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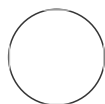
IN DEVELOPMENT

## pH Testing of Coffee Samples

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COMMENTS 0

### ABSTRACT

Measure the pH levels of coffee samples across a range of roasts.

### PROTOCOL CITATION

Shannon.logan 2022. pH Testing of Coffee Samples. **protocols.io**  
<https://protocols.io/view/ph-testing-of-coffee-samples-cjwcupaw>



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- 1 Grind coffee to desired consistency and weigh 20g to put in cafetiere.
- 2 Boil kettle with 250ml of deionised water.

- 3 Pour boiling water into beaker and allow to cool to 93°C, using a digital thermometer to ensure accuracy of temperature.
- 4 Once the water has cooled to the desired temperature, pour into the cafetiere and allow to brew for 4 minutes, using a timer/stopclock.
- 5 Once the coffee has brewed, use the cafetiere as stated in the instruction manual, and pour coffee into beaker. Test the coffee with the pH meter.
- 6 Repeat this process with all coffee samples.