

Cold Brew Factory

How Does Roasting Affects Taste?
(From Cupping To Roasting Defect, Detailed Explained)



(#Part II - Coffee Bean Defect)

— A Better Way To Recharge —

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What's a roasting defect?

It's been some busy days after the actual store is opened. I've finally had some free time to continue the previous chapters about what a good coffee is. It's just some of my opinion, please don't take it as any standard, you can have a look and take it as some reference.

Last time we have talked about the altitude, "better" variety, coffee bean process, this time I would like to talk about cupping, roasting, roasting defect, these 3 components are very important to rate whether a coffee is a good one or not.

This time we will be mainly focus on roasting defect that is affecting you cup of coffee. Sometimes is not your fault to brew a bad cup, it might be because fo the defect.

Have you ever tried some of the coffee that taste very sweet and taste like corn or grass? Or have you tried some coffee that taste smoky, burnt, very bitter? Ever wonder why the same coffee bean can taste so much different by different roaster? After years of studying, tasting and roasting (I've failed many times indeed), I have come up with some of ideas of how a good coffee should roast and taste. What I am talking about below might somehow worth taking as a reference.

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What is cupping? Or cupping score?

Cupping is actually an event for tasting coffee by individual or a group of people. This method is to avoid any technical issues or errors of brewing, which allows people to taste everything about the coffee include aroma, body, defects, or some other related taste inside the bean. You can try this at home too, and it's very easy and simple to do so.

Method

Ratio: 1:18.18 (8.25g coffee vs 150g water)

Temperature: 94 degree

Duration: Around 20-30 minutes



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What is cupping? Or cupping score?

Steps:

- 1) Grind the coffee and smell the dry grounds
- 2) Add 94-degree hot water up to 150g
- 3) Wait for 4 minutes, during this time you can smell the aroma
- 4) Stop the brewing by breaking the grounds
- 5) Taking the first sip at around 8 minutes using a cupping spoon or soup spoon
- 6) You can taste the coffee while the temperature keeps dropping
- 7) Mark down everything you have in mind, e.g. aroma, sourness, sweetness, body, any defects, etc.

In this way, you can taste everything about the coffee you are drinking, also, you can train you sensory with good practice and comparison with various types of coffee.



**SPECIALTY
COFFEE ASSOCIATION
OF AMERICA**

Specialty Coffee Association of America Coffee Cupping Form

Name: _____

Date: _____ Location: _____

TABLE NO.

Class: _____

Quality scale:			
6.00 -	7.00 -	8.00 -	9.00 -
Good	Good	Excellent	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

Station Instructor Name: _____

Sample #	Roast Level on Sample	Fragrance/Aroma Score: 0-10	Flavor Score: 0-10	Acidity Score: 0-10	Body Score: 0-10	Uniformity Score: 0-10	Clean Cup Score: 0-10	Overall Score: 0-10	Total Score
		Dry: _____ Qualities: _____ Break: _____	Aftertaste Score: 0-10 _____	Intensity: High _____ Low _____	Level: Heavy _____ Thin _____	Balance Score: 0-10 _____	Sweetness Score: 0-10 _____	Defects (subtract): Taint=2 _____ Fault=4 _____	# cups Intensity <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>
Notes: _____									Final Score

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What is cupping? Or cupping score?

This might be on your own practice, but this actually happens every time I roast a coffee or when I want to check for defects and things. For a coffee roaster like me, my duty will be making sure the aroma presents, as few defects as I can.

For a Q grader, it is their duty to rate a coffee by score, anything scores 80 or above will be graded as specialty coffee, or above will be something extraordinary. It includes aroma, flavor, after-taste, acidity, body, uniformity, balance, clean cup, sweetness, and overall, a total of 10 items to be scored.

Anyone interested in the topic can message us for more or google for more information, it will take decades to talk about every item which has been detailed explained by many people online, just google it and you will get a lot of information.



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Roasting defects affecting the coffee

Correct roasting curve & level of defects– how do I know if it is my fault or the bean’s fault if I make a bad cup of coffee?

For such a long time before I started roasting myself, I always blame myself of brewing a bad cup of coffee. One of the reasons might be because I don’t have enough skills; or another reason might be the bean’s problem which it has defect inside.

For the limited knowledge that I have about roasting coffee, sometimes coffee is wrongly roasted in the market, like undeveloped, burnt, baked, tipping, these are affecting the outcome.

Undeveloped bean – usually taste grassy, corn juice, sweet, uncomfortable, tomato (most likely in Kenya bean so far); simply it is uncooked

Burnt/tipping – bitterness, smoky, charcoal; simply it is overcooked

Baked – flat, no aroma, boring; simply it is only remains “roasted” taste note

In such cases above, these beans are likely to be roasted using a wrong roasting curve, just do some cuppings if you think there is something not right.

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Roasting defects affecting the coffee

The more defects it has in a coffee bean, the worse it will taste. If you are so lucky that you have a coffee having 3 of them, it will taste terrible. But please keep in mind that if you find a very small amount like 2-3% of defect beans, that is normal as every single coffee bean is different from each. If overall is not significant or you can barely taste it, it is okay.

If you want to read more, please visit Scott Rao Instagram or his website, he's got a book about roasting, worth a read! To understand more about what's good what's bad might give you a hint on choosing the right coffee for yourself.

For more details, please visit our resources page, I have written a full report about roasting defects, detailed explained everything.

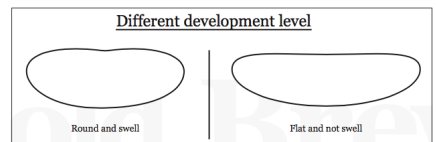
Let's end it here and we shall discuss more in the next chapter. I will see you guys later, cheers!



Grassy



Tipping



Under-developed

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Summary

After all, it is all up to you, I am just sharing some of my opinion and experience in here. I suggest you try it first before you believe in me or having any conclusion reading up until here.

What you taste and how you feel is more important, you are the one who enjoy the coffee, just give it a try.

Let's end this topic here and we will discuss more in our next e-book. Follow us on IG and stay update with us.

Stay update and get notice on our Instagram. (@coldbrewfactory)

I will see you in the next book. Cheers!

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