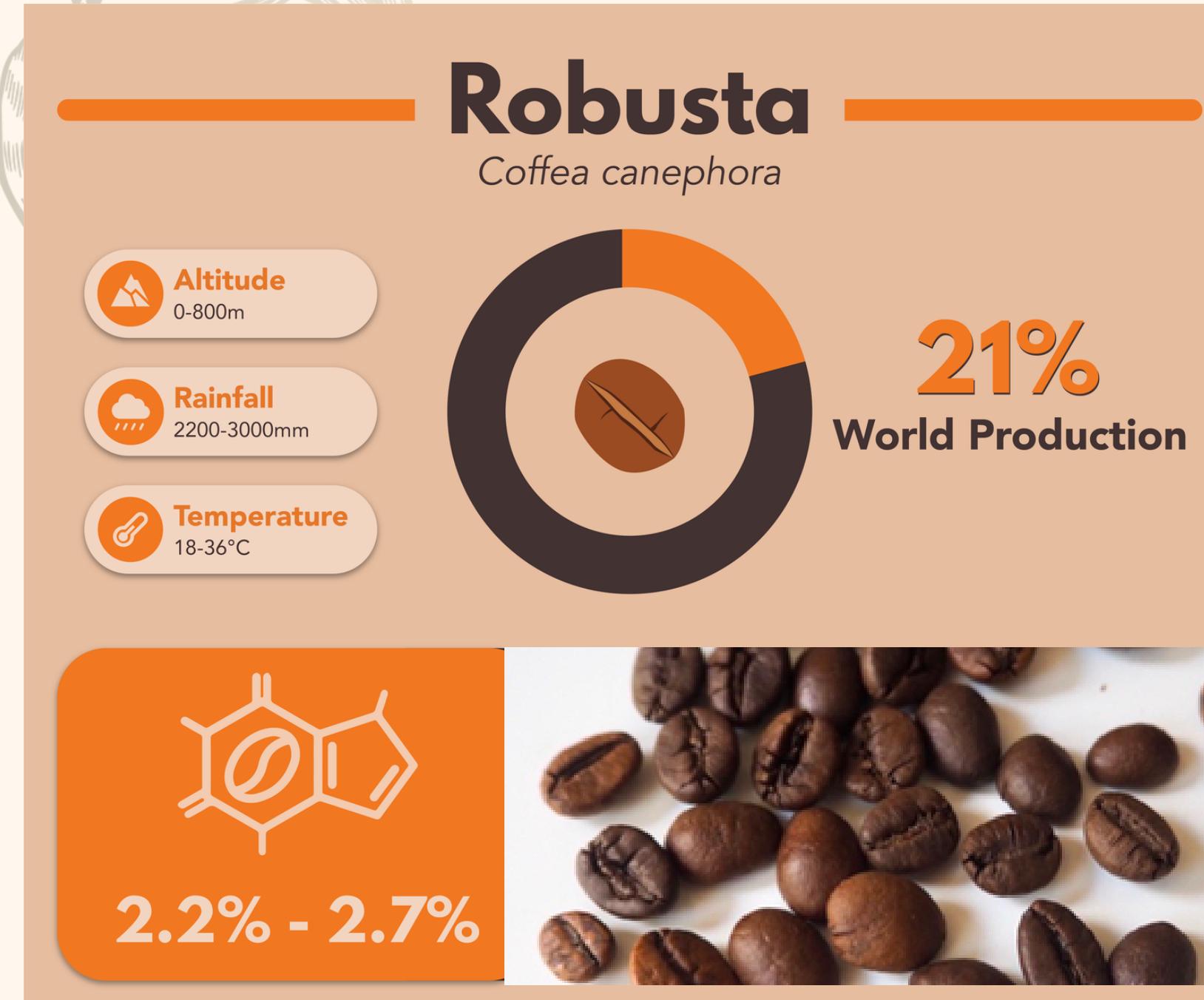
Characteristics

Sweet, soft taste and higher acidity; most complex flavors; beans are oval with a deep, often S-shaped central groove

Popular Varietals

Bourbon, Typica, SL28, Geisha

Coffee Varieties



Robusta

Coffea canephora

Characteristics

Stronger, harsher taste compared to Arabica and contains a higher caffeine content; beans are rounder than Arabica and have a shallower straight central groove

Popular Varietals

Can be found in parts of Southeast Asia, including the Philippines where it is favored for its robust flavor and resilience.

Coffee Varieties



Liberica

Coffea liberica

Characteristics

Distinct for its somewhat woody or smoky taste with a somewhat floral or fruity note; beans are larger than other species and are asymmetrical, giving an almond-like shape

Popular Varietals

Conillon, Nganda

Coffee Varieties



Excelsa

Coffea liberica var. dewevrei

Characteristics

Often used to provide a tart, fruity profile in blends, which is favored in espresso blends for adding a tart lift; beans are smaller than Arabica

Popular Varietals

Mainly grown in Southeast Asia and part of many traditional Italian espresso blends.

Coffee Bean Process



A detailed illustration of a Brazilian coffee plantation with rolling hills, green fields, and a small farm building. Below the illustration is a white card with coffee information.

Brazil Santos
 International

Taste Notes: Chocolate, Nutty, Caramel

Process	Varietal	Elevation	Roast
Natural	Bourbon, Mundo Novo	800-1200	Medium-dark



Coffee Processing

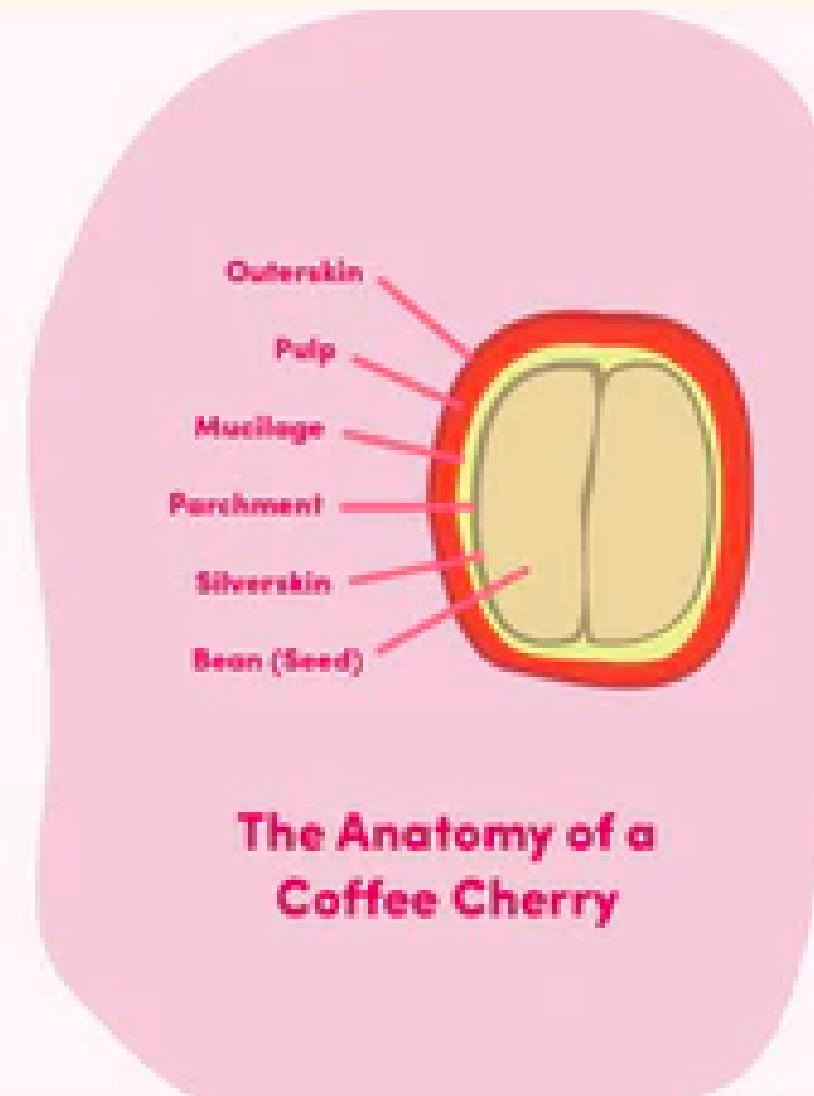
Process of turning ripe coffee cherries into green coffee beans (GCBs)

Has huge impact in the flavor, aroma, body, and clarity of the final brew

Coffee Processing



From Cherry to Bean



Common Processing Methods

Natural/Dry Process



Sorting



Drying



Hulling



GCBs

As the beans dry up, the fermented mucilage latches on to the beans. The added fermented mucilage provides a more complex-tasting brew, highlighting **sweetness, fruitiness, and full body**.

Common Processing Methods

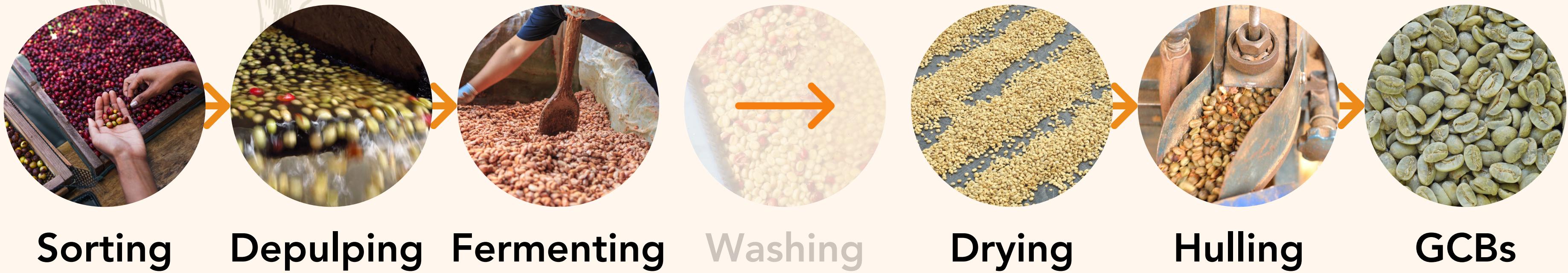
Washed/Wet Process



Because the mucilage is removed, what is left is mostly the bean itself. This highlights the innate **flavor profile of the varietal**, providing a **cleaner and consistent cup**, and more **pronounced acidity**.

Common Processing Methods

Honey Process



A hybrid between natural and washed processes, little to none of the fermented mucilage is removed before drying. This results in **sweet, fruity, and complex flavors** with **balanced acidity and body**.

Common Processing Methods

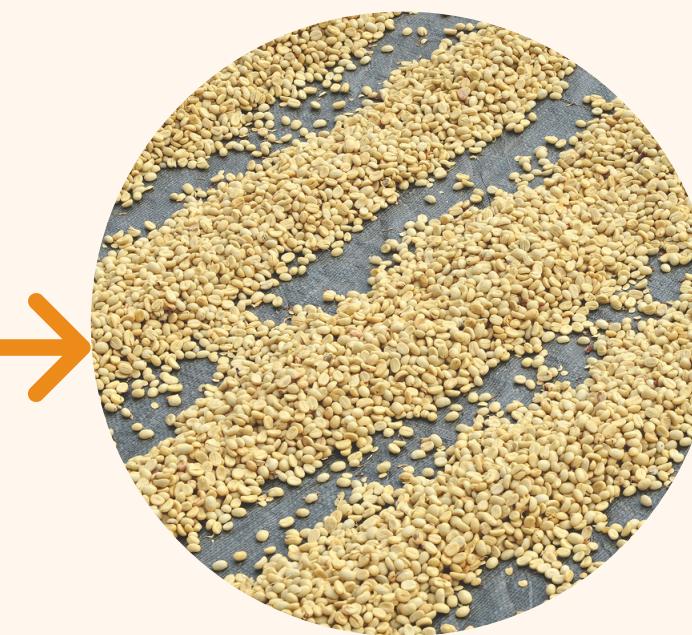
Wet-Hulled Process



Sorting



Depulping



Drying



Hulling



GCBs

Primarily used in Indonesia where the high humidity makes drying challenging; the retained mucilage during drying contributes to the beans' characteristic **full body** and **bold, spicy, and earthy flavor**

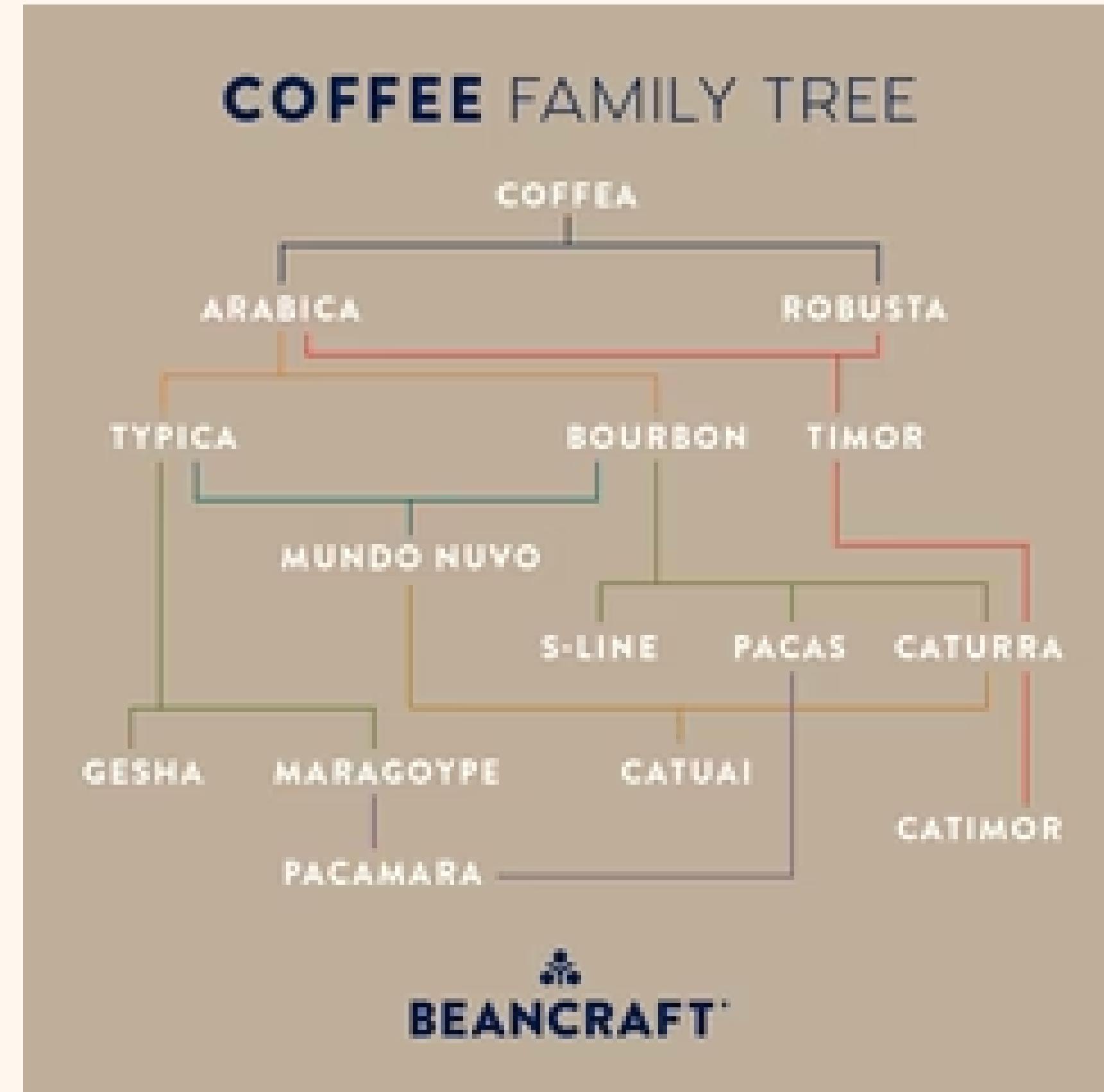
Common Processing Methods

Process	Typical Flavor Notes*	Examples
Natural	Fruity, Sweet, Full body, Wine-like	Brazil Santos, Mount Apo, Mountain Summit
Washed	Acidic, Floral, Citrus, Clear varietal-specific flavor profiles	Atok Benguet, Smooth Highlands, Colombia Supremo, Ethiopia Yirgacheffe, Homeland Barako Honduras Arabica, Mountain Summit, Sagada Arabica, Guatemala Antigua
Wet-Hulled	Earthy, Spicy, Full body	Sumatra Mandheling

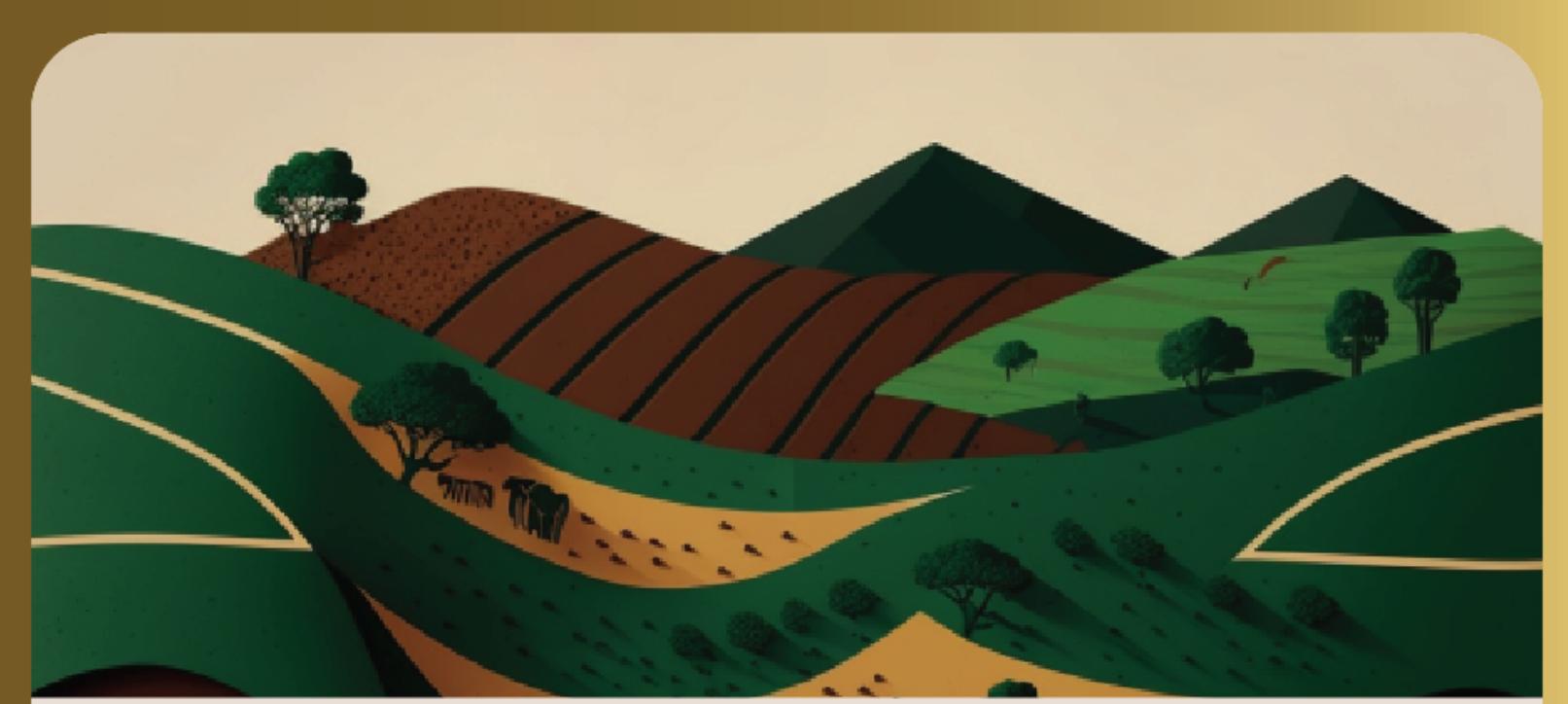
*actual flavor notes will vary depending on the beans, origin, and other factors

Coffee Bean Varietals





Coffee Bean Elevation



Brazil Santos

 Internationally

Flavor Notes: Chocolate, Caramel, Honey

Process Natural	Varietal Bourbon, Mundo Novo
Elevation 800-1200	Roast Medium-dark



Altitude can affect coffee flavor profile, primarily due to temperature.

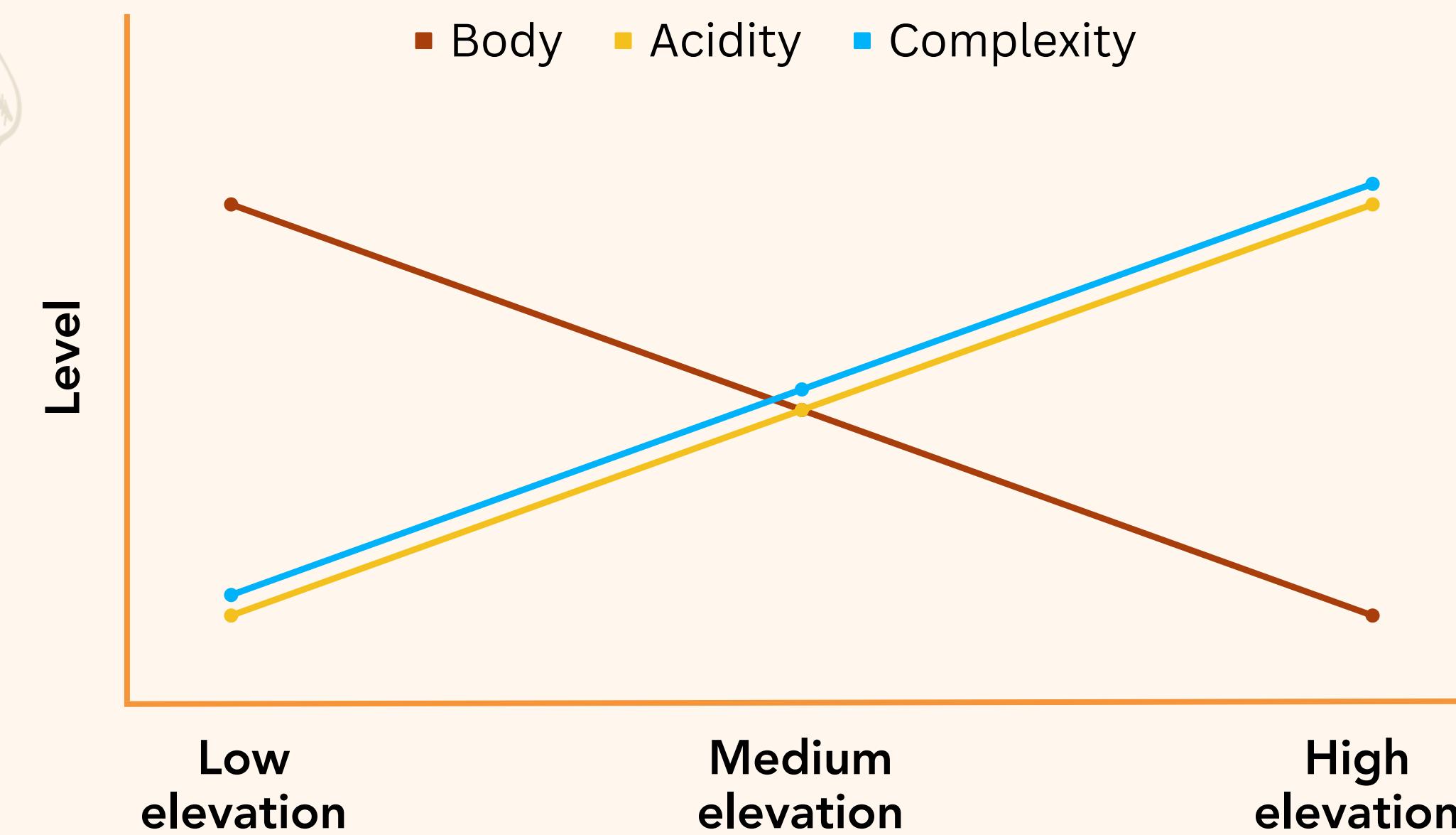
In general, higher altitudes produce more complex tasting notes.

Various origins and altitudes contribute to the diversity of coffee flavors, most notably in Arabica.

General Altitude Trend

Elevation	Body	Acidity	Flavor
Low (<900 m)	↑ Full	↓ Mild	Earthy, nutty, chocolate; ↓ Low complexity
Medium (900-1800 m)	Medium to full	Bright	Citrus, floral, fruit; Moderate complexity
High (>1800 m)	↓ Light	↑ Pronounced	Floral, fruity, vibrant; ↑ High complexity

General Altitude Trend



Coffee Bean Roast



Brazil Santos

 International

Flavor Notes: Chocolate, Nutty, Caramel

Process	Varietal	Elevation
Natural	Bourbon, Mundo Novo	800-1200

Roast
Medium-dark



Roast Scale

Light Roast

High acidity, floral & fruity notes



Medium Roast

Balanced acidity and body



Medium-Dark Roast

Richer and deeper body than medium



Dark Roast

Strong and intense; bitter



Light

Cinnamon

Medium

High

City

Full City

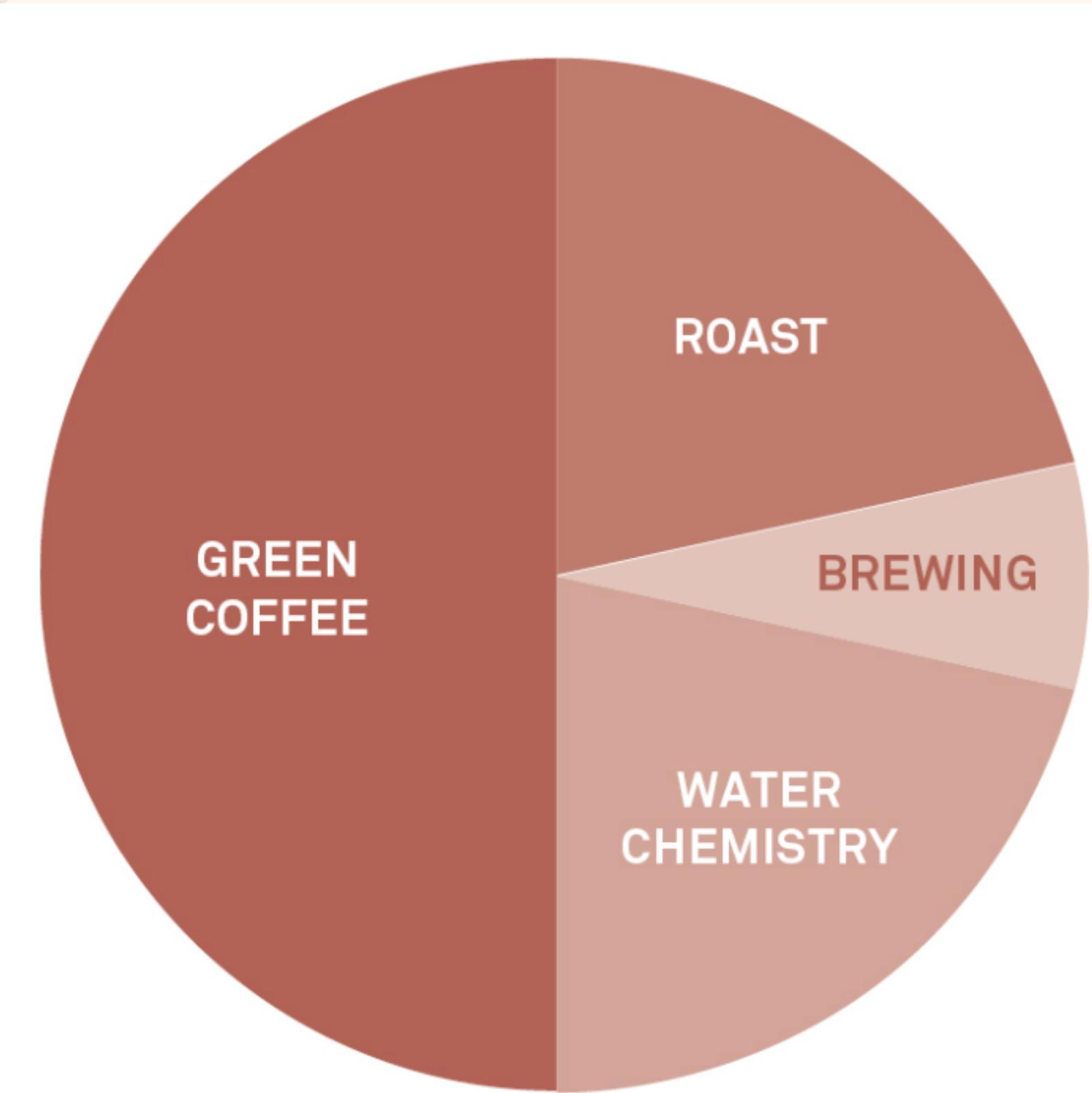
French

Italian



2

Brewing Basics



What influences cup quality?

Easto & Willhoff, 2017



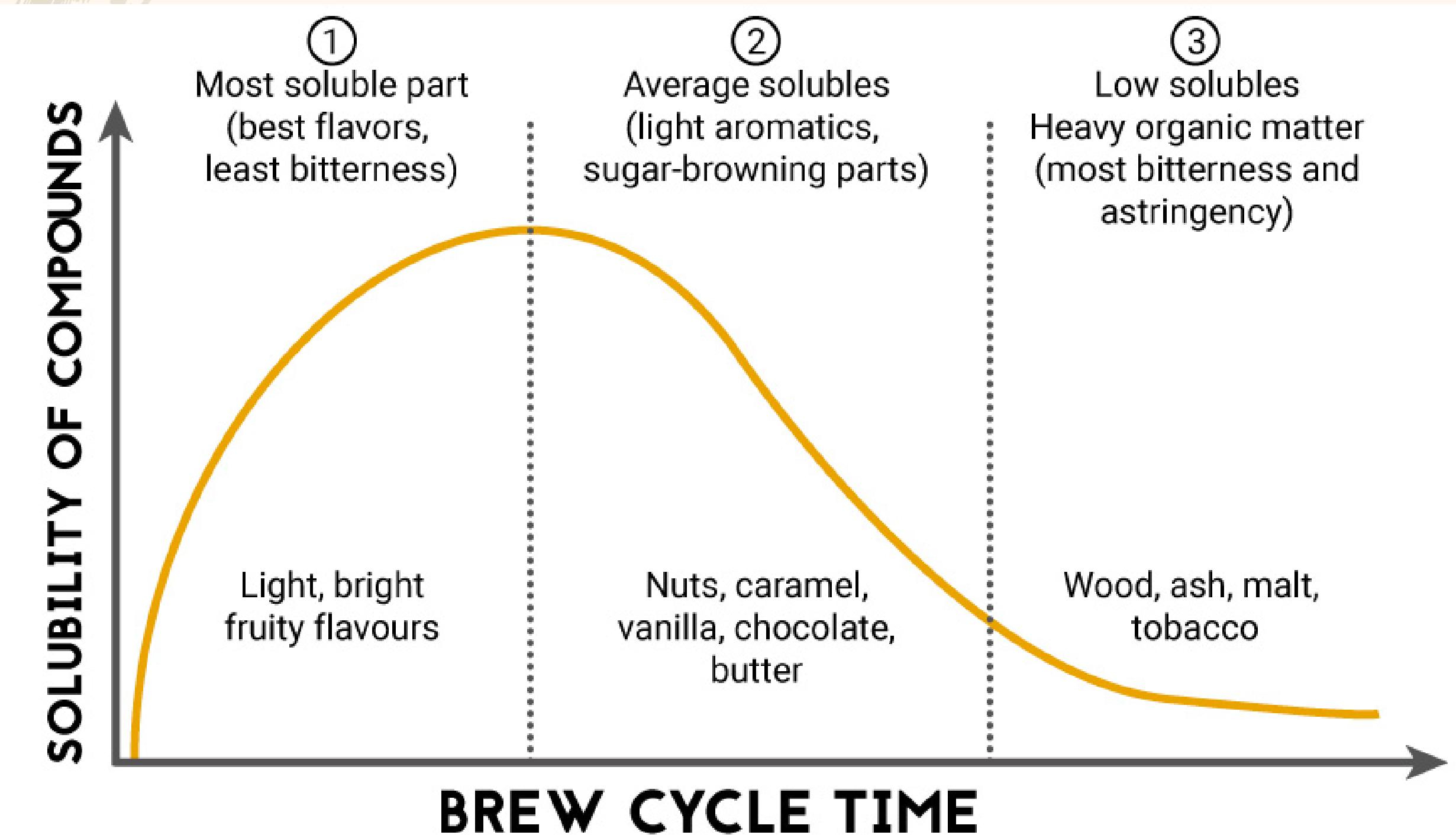
Brewing Basics

- Coffee Extraction
 - Brewing Ratio
 - Grind Size & Temperature
 - Brewing Methods
- 



Brewing Basics

Coffee Extraction



A close-up, shallow depth of field photograph of ground coffee beans in a glass jar. The coffee beans are a dark brown color and are visible through the clear glass. The lighting is warm and focused on the beans.

Brewing Basics

Brewing Ratio



Typical brewing ratio for brewed coffee

1 : 16

Coffee (in grams)

Water (in grams)

Also cited as "60 g coffee per 1 L water"

$$\frac{1000g}{60g} = \sim 16$$



Knowing the brewing ratio allows scaling of your brew

Example

I want to brew a 12 oz (~350 mL) coffee with a ratio of 1:16.

How much coffee? Simply divide the total volume by the right-hand number of the ratio.

$$\frac{350g}{16} = \textcolor{red}{\sim 22g}$$



Knowing the brewing ratio allows scaling of your brew

Example

I'm gonna brew 600 mL using a coffee maker. Suggested ratio is 1:16.

How much coffee do I put in the basket?

$$\frac{600g}{16} = \sim 38g$$

General Guide for Brewing Ratios

Lower ratio
(more coffee)

1:12



1:16

Higher ratio
(more water)

1:20



Go lower...

for strong notes (e.g., chocolate)
for darker roasts
for aged beans
for immersion brewing
if brew tastes weak

Go higher...

for bright notes (e.g., fruity)
for lighter roasts
for freshly roasted beans
for pour-over brewing
if brew tastes bitter



Brewing Basics

Grind Size &

Temperature

Grind Size

Extra Coarse

Coarser than rock salt
Best for cold brew



Medium Coarse

Like brown sugar
For Chemex, French Press



Medium Fine

Like sand/table salt
For siphon, Aeropress, Pour-over,



Coarse

Like rock salt
For French Press, Chemex



Medium

Like white sugar
For Drip Machine, Pour-over, Aeropress



Fine

Like fine table salt
For Espresso machine, Moka pot





General Guide for Grind Sizes

Coarser

Finer

Go coarser...

for dark roast
for aged beans
for faster brewing
if brew tastes bitter

Go finer...

for lighter roast
for freshly roasted beans
for slower brewing
if brew tastes weak



General Guide for Temperature

Cooler



Minimal extraction



90 C

Hotter



96 C

Maximized extraction

Go cooler...

for dark roast
for aged beans
if brew tastes bitter

Go hotter...

for lighter roast
for freshly roasted beans
if brew tastes weak



Brewing Basics

Brewing Methods

Brewing Methods

Pressure

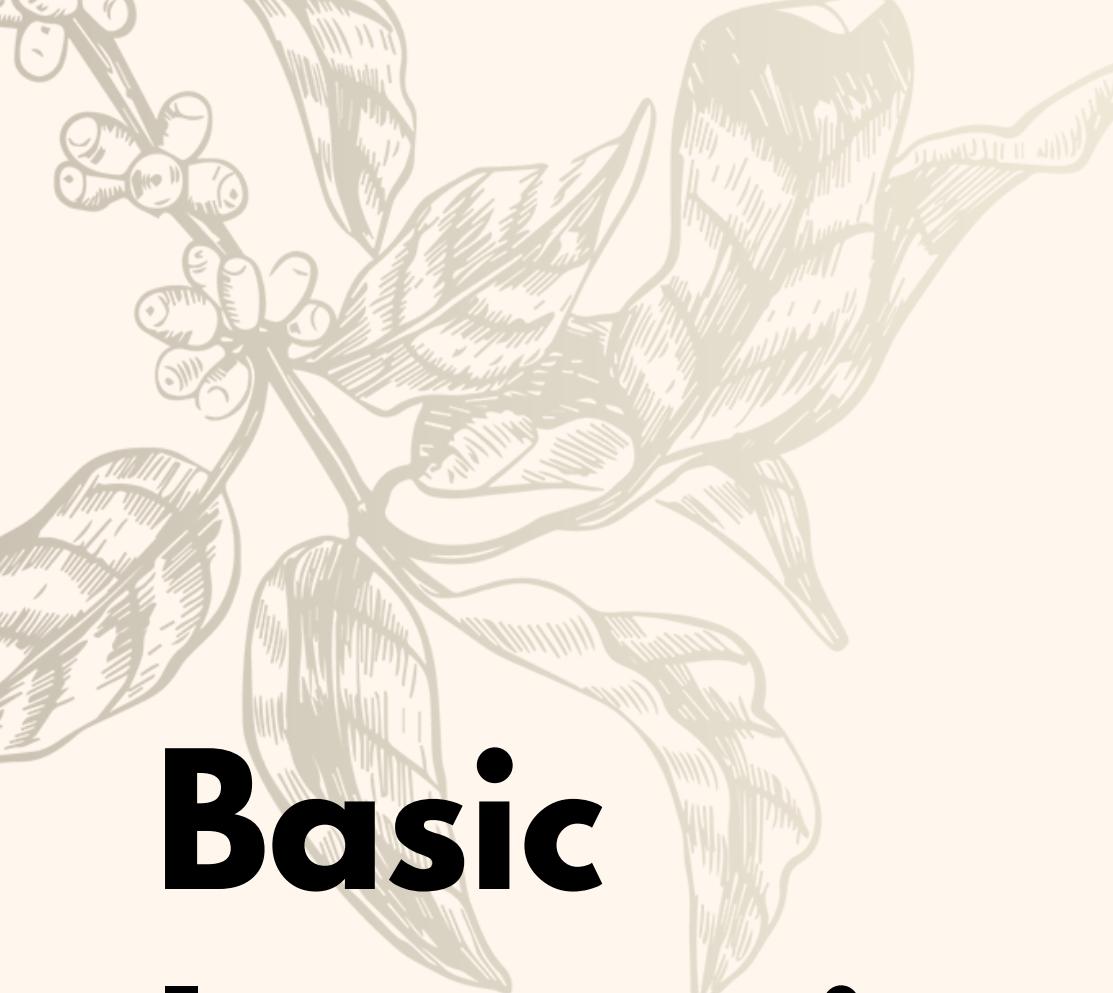


Immersion

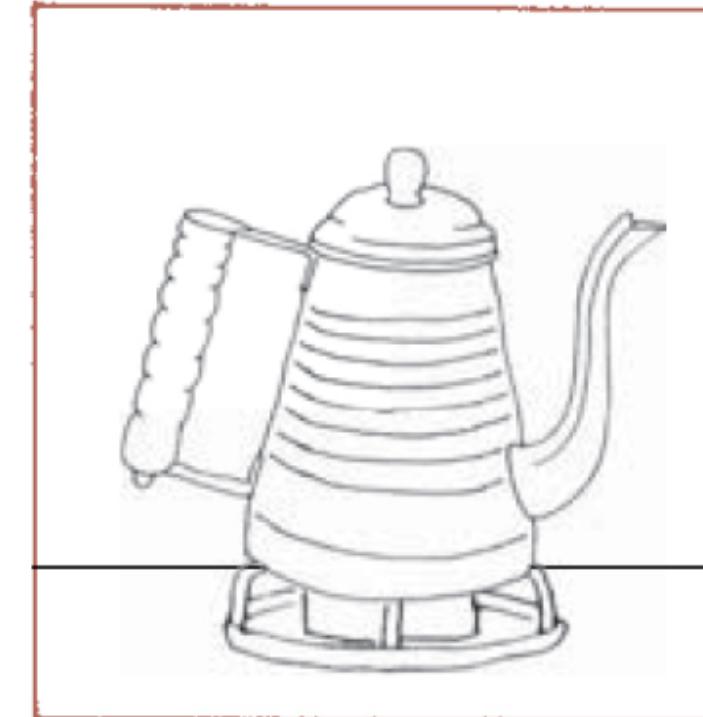


Pour-over

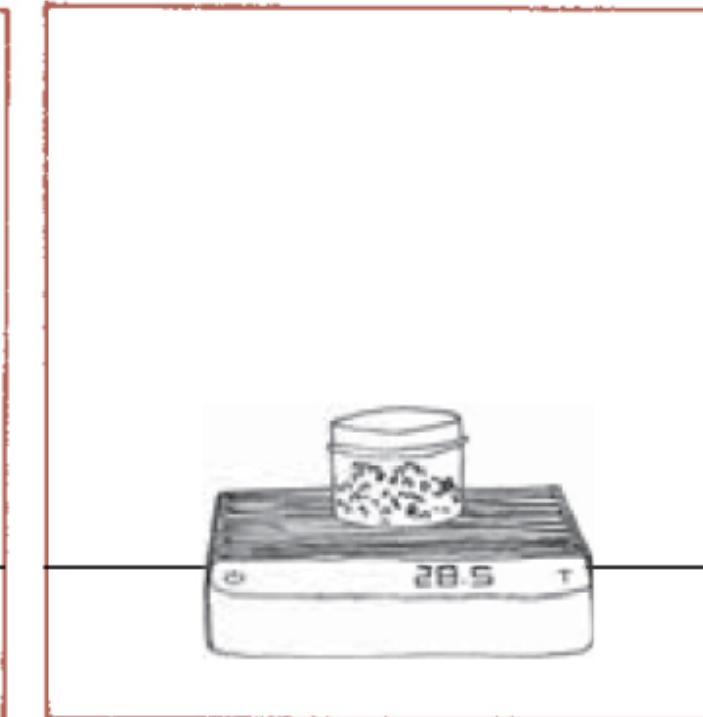




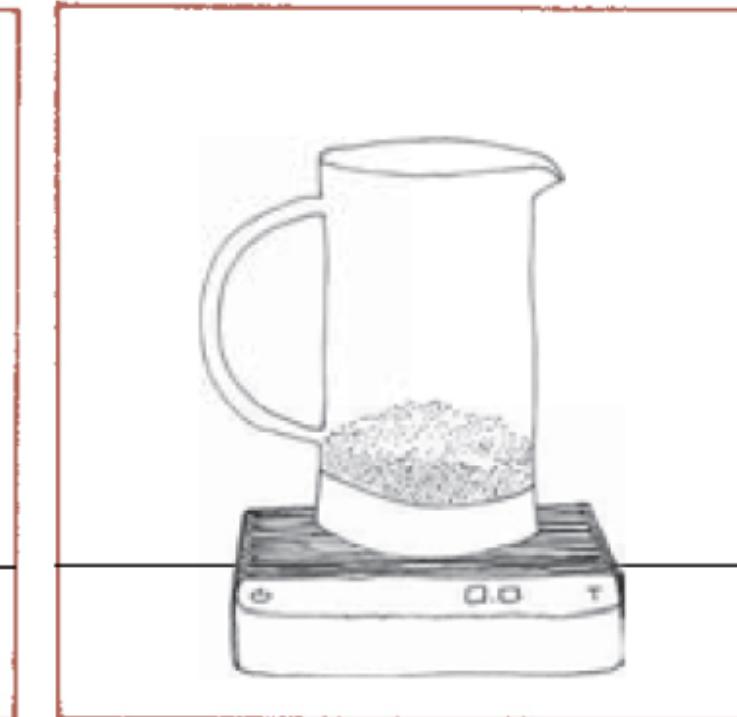
Basic Immersion Procedure



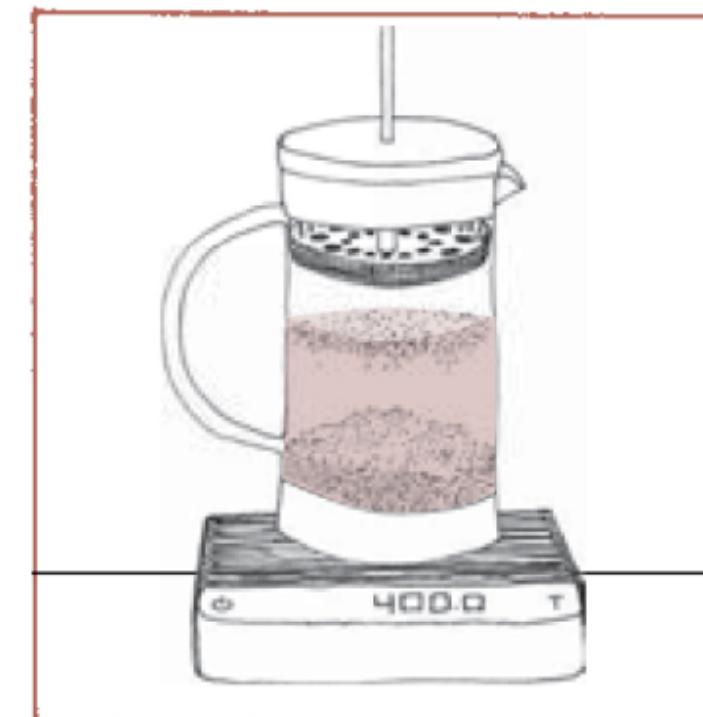
STEP 1: Put the water on to boil.



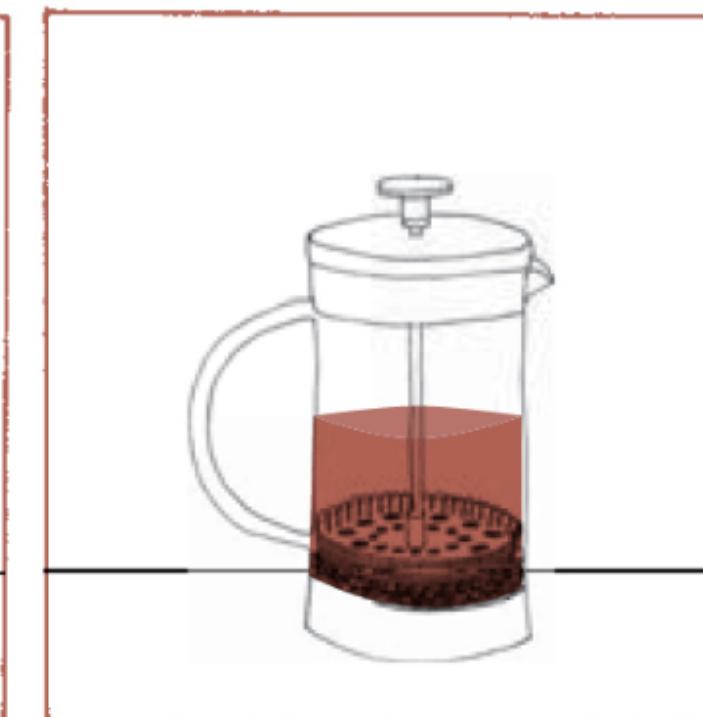
STEP 2: Weigh (or measure) and then grind the beans.



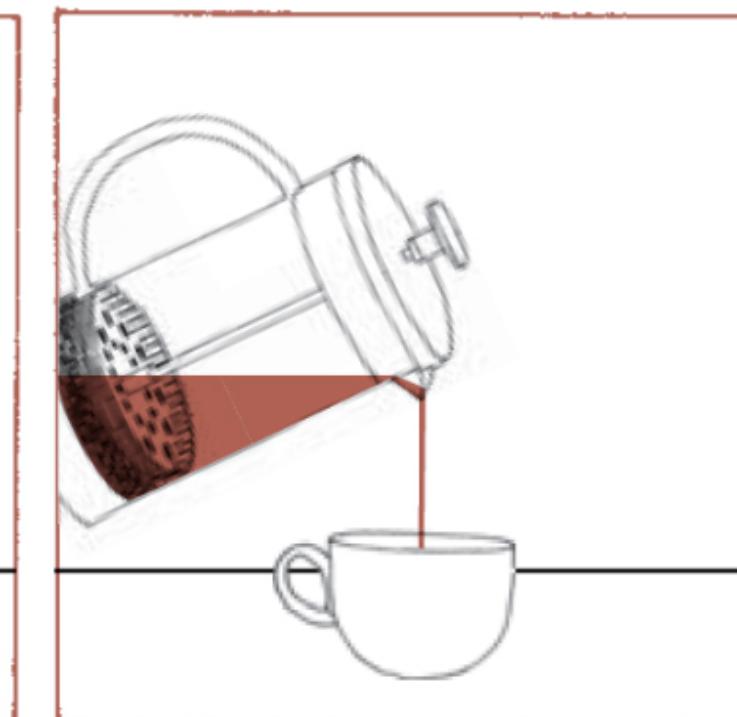
STEP 3: Add the ground beans to the device. If using a scale, place the device on the scale and zero it out.



STEP 4: Add the water until the proper weight (or volume) is reached. Wait the recommended amount of time.



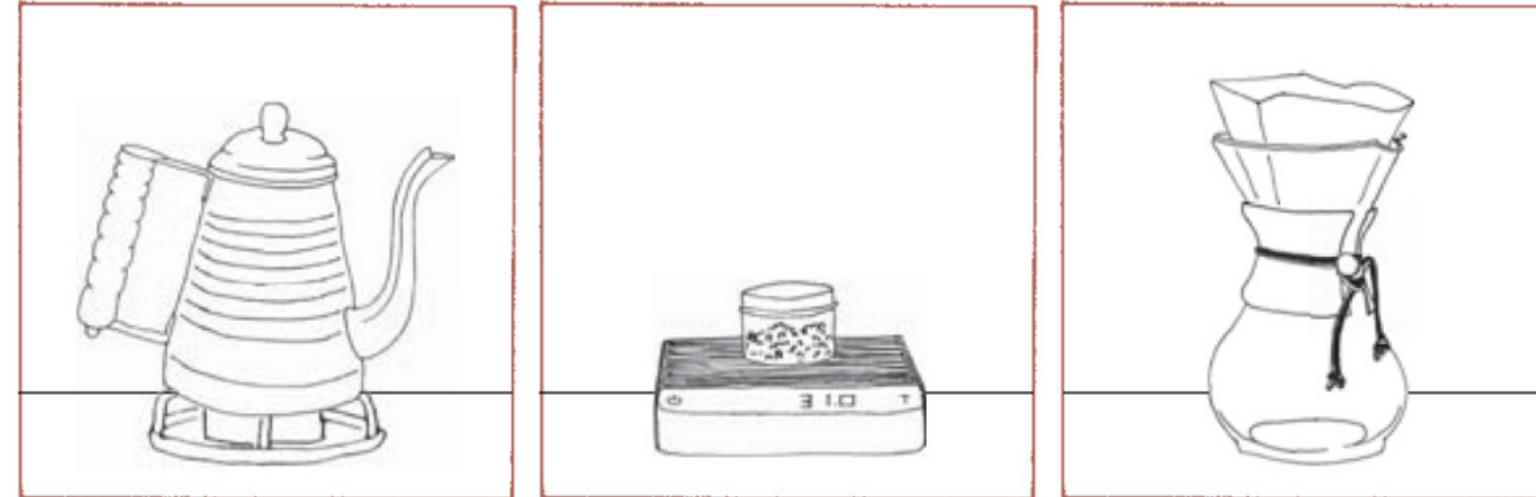
STEP 5: Filter/plunge the brew.



STEP 6: Decant and serve immediately.



Basic Pour-over Procedure



STEP 1: Put the water on to boil.

STEP 2: Weigh (or measure) and then grind the beans.

STEP 3: Fold the filter, if necessary, and place it in the device.



STEP 4 (optional): Thoroughly rinse the filter with hot water and discard the rinse water.

STEP 5: Add the ground beans to the device. If using a scale, place the device on the scale and zero it out.

STEP 6: Start a timer and bloom the coffee according to the recommended time and weight (or volume).



STEP 7: Add the water until the proper weight (or volume) and time are reached.

STEP 8: Allow the coffee to draw down.

STEP 9: Serve immediately.

Cold Brew



- ✓ No special technique & equipment
- ✓ Can do large batch
- ✓ Can use aged beans
- ✓ Can be stored
- ✗ Takes a long time to make
- ✗ Less complexity
- ✗ Flavor may not be for everyone

Best for:

- Making large batches in advance
- Little to no technique
- Mild flavor

Cold Brew



You'll Need

- Coffee (extra coarse grind)
- Large container
- Fine sieve/cheesecloth



Brewing Details

- Brewing ratio
 - 1:16 (straight drinking)
 - 1:6 (concentrate)
- Water temperature
 - Room temp



Steps

1. Combine ground coffee and water in a container.
2. Steep for 12-24 hours in room temperature (depends on desired extraction-- longer means higher extraction).
3. Pass through a fine sieve or cheesecloth to remove the grounds.
4. Can be stored in the fridge for up to 2 weeks. Enjoy!



French Press



- ✓ No special technique
- ✓ Can do multiple servings
- ✓ Full body
- ✗ Longer brewing than others
- ✗ Sediment
- ✗ Fragile

Best for:

- Easy learning curve
- Full body & heavy mouthfeel
- Introduction to manual brewing



French Press



You'll Need

- Coffee (coarse grind)
- French Press
- Timer
- Spoon



Brewing Details

- Brewing ratio
 - 1:16
- Water temperature
 - Off the boil



Steps

1. Add coffee and water to the French Press. Start the timer.
2. At the 1-minute mark, stir with a spoon and put the lid (plunger pulled up). Let it sit.
3. At the 5-minute mark, gently press the plunger. I mean gently.
4. Pour into a serving cup, making sure you do not include any settled sediment. Enjoy!

Moka Pot



- ✓ Closest to espresso
- ✓ Bold & strong flavor
- ✗ Usually requires an open flame
- ✗ A bit complicated
- ✗ Slow turnover

Best for:

- Espresso-like coffee w/o an espresso machine
- Aesthetics



Moka Pot



You'll Need

- Coffee (fine grind)*
- Moka pot
- Stovetop
- Towel



Brewing Details

- Brewing ratio
 - 1:7
- Water temperature
 - Hot, ideally off the boil



Steps

1. Fill the lower water chamber with hot water up to the valve.
2. Fill the funnel with ground coffee. Shake to level; do *not* tamp.
3. Gently put funnel into the water chamber. Put the upper chamber and screw tightly. Use a towel 'coz it's gonna be HOT.
4. Put over an open flame and open the lid. Watch the coffee flow.
(...)

* ideally coarser than espresso grind



Moka Pot



You'll Need

- Coffee (fine grind)*
- Moka pot
- Stovetop
- Towel



Steps

- (...)
- 5. Once the brew starts to bubble, remove from heat immediately.
- 6. Pour into serving cups and enjoy!



Brewing Details

- Brewing ratio
 - 1:7
- Water temperature
 - Hot, ideally off-boil

* ideally coarser than espresso grind

Aeropress



- ✓ Very portable and durable
- ✓ Flexible in brewing
- ✓ A li'l forgiving in technique
- ✗ Can be reliant on technique
- ✗ Limited serving

Best for:

- Coffee enthusiasts
- Quick and versatile brewing
- Traveling

Aeropress



You'll Need

- Coffee (med-fine grind)
- Aeropress and filter
- Timer
- Spoon



Brewing Details

- Brewing ratio
 - 1:16 (15 g coffee)
- Water temperature
 - ~90 C



Steps

1. Put the filter into the filter cap. Rinse and set aside.
2. Put plunger into the chamber up to the #4 mark. Invert.
3. Pour ground coffee into the chamber. Start the timer and pour water to the brim.
4. At the 30-sec mark, stir with a spoon and attach the cap. Let it steep.
5. At the 1:40 mark, invert into a serving cup and press until 2:15.

Note: there's a LOT of recipes for Aeropress, and this is just one of the simpler ones.

Hario V60



- ✓ Portable
- ✓ Allows control of variables
- ✓ Can bring out nuanced flavors
- ✗ Highly dependent on technique
- ✗ Requires specific equipment

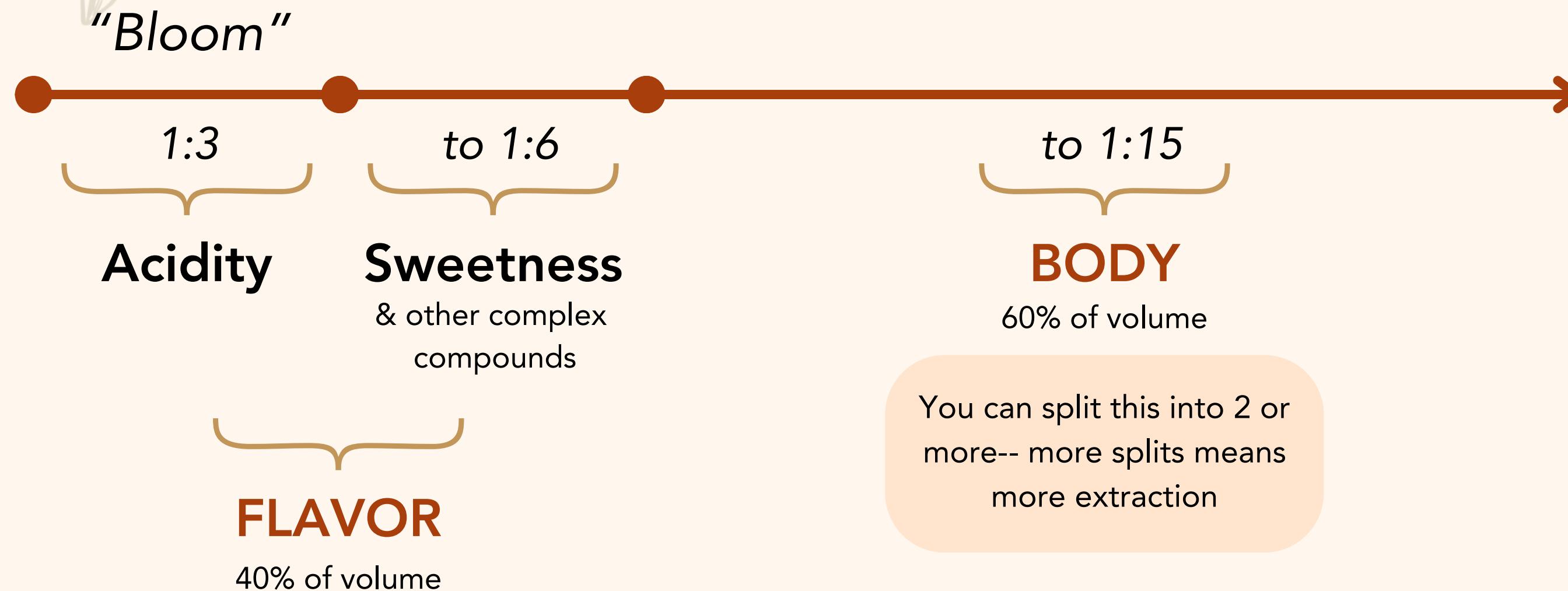
Best for:

- Coffee aficionados
- Full control of brewing
- Getting the most out of the beans

Hario V60

Simplified V60 Brewing Pattern

based on Kasuya's 4:6 method



V60



You'll Need

- Coffee (medium grind)
- V60 and filter
- Server and scale w/ timer
- Gooseneck kettle



Brewing Details

- Brewing ratio
 - 1:15 (20 g coffee)
- Water temperature
 - ~90 C



Steps

1. Put the folded filter into the V60 and rinse with hot water to preheat brewer and server.
2. Put in the ground coffee and shake to level. Start timer.
3. Pour 60 g water for the bloom.
4. At the 40-sec mark, pour 120 g until 0:50.
5. At the 1:20 mark, slowly pour to 300 g until 1:50. Brew should finish by around 2:50.

Note: there's a LOT of recipes for V60, and this is one of the simpler ones.



Brewing Basics Let's Practice

Up next...

Level 2 Coffee Tasting



Thank You!



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