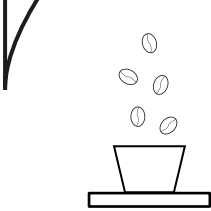
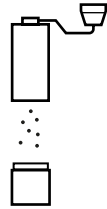


Cupping at home



1 Weigh out 11g of coffee (ratio 1:18 coffee - water)



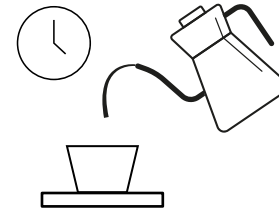
2 Grind the coffee to a medium-fine grind (similar to that of table salt)



Fragrance



3 Place the ground coffee in the tasting cup (or a 200ml glass). Smell the fragrance and write down what you notice (you can use the aroma wheel for help)



4 Pour 200g of water (which is at 93°C) and start the stopwatch

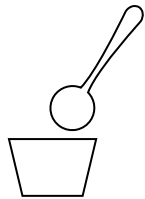


Aroma

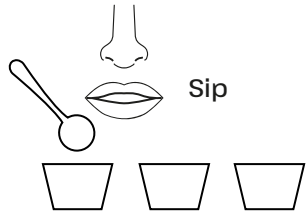


5 Carefully get close the coffee, smell its aroma and write down what you notice.

Flavour*

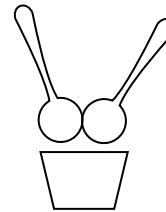


9 Repeat step 8 several times and write down what you notice with your senses. (It's recommendable to try it once the temperature has decreased.)



8 You are now ready to taste it! With your tasting spoon, without filling it entirely, take a sample from the surface

At minute 10:



7 Using two spoons, remove the crust (the insoluble layer of coffee on the top) to leave the surface of the liquid coffee clear of solids.



6 Break the crust (top layer) with forward and backward movements, and get closer to smell the coffee while you do this.

