

BRAZILIAN CUPPING

Brewing method for the sensory evaluation of coffees. With this method the cupper is able to note and evaluate a coffee's attributes, quality and characteristics, as well as detect defects if present



A cupping involves normally 3 to 5 cups of each coffee sample in order to be able to evaluate a coffee's uniformity (SCA protocol are 5 and can be up to 10)

How to do it?

Light roast
Coarse grind

Prepare

Prepare the cupping table with glasses of hot water and a napkin beside each sample.

Dose 5 - 6 grams of coffee for every 100ml of water. One has to use the same amount in all the cups to be able to ensure consistency

Dose

Grind

Grind the coffee in each cup separately purging the grinder between each sample with a small amount of the same coffee. Use a medium coarse grind.

Smell the coffee before you wet it, so you can evaluate its fragrance.

Smell

Fill

Pour water at a temperature between 90 to 96°C directly on the ground coffee beans ensuring that all the particles are wet and reaching the brim of the cup.

Smell

Once the coffee has brewed for 4 minutes break the crust that forms on the surface breaks with a cupping spoon to evaluate the aromas.

Cup

Using one's cupping spoon, slurp the sample so that the coffee is dispersed and covers all the mouth and tongue. The objective is to identify and evaluate flavour notes and after taste, acidity, body and sweetness. It is almost impossible to achieve this in one go, therefore its needed to return to the coffee at the various stages of cooling to see how the coffee progresses.

