

Introduction to Coffee Tasting

When tasting, always make sure you use a porcelain or glass cup.

Place the ground coffee (2 tablespoons per six-ounce cup) in the vessel, pour on the hot water and leave the grounds to settle: some will sink, some will form a crust on the surface.

After a couple of minutes take a tablespoon to "break the crust" and let tasting begin.

Smell

When you taste a coffee, smell it first. Much of our sense of taste is created through the nose. While your tongue distinguishes only four tastes – salty, sweet, bitter and sour – your nose can detect thousands of smells.

Slurp

By slurping the coffee, you spray the coffee across your palate and tongue. This enables the subtle flavours and aromas to reach your nose.

The 4 key evaluative categories to be observed during a tasting session are:

Aroma

Aroma is the way the coffee smells, and it is best perceived at the break of the crust.

Words used to describe aroma include, amongst others, earthy, spicy and nutty.

It is important to begin each of your tastings by smelling the coffee because much of what we perceive as flavour is related to our sense of smell.

Acidity

The tasting term "acidity" does not refer to the pH level of the coffee but is the tangy sensation that you feel on the sides and tip of your tongue. This is similar to the way you experience acidity when tasting citrus fruits and drinks. Coffees with high acidity are described as bright and crisp with a clean finish. Coffees with low acidity feel smooth in your mouth and tend to linger.

Body

Body is the weight or thickness of the coffee on your tongue. This sensation is similar to what you experience when you compare the feel of whole milk with non-fat milk. The best way to determine the degree of body is to sip a spoonful and let it rest on your tongue.

Flavour

Flavour refers to how the coffee tastes. This characteristic is detected in different parts of the mouth. Citrus, cocoa, berries, and caramel are just a few flavours you might taste in coffee. Some coffee flavours are obvious while others are subtle.

coffee (name, species, varietal...)

date · occasion



origin · elevation

farm

processing

roasting (roaster, date, type)

grind

brewing method

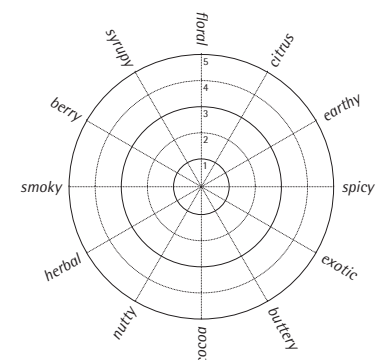


aroma

body

acidity

flavour



Mark the rating on the spider-web graph and join up the points to visually highlight the main characteristics of the coffee.

notes

ideal pairing

price

for additional notes,
see page:

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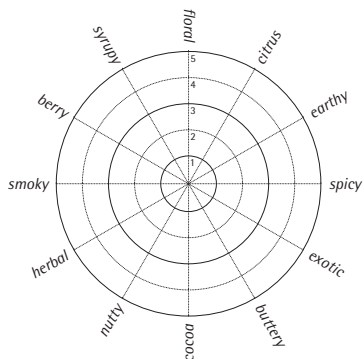


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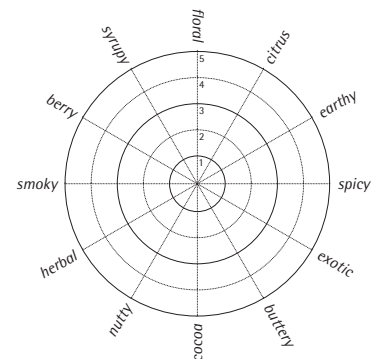


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