



Tasting Notes Worksheet





SCA Brewing Foundation Tasting Notes; July 2017 (V 1.0)

Brewed Coffee Tasting Notes

CUP	AROMA	TASTE	BODY	COLOR
Variable Tested: COFFEE TO WATER RATIO				
729				
982				
279				
Variable Tested: GRIND SETTING				
782				
381				
467				
Variable Tested: CONTACT TIME				
630				
274				
128				
Variable Tested:				
4A				
4B				
4C				
Variable Tested:				
5A				
5B				
5C				
Variable Tested:				
6A				
6B				
6C				