

KAFFELOGIC

CUPPING PROCEDURE

The following procedure is a guideline to cupping .

To cup , we will be using a 1:18.75 ratio .

That is 8 g of coffee

150ml of water over this coffee .

The Grind spec we will be using is below :

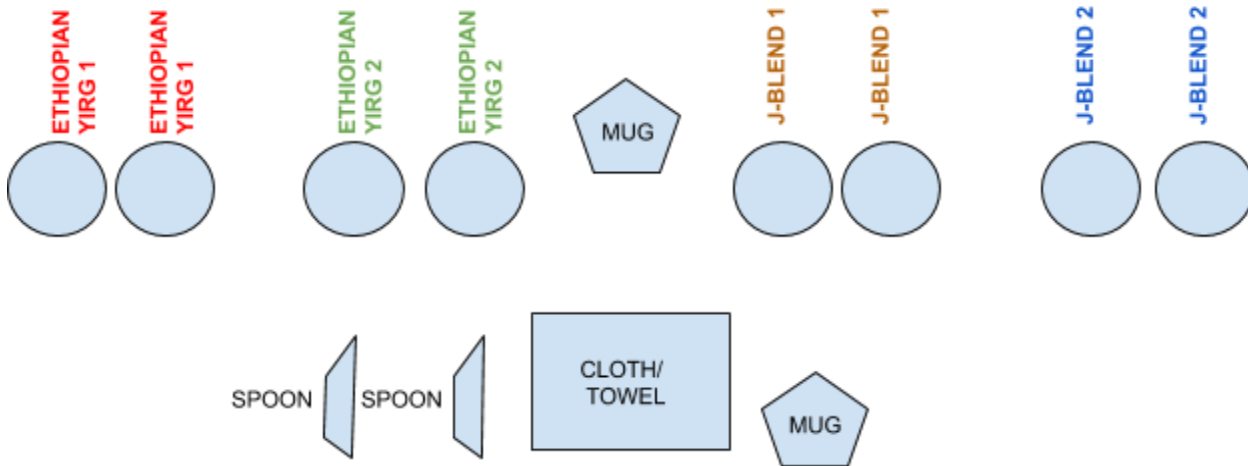
- Coarse grind spec - you want to see little pieces like in a filter / plunger grind - Use some shop bought PLUNGER ground coffee as a reference
- If you have any issues - Please email me at : wayne.burrows09@gmail.com

I'll be more than happy to assist you . Through email - I will be happy to book times to video call on the Kaffeologic Virtual Cafe . We will be doing a video “ Grinder Dial In “ next week Tuesday.



CUPPING STEPS

1. Measure out the coffee and grind to the correct profile (PLEASE MAKE SURE THE GRINDER IS CLEAN BETWEEN GRINDS TO PREVENT CONTAMINATION) :
 - a. Eithiopian Yirgacheffe Cupping Profile - 18g (ETHIOPIAN YIRG 1)
 - b. Eithiopian Yirgacheffe Cupping Profile (Medium Roast) - 18g (ETHIOPIAN YIRG 2)
 - c. J-Blend Cupping Profile - 18g (J-BLEND 1)
 - d. J-Blend Cupping Profile (Medium Roast) - 18g (J-BLEND 2)
2. Lay out the cupping cups and the rest of the items in the following way :



COUNTER EDGE

3. Place cups on the scale one by one and dose 8g of the ground coffee into the cup. Place the cup on spot as shown above. (When you place the cup in the above spot , tap the cup down on the counter to settle coffee evenly)
4. Take 1 to 2 minutes to pick the cup up to your nose , sniff and assess the fragrance AND then put down the cup in place.
5. Full the kettle with a minimum of 1.6L water and boil.
6. Fill the 1 MUG and place spoons in there to preheat.
7. Take the measuring jug or any jug. Place on the scale and fill with 150ml/150g OR fill to 150ml
8. Get your timer ready.

9. STARTING FROM THE LEFT CUP - Do not move the cup, Pour the water from the jug over the coffee in the cupping cup . Steady stream and moving in a figure 8 . Try moving the water through the coffee so that it is all covered with water.
10. START THE TIMER - 4minutes wait.
11. QUICKLY MOVE THROUGH THE OTHER CUPS .
12. At 3minutes - start from left to right and place your nose close to the top of the cup WITHOUT MOVING IT and start to assess the fragrance of the coffee.
13. At 4 minutes, start from the left, take your spoon from the mug and crack the crust : This is done by going down to the cup (step above) . While you are down there , place your spoon down the side of the cup inside the coffee and push through the coffee crust. (YOU DO THE SAME THROUGH THE FOAM OF YOUR CAPPUCCINO) Do this 2 to 3 times assessing the fragrance.
14. After you have finished a cup , clean the spoon by rinsing it in the MUG filled with water.
15. Finished breaking the crust - Take both spoons and start scooping the coffee crust off the top. (Like a crab brings in its food) Place the coffee into the EMPTY MUG. Try to get the coffee clean. It will just stop you getting coffee in your teeth.
16. After all the cups are clean on the top , start cupping from left to right :
 - a. Take a teaspoonful of coffee
 - b. Bring it to your lips
 - c. With one slurp, slurp the coffee into your mouth
 - d. Really slurp to atomize the coffee and increase flavour delivery
 - e. HOLD the coffee in your mouth and chew on it
 - f. Spit out into the Empty MUG (With the crust coffee in)
17. NB - Clean the spoon before and after cupping each time and tap on CLOTH / TOWEL to remove water residue.
18. If you would like to swallow - Enjoy .
19. Clean out palate between coffees with a quick sip of water .
20. Continue a couple of times and make notes.

HAVE FUN!!!!!!

