

Glossary

- Arabica** One of the two major significant species of coffee for commercial use (and the earliest cultivated one).
- Acidity** The sensation of sharpness and liveliness. In coffee terminology, it is a highly desirable quality, not to be confused with sourness or astringency. Along with aroma, flavour, and body, it is one of the 4 key evaluative categories used by professional tasters in *cupping*.
- Americano** Espresso diluted with hot water.
- Aroma** The scent produced by freshly brewed coffee. One of the 4 key evaluative categories used by professional tasters in *cupping*.
- Balanced** A brewed coffee in which no single characteristic overpowers the others.
- Berry** Blackberry or blueberry flavour. High-quality East African and Arabian coffees feature these characteristics.
- Bitter** A taste sensation that is detected primarily at the back of the tongue. It occurs when the brewing process extracts too much from the coffee beans.
- Blend** A mixture of two or more types of coffee, achieving a different taste, cheaper quality or distinctive signature blend.
- Body** The physical properties of the coffee – how it feels in the mouth in terms of consistency and weight. One of the 4 key evaluative categories used by professional tasters in *cupping*.
- Bright** Having a pleasant, tangy acidity: lively.
- Buttery** Having a smooth, rich, oily flavour and texture – typical characteristics of some Indonesian coffees.
- Cappuccino** A beverage made with espresso and frothed milk.
- Caramelly** With sweet, syrup or candy notes, like caramelized sugar, common in blends made with dark roast.
- Citrus** A strong lemon or grapefruit flavour.
- Clean** Having a pure flavour and a refined, smooth and clear finish.
- Cocoa** With a texture and flavour of unsweetened cocoa powder. It leaves a bittersweet aftertaste in the mouth.
- Complex** A coffee that displays an impressively large number of flavours.
- Cupping** The term used to describe the tasting practice in which ground coffee is steeped with hot water in small cups, then smelled and slurped to evaluate coffee characteristics.
- Decaffeination** The process by which up to 99.9% of the caffeine is removed from the coffee, generally using a solvent.
- Earthy** With flavours reminiscent of fresh mushrooms. A feature that is common in Indonesian coffees.
- Espresso** A beverage brewed by using pressure to force nearly boiling water through finely ground coffee beans.
- Espresso Machine** A machine used to brew espresso. Hot water is pulled through the ground coffee using either steam, a pump or a piston. The home versions of this machine are typically smaller than the ones found in bars but work on the same principle. The most relevant difference is the way coffee is placed into it: home machines generally use a coffee pod or a capsule; with commercial machines loose ground coffee is measured directly into the portafilter. The brewing time is normally 25 seconds.
- Flavour** The overall impression of the coffee's aromatic and taste characteristics. One of the 4 key evaluative categories used by professional tasters in *cupping*.
- Floral** Having a pleasant, sweet aroma reminiscent of blossom.
- Fruity** A flavour or aroma that suggests various fruits, particularly berries or citrus. (This characteristic is often accompanied by a degree of acidity.)
- Herbal** An aroma reminiscent of a newly-mown lawn, dried herbs, or green foliage, usually the result of early harvesting or a short roasting time and/or low roasting heat. Coffee with this characteristic is also referred to as "green" or "grassy".
- Instant Coffee** A beverage made by mixing dehydrated powder or granulated coffee with hot water. Also known as soluble coffee.
- Latte** A beverage made with espresso and hot steamed milk.
- Mocha** Espresso with milk foam or whipped cream and cinnamon or cocoa powder on top. Sometimes mixed with caramel syrup.
- Mouthfeel** A term used for describing the physical properties of the coffee perceived as it settles in the mouth, with particular regard to texture and the sensation of heaviness. Often used synonymously with the term "body".
- Nutty** Having the flavour and aroma of fresh-roasted nuts.
- Organic Coffee** Coffee grown and processed without the use of chemical pesticides, fertilizers, cleansers etc., usually certified by independent agencies. Commonly more expensive than non-organic coffee.
- Peaberry** A round-shaped bean that forms when one of the two flat-sided beans in the coffee cherry doesn't develop properly: the remaining bean takes over the extra space and becomes rounded like a pea.
- Processing** The method by which the fruit of the coffee cherry is separated from the bean.
- Ristretto** Concentrated espresso, made with less than the usual amount of hot water.
- Robusta** One of the two major significant species of coffee for commercial use. Grown at lower altitudes than *Arabica*, it has a less refined flavour and a higher caffeine content.

Shade Grown	A growing method by which coffee is grown under a canopy of shady trees.
Single-Origin	A coffee that comes exclusively from a single region or country.
Smoky	Reminiscent of dark roasts, with a smoky flavour.
Smooth	Low in acidity.
Soft	A low-acid coffee with mellow flavour.
Spicy	Having a savoury or sweet aroma combined with a flavour suggesting spices such as cinnamon.
Sweet	Unharsh, smooth, and palatable. (Sweetness is perceived primarily at the tip of the tongue.)
Syrupy	A thick coffee that leaves a sweet aftertaste.
Tangy	Coffees with a lingering "powerful" acidity are often described as tangy.
Umami	From the Japanese word oo-MAH-mee, meaning meaty or savoury. In Japan it is known as the fifth basic taste sensation, in addition to the four that are generally accepted in the Western world— sweet, salty, sour, and bitter.
Varietal	A term commonly used in place of the term "variety".
Wild	With extreme flavour characteristics: a positive or negative attribute that can denote even gamey nuances.
Winey	Coffee with a smooth and fruity body and a note of acid, not unlike the finest red wines.

Useful Measures and Conversions

1 U.S. fluid ounce	1.0408 imperial (UK) fluid ounces	0.0296 liter
1 U.S. liquid gallon	0.8327 imperial (UK) gallon	3.7854 liters
1 U.S. liquid quart	0.8327 imperial (UK) quart	0.9464 liter
1 imperial (UK) fluid ounce	0.9608 U.S. fluid ounce	0.0284 liter
1 imperial (UK) gallon	1.2009 U.S. liquid gallons	4.5460 liters
1 imperial (UK) quart	1.2009 U.S. liquid quarts	1.1365 liters
1 imperial (UK) pint	20 imperial (UK) fluid ounces	0.5683 liters
1 liter	33.8140 U.S. fluid ounces	35.1951 imperial (UK) fluid ounces
1 liter	0.2642 U.S. liquid gallon	0.2200 imperial (UK) gallon
1 liter	1.0567 U.S. liquid quarts	0.8799 imperial (UK) quart
1 liter	1,000 milliliters	

U.S. liquid measures

1 cup	8 fluid ounces (1)	1/2 pint	237 milliliters	16 tablespoons
2 cups	16 fluid ounces	1 pint	473 milliliters	
4 cups	32 fluid ounces	1 quart	946 milliliters	
2 pints	32 fluid ounces	1 quart	946 milliliters	
4 quarts	128 fluid ounces	1 gallon	3.785 liters	
8 quarts	one peck			
4 pecks	one bushel			
dash	less than 1/4 teaspoon			
1 teaspoon	1/6 fluid ounce	5 grams	about 5 milliliters	
1 tablespoon	1/2 fluid ounce	15 grams	15 milliliters	3 teaspoons
2 tablespoons	1 fluid ounce	28.35 grams	29.57 milliliters	1/8 cup
8 tablespoons	4 fluid ounces	1/4 pint	118.28 milliliters	1/2 cup

(1) water only: 1 cup = 8 fluid ounces = 8 ounces weight

U.S. dry measures

1 pinch	up to 1/8 teaspoon			
3 teaspoons	1 tablespoon	1/2 ounce	14.3 grams	
2 tablespoons	1/8 cup	1 fluid ounce	28.35 grams	
4 tablespoons	1/4 cup	2 fluid ounces	56.7 grams	
5 1/3 tablespoons	1/3 cup	2.6 fluid ounces	75.6 grams	
8 tablespoons	1/2 cup	4 ounces	113.4 grams	1 stick butter
12 tablespoons	3/4 cup	6 ounces	.375 pound	170 grams
16 tablespoons	1 cup	8 ounces	1/2 pound	226.8 grams
32 tablespoons	2 cups	16 ounces	1 pound	453.6 grams
64 tablespoons	4 cups	32 ounces	2 pounds	907 grams

temperature

°F	-4	32	68	104	140	176	212	248	284	320	356	392	428	464	500	536
°C	-20	0	20	40	60	80	100	120	140	160	180	200	220	240	260	280

°F = (°C x 9/5)+32 °C = (°F -32) x 5/9