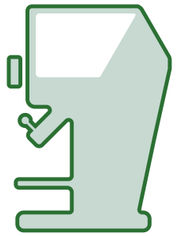
CUPPING

PROTOCOLS

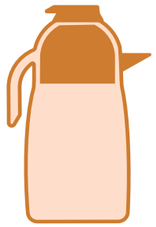
01 Equipment Needed

CUPPING SPOON

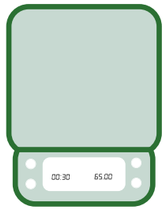
CUPPING BOWLS



GRINDER



KETTLE



SCALE

TIMER

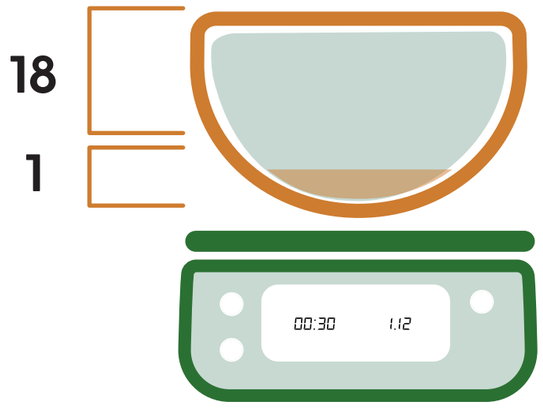
02 Goal

These protocols provide a consistent methodology for evaluating coffee and should be used for descriptive cupping.

03 Setting Up a Cupping

STANDARD ROAST WITH 75 +5-10 GROUND COFFEE AGTRON

1:17 +-1 (1:16 - 1:18) RATIO



Step 1 AGTRON

The coffee should be roasted to a standard roast.*

A standard roast should have a whole bean agtron of 75 +5-10 (65 - 80)

Cups that are grassy in both fragrance, taste, and self-break will be deemed underdeveloped and unfit.

Step 2 WATER TEMPERATURE

The water for cupping should have a ppm of 50 to 225, with the recommended range of 70-150ppm, pH of the water should be 6.75-7.25***

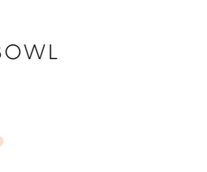
Step 3 WATER RATIO

After coffees are selected, weight the coffees to a 1:17 +-1 (1:16 - 1:18) ratio that will allow the bowl to be completely filled with water.

A full cupping requires 5 cups per sample.You should only do as many samples as you are able to accurately cup and score.****

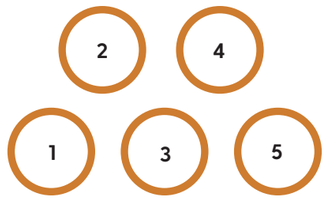
DRY, ODORLESS BOWL

GRIND COFFEE & PLACE LID ON TOP



5 CUPS PER SAMPLE

CONFIGURATION 1



CONFIGURATION 2

03 Setting Up a Cupping

Step 3 PREPARING THE BOWL

Cupping bowls should be dry, odorless, and room temperature.

Step 4 GRINDING THE COFFEE

There should be a purge of at least 5g in between each sample.

Coffees should be individually ground into their cupping bowl no more than 15 minutes before a cupping.

The grind size should be between a pour over and a french press set your grind to give you an extraction percent of 1.3-1.5

Once ground, the cups should be placed and covered with an odourless lid.

Step 5 SETTING UP BOWLS

The 5 cups of the same sample should be placed onto the same tray. The tray should be placed on the table.

03 Setting Up a Cupping

***FOOTNOTES:**

ROASTER

**Samples to test the agtron were roasted in 200g batches on a Coffee Tech drum roaster.*

AGTRON

***Agtron should be testested within 8 hours of roasting*

Whole bean agtron no darker than 75 +5-10 (65 - 80)

WATER TEMPERATURE

****If ppm is too low, it is hard to extract flavor out of the coffee, thus making it hard to do the job that cupping was intended to do.*

If ppm is too high, then it extracts too much out of the coffee, leaving the coffee with a heavy body and over extracted flavor.

If the pH of water is too acidic, meaning 6.9 and lower, then it increases the acidity of the cup leaving it very sharp on your mouth.

If the pH of the water is too alkaline, meaning 7.1 and higher, then it mutes the acidity.

If the range is still 6.75 to 7.25 then you can still evaluate the quality of the acidity of the green coffee.

WATER RATIO

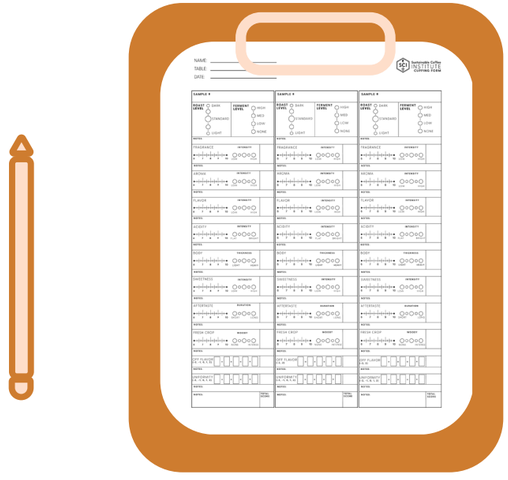
***** A 1:16-1:18 ratio have been shown to allow for assessment of the coffee without TDS affecting quality.*

1:18 is the SCI recommended ratio.

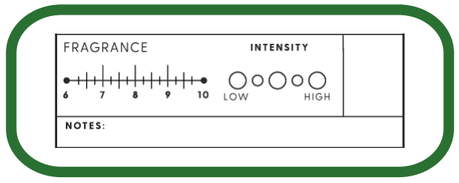
04 Qualities to Score

FRAGRANCE
AROMA
FLAVOR
ACIDITY
SWEETNESS
BODY
AFTERTASTE
FRESH CROP
OFF FLAVOR
UNIFORMITY

CLIPBOARD & PENCIL



FRAGRANCE SCORING



05 Scoring Matrix

Note

Starting at 6, and increasing at 0.25 points.

Step 1

PREPARE CUPPERS

After the table is set, make sure the cuppers are ready with clipboard, pencil, and adequate sheets.

Step 2

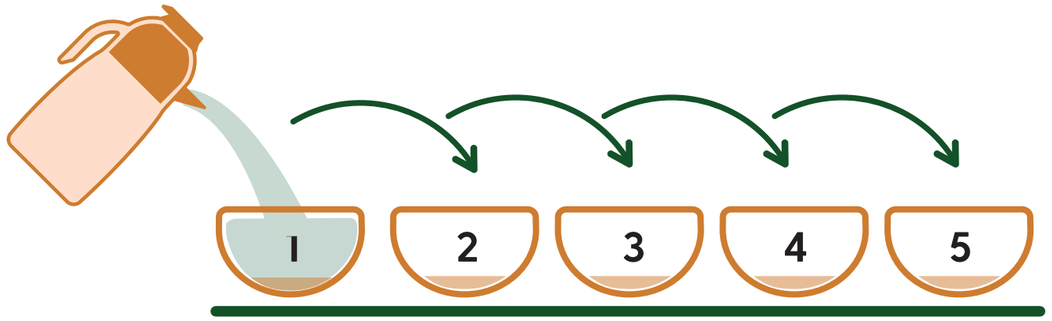
FRAGRANCE

The cuppers should move in order of the samples, scoring the fragrance from both quality and intensity.

The lids of the cups should only be temporarily removed as the cupper is smelling that cup.

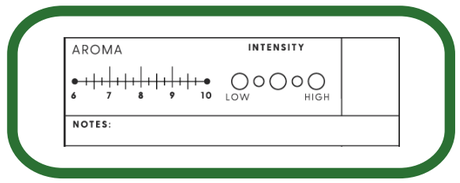
The lids should be placed back as soon as possible to keep the volatile compounds in the cup as long as possible.

92-96 DEGREE WATER IN EACH CUP



SET TIME

AROMA SCORING



05 Scoring Matrix

Step 3 POURING

After everyone is done scoring the fragrance, 92-96 degree water should be poured.

To pour, start with cup 1, then proceed to cup 2, 3, 4, and finally cup 5.

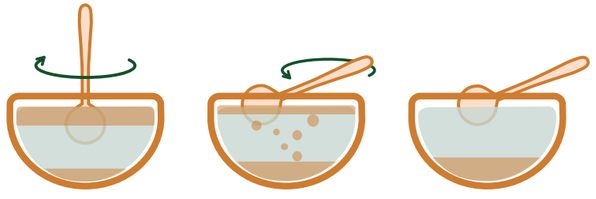
Water should be poured at a low height to avoid splashing. Water should be added to saturate all of the coffee grounds and poured until the cup is full.

Step 4 SCORING

When the water is poured, a timer should be started to track time.

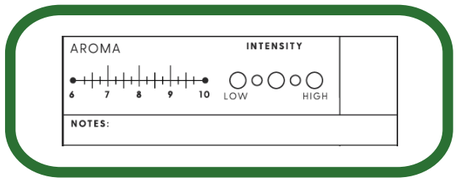
Cuppers should pass around the table to score the quality of the aroma.

THREE STIRS

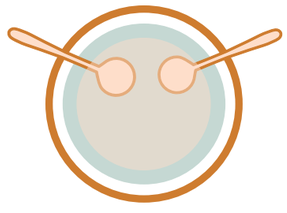


RINSE SPOON

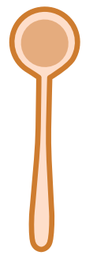
AROMA SCORING



SKIM SURFACE



TASTE & SCORE



06 Breaking

Step 1 TIMING

Break the crust at 4:00 minutes.*

Step 2 STIRRING METHOD

Using a cupping spoon, break the crust with three stirs.

Continue to break the crust of each additional bowl, in the same order that you added the hot water.

Rinse spoons in a pitcher of clean, hot water between every cup.

After everyone is done evaluating for aroma, skim the surface of each bowl.

Step 3 TASTING

Once the coffees have cooled to a drinkable temperature (around 10:00 minutes), then cuppers should slurp the coffees, evaluating the coffee samples for Flavor, Acidity, Sweetness, Body, Aftertaste, Fresh Crop, Off Flavor, Uniformity.

Cuppers go around at least 3 times, evaluating each cup in the sample as it cools to assess the quality.

06 Breaking

***FOOTNOTES:**

BREAKING

**Breaking from 3 minutes to 5 minutes is acceptable, with 4 minutes being the SCI recommended.*

In experiments, SCI did a triangulation to determine if breaking method could be taste tested.

In a blind triangulation cupping with both Q graders and non-Q grader coffee professionals, there was no statistical evidence that showed people could taste the difference between breaking methods.