
CUPPING CONTROVERSIAL COFFEES

Coffee Fest, Seattle, WA
1-3pm Sat 1 Oct, 2022



OVERVIEW

SCHEDULE 13:00-15:00

Est.

- Self and x6 coffees introduction (10 min)
- Share expectations, SCA protocol + house rules (10 min) (strict, kind & safe)
- Cup x6 coffees & take notes (optional SCA forms) (30 min)
- Discuss coffees and discoveries or “wow!” moments (15 min)
- Introduce basic Species, Grade, Processing, Roast impacts (15 min) (need slides)
- Calibrate (Q-style) SCA form results (share mine+others) (10 min)
- Q & A with Discussion (30 min)



COFFEES & RATIONALE

- **Robusta**
 - Fine, India Araku Valley Organic
 - Fine, Vietnam Lam Dong Central Highlands
 - Uganda Screen 15
- **Commercial Grade**
 - India Kent/Timor Blend, Araku Valley
- **Specialty Anaerobic**
 - A. Honey, Honduras
 - A. Wet Hulled, Sumatra
-
- We get locked into the same coffees.
 - Vendors, green, price points, blends, etc.
- The SCA Cupping form may challenge us.
- As cuppers we can forget the extremes and we do need calibration with others.
- Most of us do not experience the impact of major defects - anecdote from CLU



CUPPING & SENSORY RULES

STRICT BUT KIND

- No Judgement! We all started at 0-zero :)
- No bad habits to harm the atmosphere.
 - Slurpers, Shakers, Slows (pushers)
- SCA Cupping Form Optional

LET'S BEGIN!

We follow the SCA Protocols and Standards [\(link\)](#)



DISCUSS

COFFEE

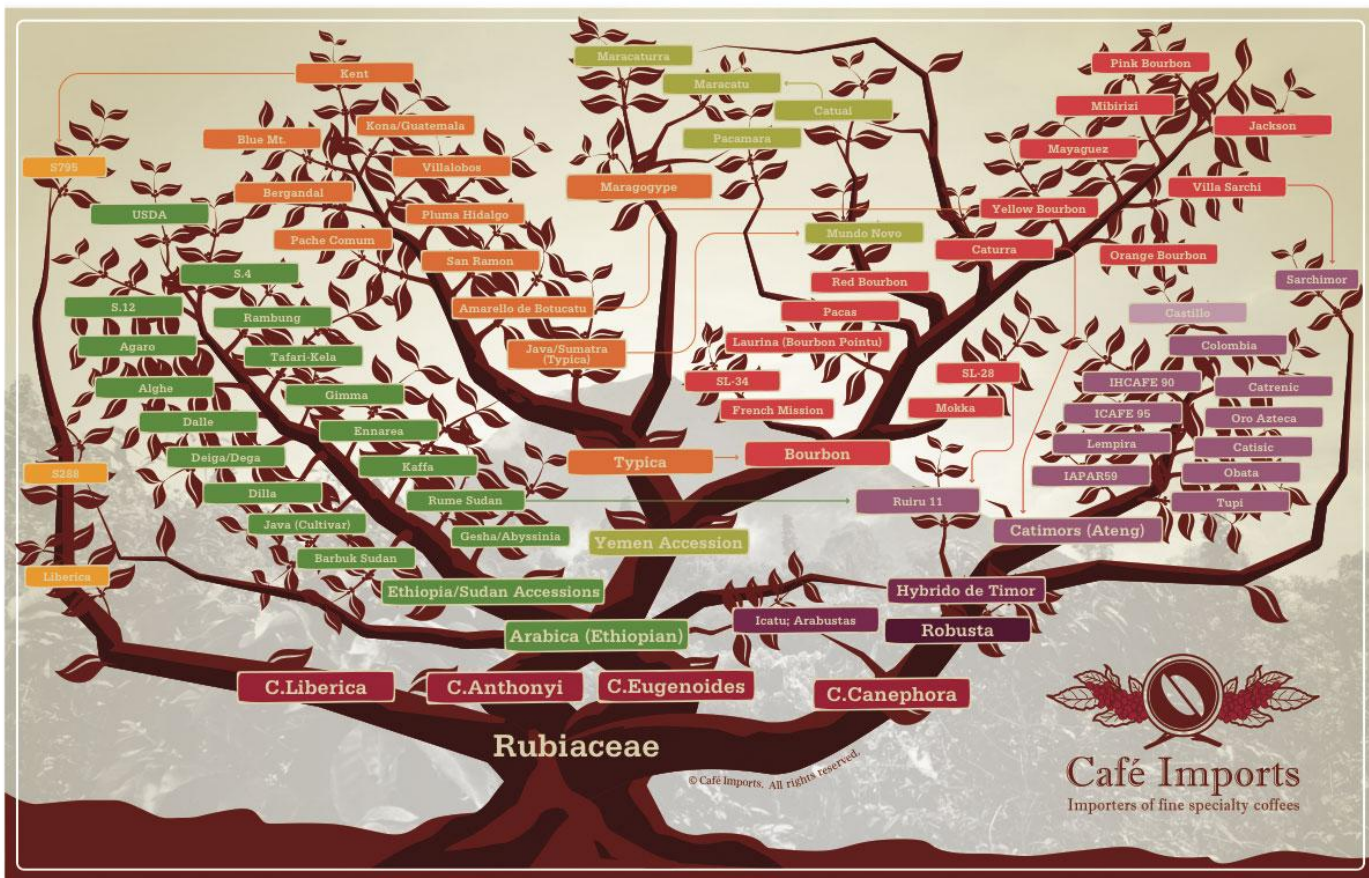
- ROB: India Araku Valley Organic
- ROB: Vietnam Lam Dong Central Highlands
- ROB: Uganda Screen 15
- COM: India Kent/Timor Blend, Araku Valley
- ANR: A. Honey, Honduras
- ANR: A. Wet Hulled, Sumatra

CHARACTER

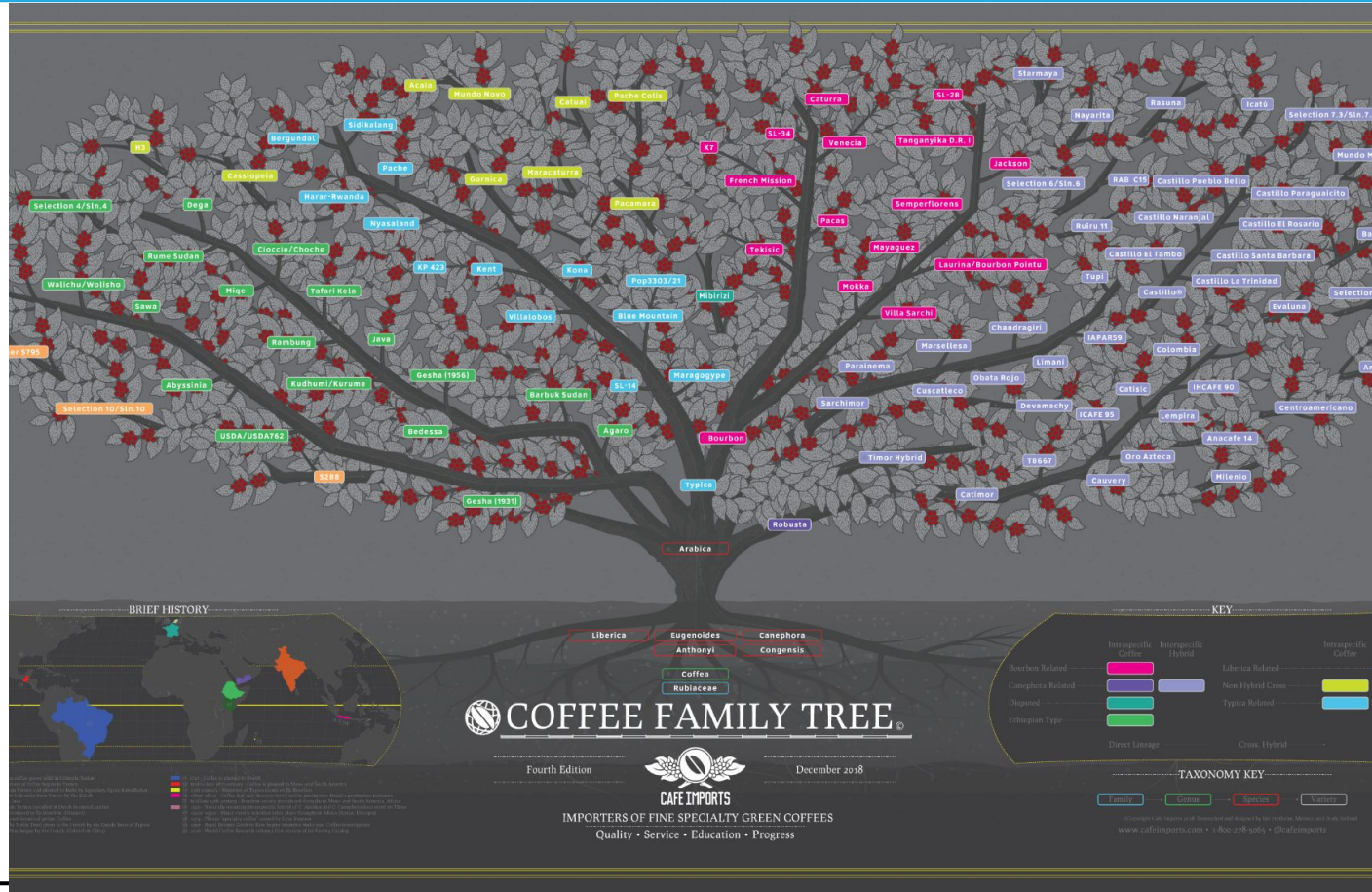
- Phenol, Smoke, Roasty, Earthy, Corn Nuts, Green Grass, Metallic, Nutty
- Dried fruit (fig), Peanuts, More mellow than India, hazelnut, dark chocolate
- Metallic, bitter, oil/petrol/rubber,
- Earthy, woody, tamarind, spice/orange, bell pepper, cherry
- Fruity, bright, high lemon-citrus acidity
- Tabasco, cheese, herbal tea, high complex acidity



SPECIES



SPECIES



SPECIES

COFFEA ARABICA



ALTITUDE

800 - 2.000 m



EMPERATURE

16 - 24°C



RESISTANCE

Low



PRODUCTION

5 of the world market



USED FOR

Filter coffee



CAFFEINE

1,1 - 1,7 %



CHROMOSOM

44



PRICE

High

Various aromas, from fruity-floral till dark-chocolate.



SPECIES

COFFEA CANEPHORA

(also known as Robusta)



ALTITUDE

Jp to ca. 800 m



TEMPERATURE

22 - 30°C



RESISTANCE

High



PRODUCTION

of the world market



USED FOR

Espresso



CAFFEINE

2 - 4,5 %



CHROMOSOMES

22



PRICE

Low

An intensive, aromatic taste with a full body.



CALIBRATE RESULTS



Specialty Coffee Association Arabica Cupping Form

Name: _____

Date: _____

Table no: _____

Quality Scale

6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No.	Roast Level of Sample	Fragrance/Aroma	Score	Flavor	Score	Acidity	Score	Body	Score	Uniformity	Score	Clean Cup	Score	Overall	Score	Total Score
Notes:		Final Score														

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CUPPING NOTES OR SCORES

COFFEE

- ROB: India Araku Valley Organic
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SCA CUPPING RESULTS

-
-
-
-
-
-



CLOSING

COMMENTS?

- note:

QUESTIONS

- Note:



THANK YOU



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