

MESSENGER  
COFFEE CO KC MO USA



# CUPPING

BREW MANUAL





CUPPING  
FIG

07

MESSENGER  
COFFEE CO



1624 GRAND BLVD, KANSAS CITY, MO 64108

## SUPPLIES



8 OUNCE  
BOWL



CUP OF  
RINSE WATER



CUPPING  
SPOON



WATER  
KETTLE



SCALE



TIMER

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**14 G COFFEE**  
MEDIUM GRIND COFFEE

**8 OZ FILTERED WATER**  
JUST OFF THE BOIL  
OR 200-205°

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## 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.