

# A CLEAR, FAIR TASTING AT HOME

Brew every coffee the same way, side by side, and taste them as they cool. Work in flights of up to four coffees (A–D) so each cup gets the same attention.

**8.25 g**

COFFEE PER 150 ML WATER

**93 °C**

WATER, ± 3 °C

**4:00**

BEFORE THE BREAK

**~70 °C**

START TASTING

## RUN EACH FLIGHT

### Prep

#### Label, weigh and grind

Use identical, clean cups. Weigh the dose for your cup size (table on the right). Grind each dose just before brewing, a little coarser than paper-filter drip. Smell the dry grounds: that's the fragrance.

### 0:00

#### Pour

Start the timer with the first pour. Fill each cup to the same weight, wetting all the grounds. Pour the cups in a fixed order and keep that order for the break.

### 4:00

#### Break, smell, then skim

Lean in, push through the crust and stir about three times while you smell the aroma. When every cup is broken, lift off the floating grounds and foam with two spoons.

### ~70 °C

#### Taste

Slurp a spoonful so it sprays across your palate. Note flavour, aftertaste, acidity, sweetness and mouthfeel. Taste at least three rounds as the cups cool; cooler coffee often shows more.

### Reveal

#### Rank first, identify later

Hide the names for a blind tasting. Rank each flight before the reveal, then compare the winners.

## DOSE BY CUP SIZE

| WATER  | COFFEE |
|--------|--------|
| 150 mL | 8.3 g  |
| 180 mL | 9.9 g  |
| 200 mL | 11 g   |
| 240 mL | 13.2 g |
| 300 mL | 16.5 g |

Any other size: water in mL × 0.055 = grams of coffee.

## SET THE TABLE

Matching cups · scale (0.1 g) · grinder · kettle · timer · rinse cup · two spoons to skim · a spoon each · water to drink · one sheet per taster per flight.

## SHARING SAFELY

Give each coffee its own serving spoon and use it only to move coffee into a taster's own cup or spoon. Never put a tasted spoon back in a shared cup.

## FILLING OUT THE SHEET

**Fragrance & aroma:** words for the dry grounds and the wet crust. **Flavour & aftertaste:** what you taste and what stays. **Acidity, sweetness, mouthfeel:** circle one dot, 1 = low, 5 = high (how much, not how good). **Flavours:** tick every group you notice. **As it cools:** what opened up or faded. **Overall:** how much you liked it, 1 = extremely low to 9 = extremely high, the same scale as the app's advanced tasting log.

Adapted for home use from the Specialty Coffee Association's Coffee Value Assessment (CVA). Not an official SCA form. [sca.coffee/value-assessment](https://sca.coffee/value-assessment)

# TASTING SHEET

TASTER

DATE

FLIGHT

Circle one dot per scale (1 = low, 5 = high). Tick every flavour group you notice. Overall: 1 = extremely low, 5 = neither, 9 = extremely high.

**A**COFFEE / ROASTER / CODE

FRAGRANCE & AROMA

FLAVOUR & AFTERTASTE

ACIDITY  

☐ Fruity ☐ Floral ☐ Sweet ☐ Nutty/cocoa ☐ Spice ☐ Roasted

☐ Green ☐ Sour/fermented ☐ Other

SWEETNESS  

☐ Nutty/cocoa ☐ Spice ☐ Roasted

MOUTHFEEL  

☐ Roasted

AS IT COOLS

OVERALL 1-9  
ONE WORD

**B**COFFEE / ROASTER / CODE

FRAGRANCE & AROMA

FLAVOUR & AFTERTASTE

ACIDITY  

☐ Fruity ☐ Floral ☐ Sweet ☐ Nutty/cocoa ☐ Spice ☐ Roasted

☐ Green ☐ Sour/fermented ☐ Other

SWEETNESS  

☐ Nutty/cocoa ☐ Spice ☐ Roasted

MOUTHFEEL  

☐ Roasted

AS IT COOLS

OVERALL 1-9  
ONE WORD

**C**COFFEE / ROASTER / CODE

FRAGRANCE & AROMA

FLAVOUR & AFTERTASTE

ACIDITY  

☐ Fruity ☐ Floral ☐ Sweet ☐ Nutty/cocoa ☐ Spice ☐ Roasted

☐ Green ☐ Sour/fermented ☐ Other

SWEETNESS  

☐ Nutty/cocoa ☐ Spice ☐ Roasted

MOUTHFEEL  

☐ Roasted

AS IT COOLS

OVERALL 1-9  
ONE WORD

**D**COFFEE / ROASTER / CODE

FRAGRANCE & AROMA

FLAVOUR & AFTERTASTE

ACIDITY  

☐ Fruity ☐ Floral ☐ Sweet ☐ Nutty/cocoa ☐ Spice ☐ Roasted

☐ Green ☐ Sour/fermented ☐ Other

SWEETNESS  

☐ Nutty/cocoa ☐ Spice ☐ Roasted

MOUTHFEEL  

☐ Roasted

AS IT COOLS

OVERALL 1-9  
ONE WORD

FLIGHT RANKING (1ST → 4TH)MOST DISTINCTIVEWHAT TIED THIS FLIGHT TOGETHER?