



# SPECIALTY COFFEE ASSOCIATION of EUROPE

## BREW ANALYSIS WORKSHEET

Name: \_\_\_\_\_ Date: \_\_\_\_\_ Reference: \_\_\_\_\_

### COFFEE TO WATER RATIO:

Line 1 - Coffee Weight: \_\_\_\_\_ Grams/Ounces

Line 2 - Water Volume: \_\_\_\_\_ Litres/Half Gallons

### TIME:

Line 3 - Total Brewing Cycle Time: \_\_\_\_\_ minutes / seconds

Line 4 - Water Cycle Time: \_\_\_\_\_ minutes / seconds

Line 5 - Dwell Time: \_\_\_\_\_ minutes / seconds (Line 3 – Line 4)

### TEMPERATURE:

Line 6 - Beginning of Cycle T1: \_\_\_\_\_ °C (measured)

Line 7 - Middle of Cycle T2: \_\_\_\_\_ °C (measured)

Line 8 - End of Cycle T3: \_\_\_\_\_ °C (measured)

Line 9 - Average Water Temperature: \_\_\_\_\_ °C  
(T1 + T2 + T3) / 3 = Average Water Temperature

### STRENGTH:

Line 10 - Gross Coffee Strength: \_\_\_\_\_ TDS (measured)

Line 11 - Baseline Water TDS: \_\_\_\_\_ TDS (measured)

Line 12 - Net Coffee Strength: \_\_\_\_\_ TDS (Line 10 – Line 11)

### EXTRACTION:

Line 13 - Actual % Extraction: \_\_\_\_\_ % (Brew Chart) Graphically  
Calculated Based On Net Coffee Strength

### ACIDITY:

Line 14 - Brew Water pH: \_\_\_\_\_ pH (measured)

Line 15 - Coffee pH: \_\_\_\_\_ pH (measured)

NOTES: \_\_\_\_\_



# COFFEE BREWING CONTROL CHART

Brewing Ratio: Grams per Litre

