Testing of Total Dissolved Solids in Coffee Samples

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ABSTRACT

Testing the total dissolved solids levels in different coffee samples

PROTOCOL CITATION

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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.

6 Using a syringe, Take 1ml of the coffee and place in the refractometer, placing the syringe against the walls of the well to cool the sample for better reading.

7 Take note of the refractometer reading.

8 Repeat this process for all coffee samples.