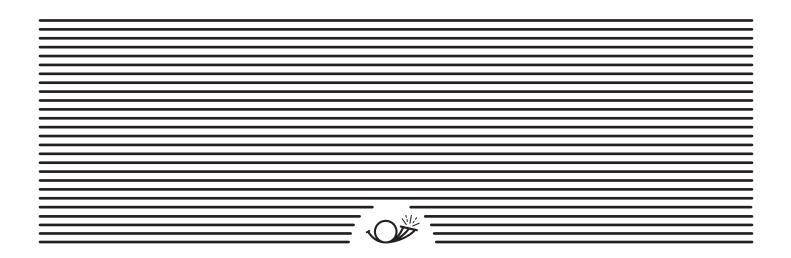


CUPPING brew manual



CUPPING FIG

- 100-1-1-2-





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SUPPLIES



14 G COFFEE MEDIUM GRIND COFFEE 8 OZ FILTERED WATER JUST OFF THE BOIL OR 200-205°

steps

- 01 FILL A CUP WITH WARM WATER AND A SPOON. KEEP NEARBY.
- 02 ADD GROUND COFFEE TO AN 8 OUNCE BOWL.
- 03 SMELL THE DRY FRAGRANCE AND TAKE NOTE.
- 04 POUR HOT WATER OVER GROUNDS TO THE TOP OF THE BOWL AND START TIMER.
- 05 SMELL THE AROMA AND TAKE NOTE.
- **06** AFTER 4 MINUTES, BREAK UP THE CRUST WITH A SPOON WHILE TAKING IN THE AROMA AND LETTING THE COFFEE GROUNDS SINK TO THE BOTTOM.
- **07** SKIM THE SURFACE WITH A SPOON OR TWO, REMOVING THE MICRO PARTICLES, FOAM AND OILS AND DISCARDING THEM. THE SURFACE SHOULD BE REASONABLY CLEAN, LIKE A CUP OF A FRENCH PRESSED COFFEE.
- **08** USE A SPOON TO COLLECT A SAMPLE OF COFFEE FROM THE BOWL AND SLURP IT, SPRAYING COFFEE ACROSS YOUR PALATE.
- **09** REPEAT STEP 8 OVER AND OVER AGAIN, TAKING NOTES AND ENJOYING/ANALYZING THE COFFEE AS IT COOLS DOWN.