1. TASTE

1.1 How to prepare cupping according to the SCA standards

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CUPPING

— a process of evaluating the organoleptic properties of coffee, which is used by experts and amateurs all over the world. This method helps to identify and evaluate the taste profile, aromas, texture, acidity, intensity and aftertaste of coffee. Cupping is often carried out in roasting companies, coffee shops and laboratories, on farms in the countries of origin for the selection and quality control of beans.

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ENVIRONMENT CONDITIONS

LIGHTING

- The room should be light up, but without harsh or colored light sources.

SMELLS

- There should be no foreign odors in the room, such as perfumes, food, detergents.

AIR TEMPERATURE

- The optimal air temperature for coffee cupping is 20-22˚C.

QUIETNESS

- Noise distracts and makes it difficult to focus on the taste and aroma, so cupping is usually done in a quiet environment.

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PREPARATION OF EQUIPMENT AND ENVIRONMENT

CUPS

- Glass and ceramic cups of 200-250 ml are used, each must be clean and dry.

WATER

- The water must be purified with pH 7. The water temperature - 93-96 C.

GRINDING

- Coffee is ground to medium-fine, up to the size of a particle passing through a sieve of about 850 microns (approximately like sea salt).

PROPORTION OF COFFEE AND WATER

- For 1 cup 8.25 g of coffee per 150 ml of water is needed, the standard ratio is 55 g of coffee per 1 liter of water.

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COFFEE PREPARATION AND BREWING

- **Weighing and grinding:** the required amount of coffee (usually 8.25 g) is measured for each cup and it is ground. It is recommended to grind several beans of each coffee variety before the main grinding.
- **Pouring water:** pour hot water (92-94 C) to form a thick top, then the coffee is no longer stirred.
- **Infusing:** coffee is infused for 4 minutes.

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FLAVOR EVALUATION

TOP

- 4 minutes after brewing, the taster uncovers the top with a spoon that allows to let the flavors out. The top is carefully put down and the flavor is immediately evaluated.

REMOVING THE FOAM

- After evaluating the flavor, the foam is removed from the surface of the cup with a spoon. To make the coffee pure.

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COFFEE DEGUSTATION

TEMPERATURE

- The tasting begins when the coffee cools down a little and reaches a temperature of 70-75°C, that allows you to sense the aromas and flavours better. Usually 10-12 minutes.

TASTING TECHNIQUE

- Coffee is tasted with a spoon, trying a a small amount of liquid and "slurping" it so that it is saturated with oxygen.

TEMPERATURE STAGES

- The taste and aroma are evaluated 3 times at different temperatures, from hot to cold, as the characteristics of the coffee change as it cools. So the picture will be more complete.

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EVALUATION OF COFFEE CHARACTERISTICS

The following main characteristics are evaluated in the cupping process:

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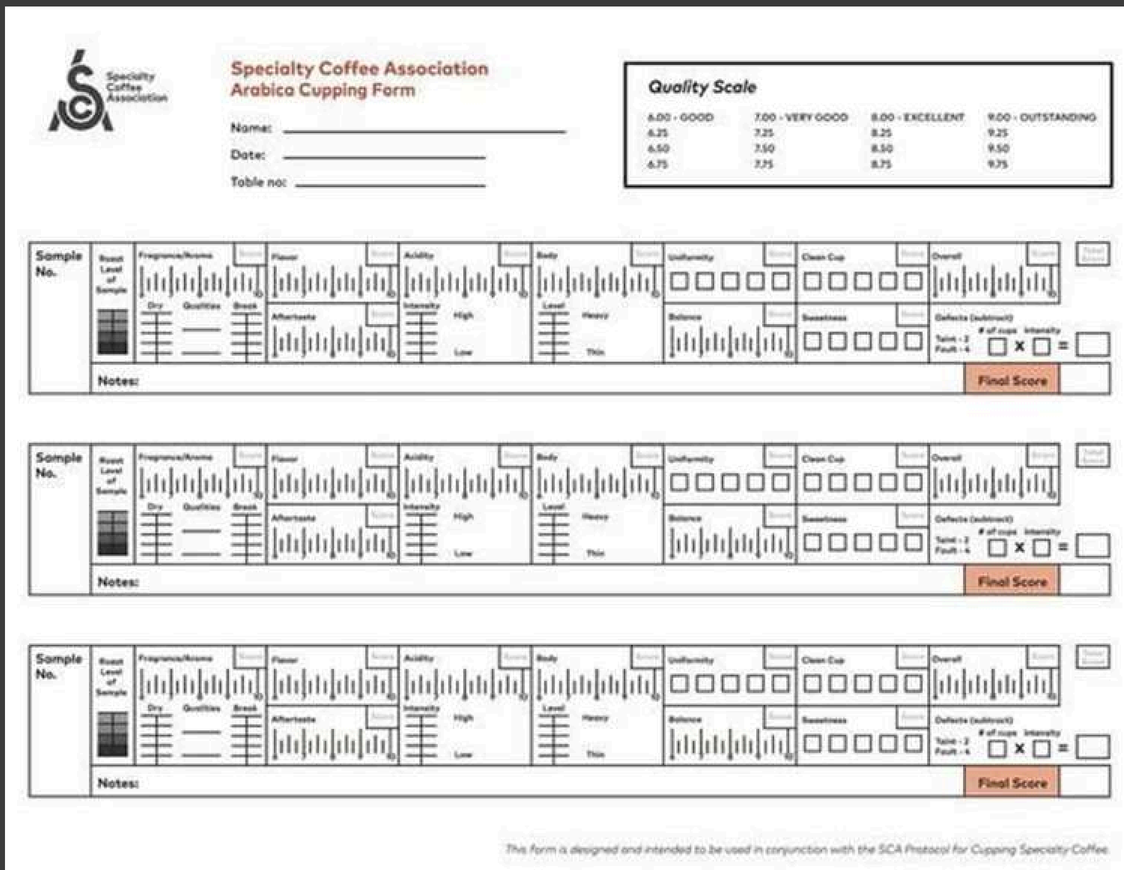
- **Aroma:** the intensity and complexity of the fragrance.
- **Taste:** the main flavor profile of coffee is sweetness, acidity, balance, brightness.
- **Body:** the texture of the drink in the mouth is light, medium or full.
- **Acidity:** the nature and intensity of the acidity is bright, delicate or mild.
- **Aftertaste:** how long the taste lasts after swallowing.
- **Sweetness:** pleasant sweet notes in the taste.
- **Balance:** harmony of all taste elements.
- **Purity:** absence of foreign tastes.
- **Complexity:** the presence of several layers of flavor and taste.

Each parameter is evaluated on a scale from 6 to 10 points, where 6 is the minimum acceptable indicator for good coffee, and 10 is the ideal result.

EVALUATION OF COFFEE CHARACTERISTICS



Specialty Coffee Association

Specialty Coffee Association
Arabica Cupping Form

Name:

Date:

Table no:

Quality Scale

6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No. | Roast Level of Sample | Fragrance/Aroma (Dry, Qualities, Break) | Flavor | Aftertaste | Acidity (Intensity: High, Low) | Body (Level: Heavy, Thin) | Uniformity | Balance | Clean Cup | Sweetness | Overall | Defects (subtract) (Taint - 2, Fault - 4; # of cups × Intensity =) | Total Score

Notes: | Final Score

Sample No. | Roast Level of Sample | Fragrance/Aroma (Dry, Qualities, Break) | Flavor | Aftertaste | Acidity (Intensity: High, Low) | Body (Level: Heavy, Thin) | Uniformity | Balance | Clean Cup | Sweetness | Overall | Defects (subtract) (Taint - 2, Fault - 4; # of cups × Intensity =) | Total Score

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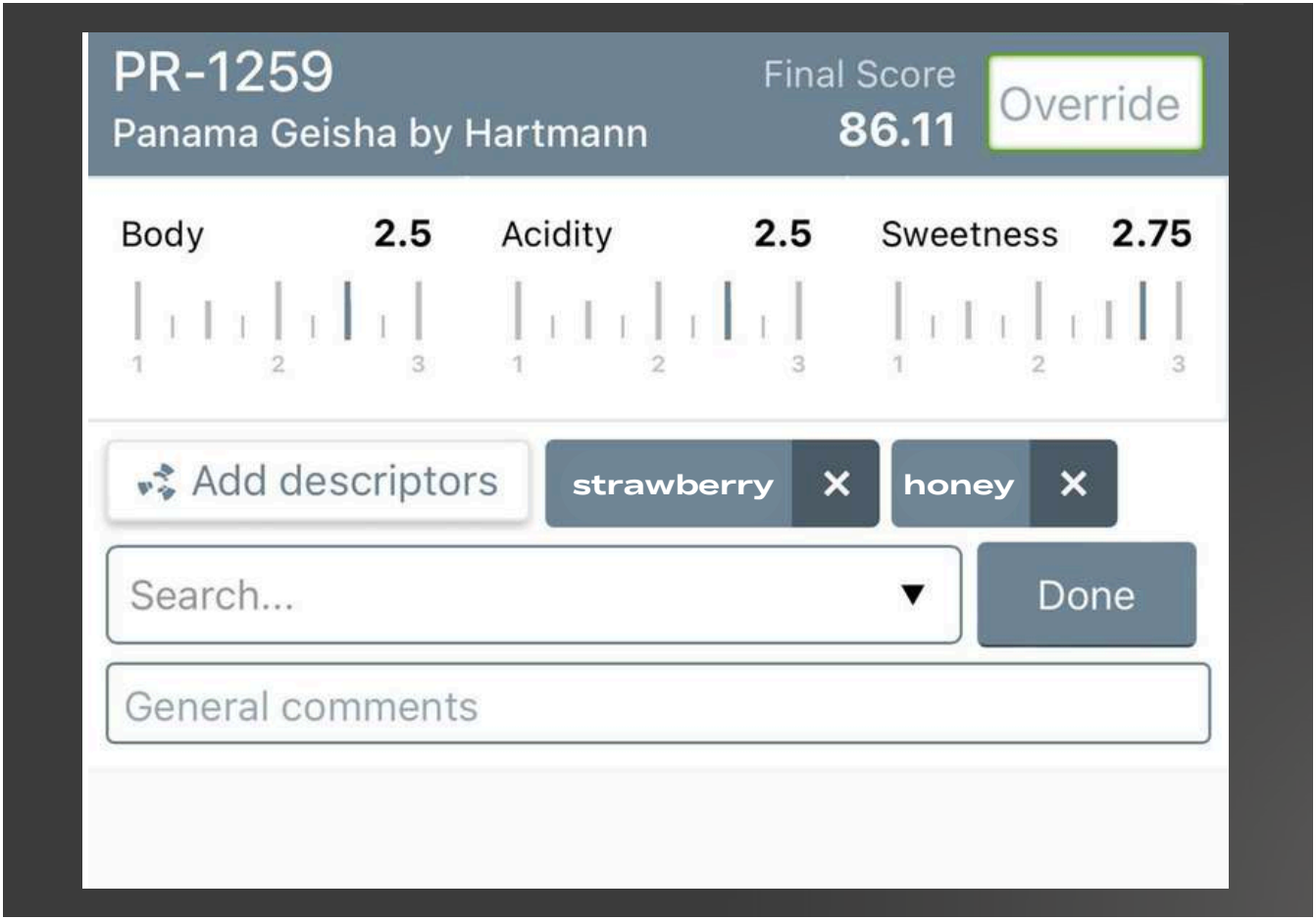
Notes: | Final Score

This form is designed and intended to be used in conjunction with the SCA Protocol for Cupping Specialty Coffee.

EVALUATION OF COFFEE CHARACTERISTICS



1. TASTE

1.2. Espresso evaluation

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ESPRESSO

is the most intense, rich coffee drink that is made when water is forced under pressure of 9 bars per square inch through a layer of ground coffee. In fact, it is coffee extract on the surface of which there is “crema”.

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ESPRESSO BREWING ALGORITHM

1. PREPARING COFFEE AND EQUIPMENT

- **Grinding:** set your grinder to a fine grind suitable for espresso. The grinding should be as fine as fine sand.

- **Coffee dosage:** take 18 grams of ground coffee coffee for preparing one serving.

2. PREPARING THE PORTAFILTER

- **Portafilter:** make sure it is clean and dry.

- **Coffee Dosage:** measure 18 grams of ground coffee into the basket, using a scale for accuracy. Check that the tablet is level and distribute the coffee evenly over the filter surface.

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ESPRESSO BREWING ALGORITHM

3. TEMPERING

- **Pressing the coffee:** use a tamper to firmly press the coffee into the filter. The pressure should be even to create a dense layer and avoid uneven extraction.

4. INSTALLING THE PORTAFILTER AND STARTING THE EXTRACTION

- **Installation in the group:** place the portafilter with coffee in the working group and start the extraction process.

- **Extraction time:** aim for 25-30 seconds for extraction. Make sure the water starts to flow through the coffee in a steady stream and stop the process when you have 36 grams of espresso coming out.

ESPRESSO BREWING ALGORITHM

5. CHECKING THE RESULT

- **Checking the weight:** make sure you have exactly 36 grams of espresso. If the weight is different, you may need to adjust the grind or extraction time.

- **Taste Evaluation:** the perfect espresso should have balanced flavor with a rich aroma and crema on the surface. If the taste is too sour or bitter, you can make adjustments to the grind or extraction time.

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PRINCIPLES OF TEMPERATURE SELECTION FOR HARD AND SOFT BEANS

TYPE OF BEAN	VEGETATION HEIGHT	BEAN HARDNESS	RECOMMENDED TEMPERATURE
Hard	High (1600+ m)	Hard	92-96°C.
Average	Medium (1200-1600 m)	Medium	90-93°C.
Soft	Low (below 1200 m)	Low	88-91°C.

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ESPRESSO EVALUATION

- **Aroma -** The intensity and complexity of the aroma before tasting (floral, nutty, chocolatey notes).
- **Taste -** Harmony of acidity, sweetness and bitterness as it cools.
- **Body -** The texture and density of the drink (light, velvety, thick).
- **Acidity -** Character of acidity (bright, soft, balanced).
- **Sweetness -** Natural sweetness as an indicator of the quality of the beans.
- **Aftertaste -** The length and richness of the taste after a sip.
- **Balance -** Harmony of all elements: taste, body, acidity, aftertaste.
- **Creama -** Stability and color of it (red-goldish tint) as a sign of freshness.

1. TASTE

1.3. Triangulation and blind cupping

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COFFEE TRIANGULATION

— is a tasting method that helps to train the palate and develop the ability to distinguish the nuances of coffee. This cupping method involves providing the taster with three cups of coffee, two of which contain the same variety, and the third one contains a different one.

The taster's task is to identify the different cup.

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COFFEE TRIANGULATION GOALS

DEVELOPING SENSORY SKILLS

- The method helps to train receptors to recognize the differences in taste, aroma, acidity, body and aftertaste.

QUALITY ASSESSMENT

- Triangulation allows you to quickly assess whether a coffee differs in taste and quality from other samples.

DEFECT DETECTION

- By comparing samples, defects can be identified if one of the coffees has deviations such as excess acidity, an unpleasant aftertaste, or a lack of sweetness.

STUDYING TASTE PROFILES

- Triangulation is used to compare coffees from different regions or with different roasting profiles.

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HOW TRIANGULATION IS PERFORMED

1. Preparation: Triangulation uses three cups where two coffees are identical and one is different.

2. Brewing: The coffee is brewed using standard cupping conditions so that all three cups are at the same temperature and concentration.

3. Tasting: The taster tastes each sample and tries to detect differences. This requires attention to subtle flavor and aroma notes.

4. Evaluation: The taster chooses the cup that he or she thinks is different from the other two.

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BLIND CUPPING

— is a method of coffee tasting in which a taster evaluates samples without knowing their origin, roast, or other characteristics.

The purpose of blind cupping is to eliminate any preconceived notions or expectations so that the coffee is judged objectively and based solely on its taste and aroma.

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THE PROCESS OF CODING AND PLACEMENT

- Make a list of codes and link them with specific coffee samples.
- Place the codes on each cup - this can be done with stickers or a marker on the bottom or side of the cup.
- Write down which code corresponds to which sample on a separate note so that you know which coffee corresponds to each code after you have completed your tasting.

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THE PROCESS OF CODING AND PLACEMENT

Example:

1. Random alphanumeric codes
Create random codes consisting of letters and numbers, for example: A1, B2, C3, etc. This helps to avoid associations with specific samples.

- **Sample 1: A1**
- **Sample 2: B2**
- **Sample 3: C3**

2. Simple numbers
If there are many tasters and it is important to simplify the process, you can simply use numbers - for example, 1, 2, 3, etc. However, do not arrange the cups in order to avoid prompts.

- **Sample 1:7**
- **Sample 2:3**
- **Sample 3:5**

3. Using colored dots or marks
Code the cups with colored dots or small stickers. This can be useful if tasters want to focus on taste sensations rather than alphanumeric codes.

- **Sample 1: Red Dot**
- **Sample 2: Blue Dot**
- **Sample 3: Yellow Dot**

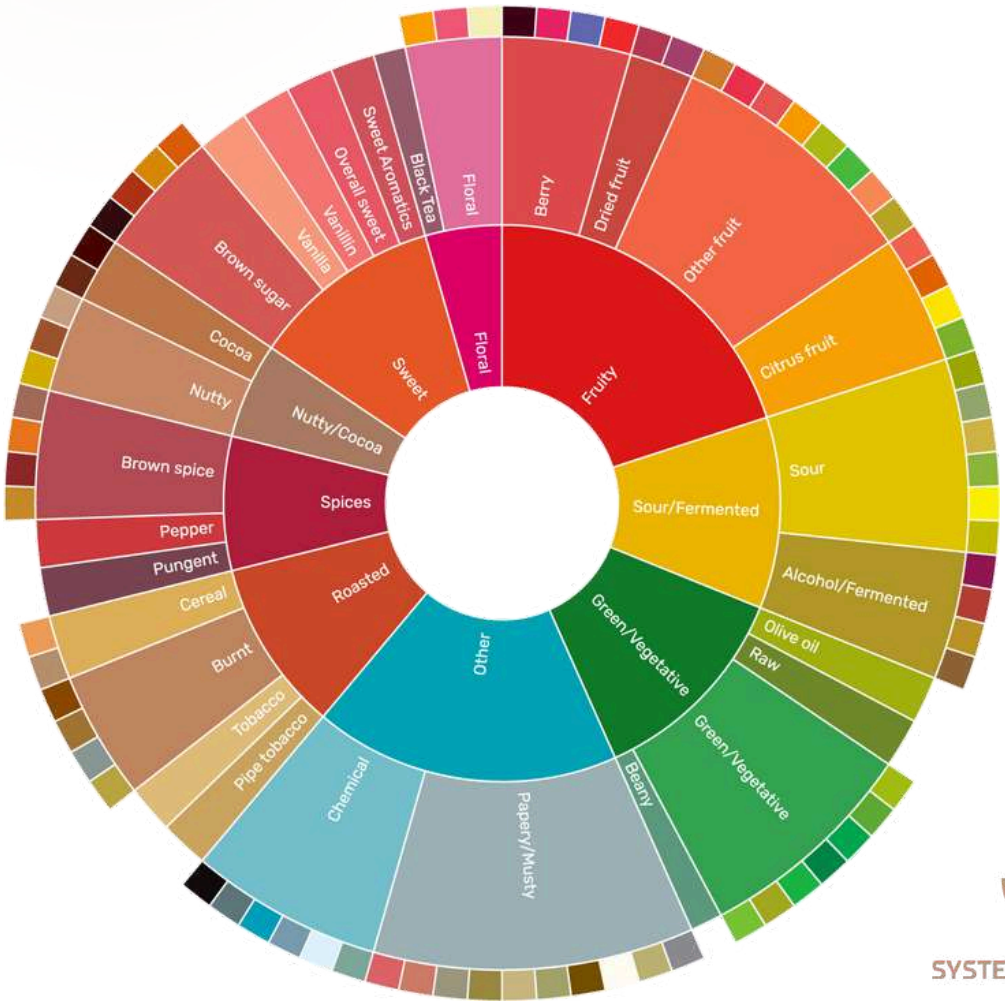
4. Random code generator
You can use a random alphanumeric code generator if you need more unique codes to make the process even less predictable. These could be, for example, three-digit codes such as X92, Q67, M54.

- **Sample 1: X92**
- **Sample 2: Q67**
- **Sample 3: M54**

5. Secret codes using symbols
To make coding more difficult, you can add symbols or unusual combinations such as stars, stripes, and so on.

- **Sample 1: ★1**
- **Sample 2: ★2**
- **Sample 3: ★3**

WHEEL OF TASTE



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HOW LANGUAGE DETERMINES TASTE

sour

sweet

bitter

salty

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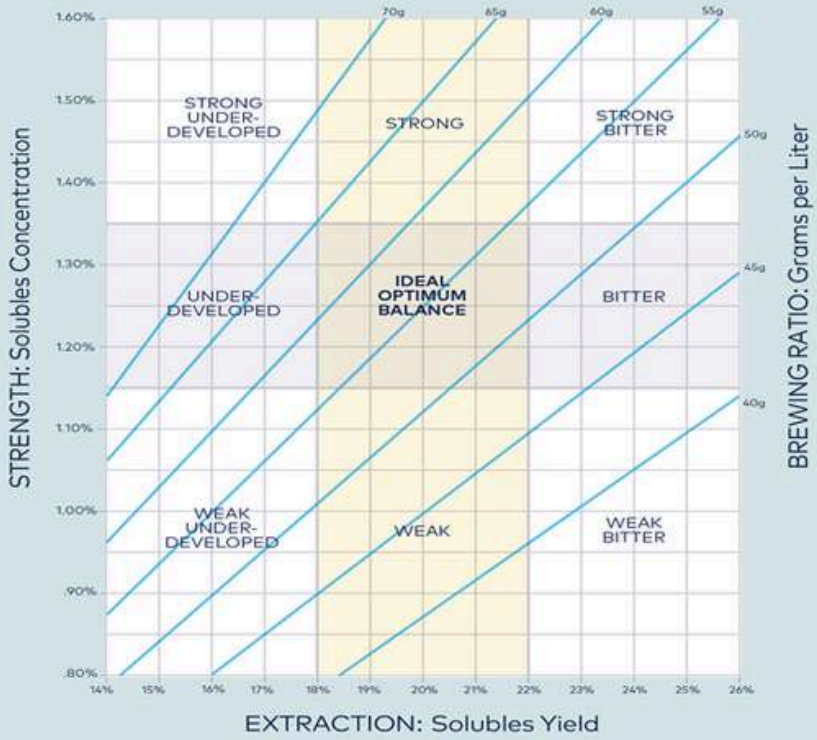
BREWING

Figure 1: Classic Coffee Brewing Control Chart



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ESPRESSO RATING

World Barista Championship: Sensory Scoresheet

Competitor Name:

Representing:

Sensory Judge:

Round:

Date:

Introduction & Coffee Information

Part I - Espresso Evaluation

	Yes	No	
			Crema
	/1		

Descriptors:

Experience:

	0 to 3	
4 x		Accuracy of Taste Descriptors
2 x		Accuracy of Tactile Descriptors
/18		

	0 to 6	
3 x		Taste Experience
2 x		Tactile Experience
/30		

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Part II - Milk Beverage Evaluation

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