

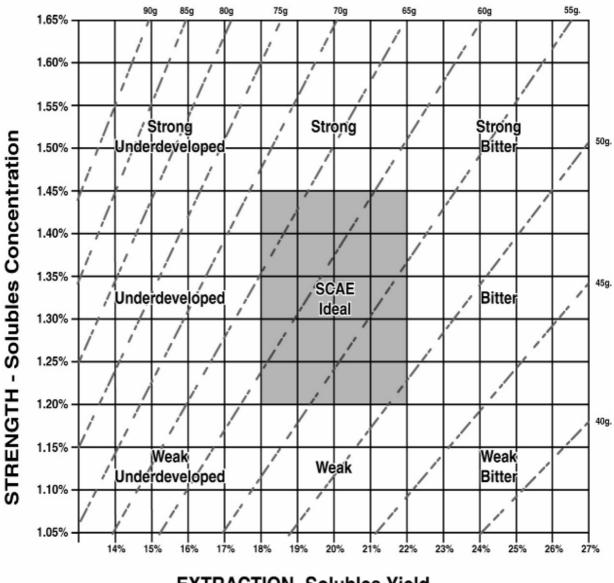
## SPECIALITY COFFEE ASSOCIATION of EUROPE

## **BREW ANALYSIS WORKSHEET**

Name:		Date:	Reference:		
COFFE	EE TO WATER RATIO: Line 1 - Coffee Weight:		Grams/Ou	nces	
	Line 2 - Water Volume:		Litres/Half	Gallons	
TIME:					
	Line 3 - Total Brewing Cycle Time:		minutes / seconds		
	Line 4 - Water Cycle Tin	ıe:	minutes / second	S	
	Line 5 - Dwell Time: Line 4)		minutes / seconds	3 (Line 3 –	
TEMPE	ERATURE: Line 6 - Beginning of Cy	cle T1:	°C (measured)	_ °C (measured)	
	Line 7 - Middle of Cycle	T2:	°C (measured)		
	Line 8 - End of Cycle T3	:	°C (measured)		
	Line 9 - Average Water Temperature: °C (TI + T2 + T3) /3 = Average Water Temperature				
STREM	NGTH:				
	Line 10 - Gross Coffee Strength:		TDS (measured)		
	Line 11 - Baseline Water TDS:		TDS (measured)		
	Line 12 - Net Coffee Stre	ength:	TDS (Line 10 – Line 11)		
EXTRA	ACTION:				
Line 13 - Actual % Extraction:% (Brew Chart) Graphically Calculated Based On Net Coffee Strength					
ACIDI	ry:				
	Line 14 - Brew Water pH	1:	pH <i>(measur</i>	ed)	
	Line 15 - Coffee pH:		pH (measur	ed)	
NOTES	S.				

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## COFFEE BREWING CONTROL CHART Brewing Ratio: Grams per Litre



**EXTRACTION- Solubles Yield**