

Roasting

Green Unroasted

Taste: little to none
Aroma: grassy

Dark Roasted

Body: thin
Surface: oily
Taste: bitter & smoky
Acidity: negligible
Aroma: strong & smoky
Caffeine: decreased substantially
Origin Flavor: none

Medium-Dark Roasted

Body: heavy
Surface: some oil
Taste: rich & spicy
Acidity: decreased
Aroma: burnt sugar & toasted nut
Caffeine: decreased
Origin Flavor: reduced

Medium Roasted

Body: medium
Surface: dry
Taste: balanced
Acidity: balanced
Aroma: sweet & complex
Caffeine: lightly decreased
Origin Flavor: reduced

Light Roasted

Body: light
Surface: dry
Taste: toasted grain
Acidity: pronounced
Aroma: delicate & sweet
Caffeine: high
Origin Flavor: full

Grinding

Burr Grinder

Crushed
Uniform particles
Variety of grind sizes
Does not heat beans
Releases oils for richer & smoother taste
Use for: most brewing methods

Mortar & Pestle

Pounded
Superfine & powdery
Use for: arabic & turkish

Electric Blade Grinder

Chopped
Inconsistent particles
Variety of grind sizes
Use for: drip

Electric Burr Grinder

Crushed
Uniform particles
Variety of grind sizes
Heats beans slightly
Releases oils for richer & smoother taste
Use for: most brewing methods

Turkish Grind

Powdery like flour

Superfine Grind

Grainy like powdered sugar

Fine Grind

Granular like sugar or salt

Medium Grind

Gritty like coarse sand

Coarse Grind

Chunky like potting soil

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Brewing

Espresso

Brew Method: Pressurized
Grind: superfine
Taste: strong & concentrated
*Has crema

Aeropress

Brew Method: manual pressurized
Grind: fine
Taste: smooth

French Press

Brew Method: steeping
Grind: coarse
Taste: full flavor, smooth
*Retains oil and sediment

Moka Pot

Brew Method: pressurized
Grind: medium
Taste: strong & bitter, no crema
"Stovetop espresso"

Pour Over Cone

Brew Method: filtration
Grind: medium-fine
Taste: variable
*Retains caffeine

Turkish

Brew Method: boiling
Grind: ultrafine turkish
Taste: strong
*Served with foam on top and grounds on bottom

