

Cold Brew Factory

Points To Be Careful When You Brew

(Know the taste of a bad brewed coffee)



Part. II

(#Imaginary coffee extraction chart included)

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Points To Be Careful When You Brew

So in this chapter we will further our discussion on how you can brew a better coffee for yourself, your friends, your customers or anyone else.

Before you learn how to brew a good coffee, the first thing you should know is what a bad brewed coffee taste like. What I mean bad brewed coffee is an under-extracted, over-extracted, concentration too high, tds too high, etc. In order to brew a good cup, we think in a different way that you should avoid those bad habits, wrong method or anything that ruins your cup of coffee, and you should be able to enjoy a better brew at home or anywhere anytime.

Seeing you read until here, I hope that you have understand the few chapters before, so we can go deep down for further discussion and the small details to notice when you brew.

Just to recall your memory with a short summary, when you buy coffee bean you should avoid buying beans with roast defect (Tipping, under-roasted, under-developed), use proper water (water with high% of Mg and Ca), and you should have a big picture of how your coffee will taste like and what setting you will be choosing.

All right, let's get started.

*What we mean good coffee – a sweet, balance, not too concentrated, no or less bitterness, suitable aroma extracted, and a clear level of taste.

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Under-extracted coffee

It is very easy to have under-extracted coffee when you brew. Why? There was a reason I always under-extract a coffee. It is because I am always afraid that I will over-extract. Also, we were taught to use some of the settings that are actually for a darker roasted coffee (lower water temperature, coarse coffee grind, slow water flow) these settings somehow is making us under-extract a coffee. Before anything we discuss below, I think we should be knowing how an under-extracted coffee taste like.

Taste note of an under-extracted coffee:

Significant sour, no or less flavor, taste watery, taste wood-like, thin body texture.

Solution:

Water temperature – is the water temperature too low? The water might not be hot enough to pull substance out from the coffee, thus, extraction process is not yet finished.

Grind size – will the grind size be too large? Coarse grind size means there is less surface area, thus, what water can extract from coffee is less than a fine grind size coffee.

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Under-extracted coffee

Water flow – are you using a slow or a fast water flow when you pour water into the V60 filter? It matters quite a lot and many people might have missed the importance of water flow. Water flow will lead to stirring and mixing the coffee grind in the filter, where motions is the key of extraction in my point of view. I will sum up everything at last, but here slow water flow is likely to have under-extracted coffee.

Time – it matters but not really matter, if the above settings are kindly of wrong, no matter how long you brew you are likely to under-extract. I will ignore time at this stage first.

Next, we are going to talk about over-extracted coffee.

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Over-extracted coffee

It is easy to point out what an over-extracted coffee is. Because when something is over-extracted, the first thing you will taste is bitterness. Your palate will be blocked by too many substances in the coffee, so it will taste like nothing but bitterness. You will not be able to taste anything at all.

Tasting note of over-extracted coffee:

Very concentrated, bitter, can't tell flavor, strong

Solution:

Water temperature – water temperature might be too high? Substance that we don't want also extracted from the coffee. The bitterness part is also extracted.

Coffee grind – will the grind size too fine? Too much surface is contacting with water, thus, too much substance might be extracted.

Water flow – will the water flow too strong? The motion might be too strong and leads to stirring and mixing too much, making the cup not clear and over-extracted.

For Reference Only

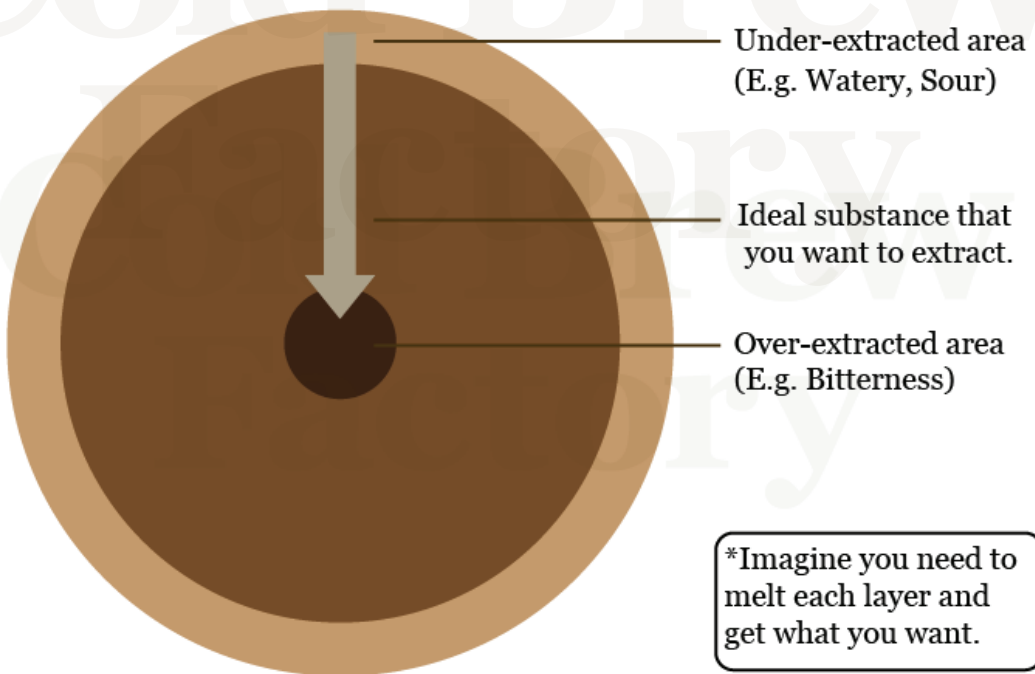
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Summary

When it comes to brewing, you can imagine the coffee grind as powder that is water soluble e.g. sugar, salt, etc. but the surface is surrounded by a protective layer. You need to melt that layer to get the taste. Inside will be the bitterness juice, if you melt too much and bitterness will exist in your coffee. It will look like something below.

Imaginary coffee extraction steps



Imaginary coffee grind

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Summary

There is no 100% correct method for coffee brewing, all you have to do is to imagine are you extracting enough or too much?

But what about I have extracted the exact ideal area, but still it is not a good cup? I will leave you this question for a while and we will talk about it in next free eBook, stay update and get notice on our Instagram. (@coldbrewfactory)

I will see you in the next book. Cheers!

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