

# Cold Brew Factory

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## 3 Coffee Defects that Ruin Your Coffee



**(#2 Defect is the key factor of a burnt coffee)**

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## The choice of coffee bean

When it comes to brew coffee, the first things you have to think of is the choice of coffee bean of course, why? Because that's how you make your coffee from, it controls most of the coffee flavor, sweetness, sour, or even defect of a coffee, right? So the first thing you have to do is to choose a great coffee bean to brew, if you have the champion roasted coffee bean, I dare you can't brew it awful. So most of the problem about brewing is – Coffee Bean itself. Still not believe it? Read along, you will understand why I say that.

So, what is a good coffee bean? For me, I love a coffee that is sweet, with fruity notes, with many flavors, and do not taste bitter or burnt, and for years of drinking and roasting coffee, I do have fail and success, I found that using the same brewing method (\*I try it with clever cup, everything the same but only a different coffee, I bet you know the answer), with those successful brew which is the cup I love, is the bean that roasted perfectly. Then I begin to ask the questions, is brewing method matters? Yes, of course, the technic is important, but more important is the bean it self. A barista should understand how the coffee roaster roast the coffee, so he can brew the best out of it.

For you might say, “But I am just a home coffee lover, how am I suppose to know how the roaster roast?” That why you have to keep reading below to understand how a good coffee bean should look like, then I can say you will have 90% of the time you make a good coffee, what about the 10%? The 10% is the technic.

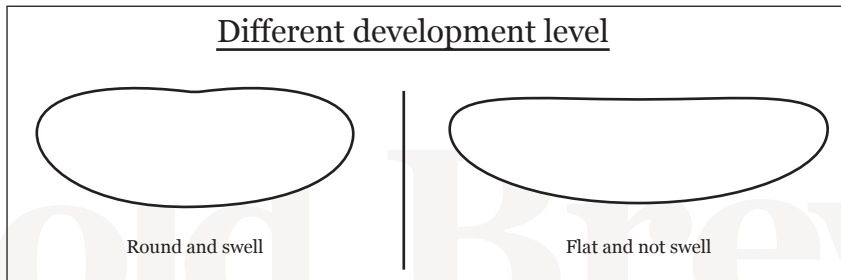
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## Defect #1 – Is the bean swell enough?

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What does that mean? Let's look at the graph below, you can see that on the left side vs right is a big difference, left side is like a round shape, right side is like flat or semi-circle shape.



\*Left side is a well-developed bean, right side not well-developed bean. What is the difference between these two beans is that a well-developed coffee bean (left side) usually has a better profile with a wide range of flavor in it, all chemicals in the bean are being roasted and will be present when you grind and brew. For the bean on the right side, it is not well-developed, as it is flat and not swollen, it should taste a bit flat, not much flavor can be taken out when you brew. Try it if you don't believe, I encourage trial, brewing coffee is a life-time experiment, if you don't try, you will not know the result.

The reason the bean is not well-developed is that when it is being roasted, heat transferred is not enough and the inner of the bean is not well-cooked, so it becomes flat, I will further talk about it in my next book about roasting, you may have a look if you are interested. So let's make it simple, the first thing you look for is to see if the bean is round and swollen (not because it is peaberry) for a normal coffee, if it is not, the coffee beans are not likely to have a great profile with different flavors inside, it is usually a bit boring, flat, doesn't taste really good.

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## Defect #2 - Is there any burnt mark on the tip or surface of the bean?

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This one is very simple, if the coffee is burnt, I am very sure that the coffee juice you brew will taste burnt too, simple right? But most of the time you cannot see in it the surface of the bean, usually the surface is not burnt but what you brew taste burnt, right? You might think that is because the water temperature too high, or grind size not right. Yes, what you think might affect a bit of the taste, but think about it, have you even tried making something taste burnt using water? Personally, I haven't but if you have, tell me how did you do that, I want to know, haha. Anyways, back to the topic, it is because the bean is burnt, that's why you can taste burnt.

But you can't see any burnt mark on the surface, right? Let me tell you that, usually, the burnt is on the tip, what does that mean? Please look at the graph below, you will understand why. Focus on the tip, there is a burnt mark, right? That's the point making your coffee burnt.

Let's take a look at the next page.

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Defect #2 - Is there any burnt mark on  
the tip or surface of the bean?

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\*Photo by Koffiepraat, 2020

This is a typical roasting defect, called “Tipping” which is over-heated consequences, which it “burn” the coffee. Imagine this, you bought some coffee bean, and it has tipping defect, with 15g of coffee beans, how much “tipping beans” do you think it has? I assume there are 5g of tipping beans and the rest are normal. Simple method, with ratio 1:15 – you will have 75g “burn” coffee over 220g coffee juice, around 33% of the overall taste, no matter how good you brew, you can’t avoid it. So look carefully every time you buy coffee bean.

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## Defect #3 - Is the bean well cooked yet?

There are many people chase for very very light roast, like cinnamon roast, the color is very light, when you try and brew the coffee, it tastes like a raw corn juice and is not favorable, ever tried that before? If you insist, choose the “Choose you own coffee” option, and write down “I want to try cinnamon roasted coffee” I will make you one on request, but not recommended, I personally think it tastes awful. Anyways, back to the topic, if the bean roasted that light, most of the time is not well developed, if the first and second stage of roasting is perfect, the bean should be half-roasted, if not, it is ot cooked yet.



\*Photo by greenbeancoffeehouse, 2020

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## Defect #3 - Is the bean well cooked yet?

Only when temperature rise to certain degree, the chemical inside react and form the brown color of the bean – called the “Maillard reaction”, it produces the taste of the coffee and also a browning process in roasting. For flavor in coffee, use my roaster as an example, needs to reach above 190 C will the reaction starts and coffee become brown. I am not saying light roast is bad, I like light roast personally, but too light means you are likely to have an uncooked bean. What you brew will taste like corn juice and is not a good one.



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## Summary – Choose your coffee bean wisely

Apart from choosing the origin, process, roasted level, etc. what you should be careful is the above 3 points, which has a huge effect on the taste of your coffee.

- 1) Is the bean swell and round – indicate the bean is well developed or not, affect the flavor and the variety of taste.
- 2) Is there tipping defect – indicates the “burn” taste of your coffee, try not to buy coffee bean with tipping
- 3) Is the bean roasted too light – if it is, all very light roasted coffee tastes the same, an awful corn juice, don't buy it unless you love the taste.

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