

Student Name		Date:	
--------------	--	-------	--

**Brew Plan**

<b>Instructions: Fill in the blanks with relevant information and/or circle suitable choices.</b>			
Coffee (origin(s)/variety):			
Processing:	Natural / Washed / Pulped Natural / Other _____		
Brewing Method:	Immersion / Gravity / Vacuum / Boiling	Brewing Device:	
Filter Medium:	Paper / Cloth / Sieve (Metal)	Grind Setting:	Fine / Medium / Coarse / Other _____
<b>Brew Recipe</b>			
Coffee to Water Ratio:	1:	Coffee Dose:	g/oz
Temperature:		Water Dose:	g/oz or L/fl-oz
<b>Water Cycle</b>			
Pause for Bloom:	Yes / No	Quantity of water for wetting:	g/oz or mls/fl-oz
Turbulence achieved during bloom:	Pouring / Stirring / Other	Duration of pause:	Seconds
Water delivery method:	Continuous / Pulsed / Coffee added to water		
Alternative water delivery method:			
Water delivery time:	Min Sec	Target water delivery time:	Min Sec
Total contact time:	Min Sec	Target total contact time:	Min Sec

The four primary sensory aspects of coffee assessment.

Provide descriptions for each sensory aspect.

**Learnings:**

<i>Taste</i>	<i>Aroma</i>
<i>Body</i>	<i>Colour</i>

---



---



---

<b>Brew Analysis</b>			
Assessor measured solubles concentration:	%	Target set by AST:	%
Assessor calculated solubles yield:	%	Target set by AST:	%