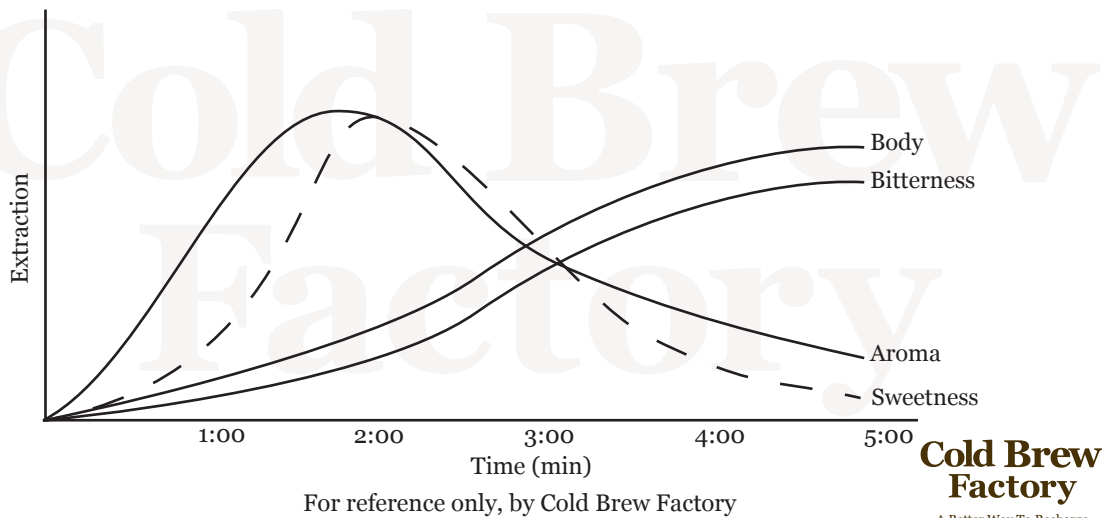


Cold Brew Factory

Evaluate And Modify A Pour Over (Evaluate 5 Main Elements. Brew As You Wish.)

Coffee Extraction Curve



(#Detailed Coffee Extraction Curve Included)

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How to evaluate a pour over?

Just a few days working in the pop-up store and chatting with customers, most of the questions are about how do we rate the coffee (pointing the chart on the right). That's very good indeed, they are serious about choosing the coffee they want. They read it through and ask about each point we give to a certain coffee. I've found this quite a good topic to talk about, so I will just write some of my opinion and share with you guys how do we evaluate the coffee.

Just a reminder, what we are talking about below or any opinion we have shared is just our own opinion, not any standard among the industry, please note.

What is a good pour over to you? What is the last time you had a pour over that sparkles your world? Like fireworks happening inside your heart and your palate. I have had it once in a lifetime that the feeling lasts forever and will never forget. That time I had a ninety plus Geisha for my very first time, with a pour over. The aroma, sweetness, sourness, and body thickness are all very nice and very pleasant.

One reason it is good is because of the bean variety, another reason is the barista presents a very balanced with strong aroma cup of coffee, he has made a very good pour over.

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5 Elements To Evaluate

To evaluate a pour over, there are few items we think it must contain inside the coffee and that makes a good brew. These elements are on the right side of the coffee summary chart.

- 1) Aroma (flavor)
- 2) Body
- 3) Sweetness
- 4) Aftertaste
- 5) Defect

These five elements are essential point to be rated for a coffee (pour over, cold brew, etc.) For a hot brew, everything will be extracted no matter good or bad. For you, your job is to take out all the good stuffs and prevent the bad ones. How do you know it is bad or not? I will talk about it item by item below, hope I am able to clarify everything to you guys, as talking about scent or taste, it is a bit hard to describe by words unless you have tried it, I will try my best to explain it to you.

After that, I will put everything all together. You can evaluate your pour over rate the point on your phone or on a paper, when different brewing settings, make your favorite cup of coffee at home. Let's look at how we rate the coffee first.

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5 Elements To Evaluate

Body

Some people like very thick body feeling like Kenya, it gives a very strong body, high viscosity. Some people like a tea-like body feeling like yirgacheffe, very thick. We are rating higher score for thicker body, lower score for thinner body. For 10/10, it should be as thick as milk (like Meiji premium milk is 10/10, water will be 0/10).

Does body affect overall feeling, yes of course, but this will be the thing that cannot be controlled the most. Different bean origin will have different characteristics (details in “Points to be careful when you brew”), as the person who brew, can only increase 1-2 points at most.

Sweetness

It is actually not sugar sweet; the sweetness we are talking about is the water-sweetness. Like you haven't drink water for a very long time, and suddenly a cup of water will be very sweet to you. That's the sweetness we are talking about. Still we cannot fight against the nature, different bean origin will have different characteristics (details in “Points to be careful when you brew”), as the person who brew, can only increase 1-2 points at most.

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5 Elements To Evaluate

Aftertaste

Here we are referring to what we call bitter-sweet or bitterness, it is usually extracted out by the person who brew, he/she can control over the pour over, making a strong or mild aftertaste. If the coffee is having strong aftertaste originally (e.g. dark roast coffee), the aftertaste is less likely to be avoid. For example, using a dark roasted coffee for a pour over, the aftertaste will usually be quite strong; a light roasted coffee will usually have less aftertaste.

Defect

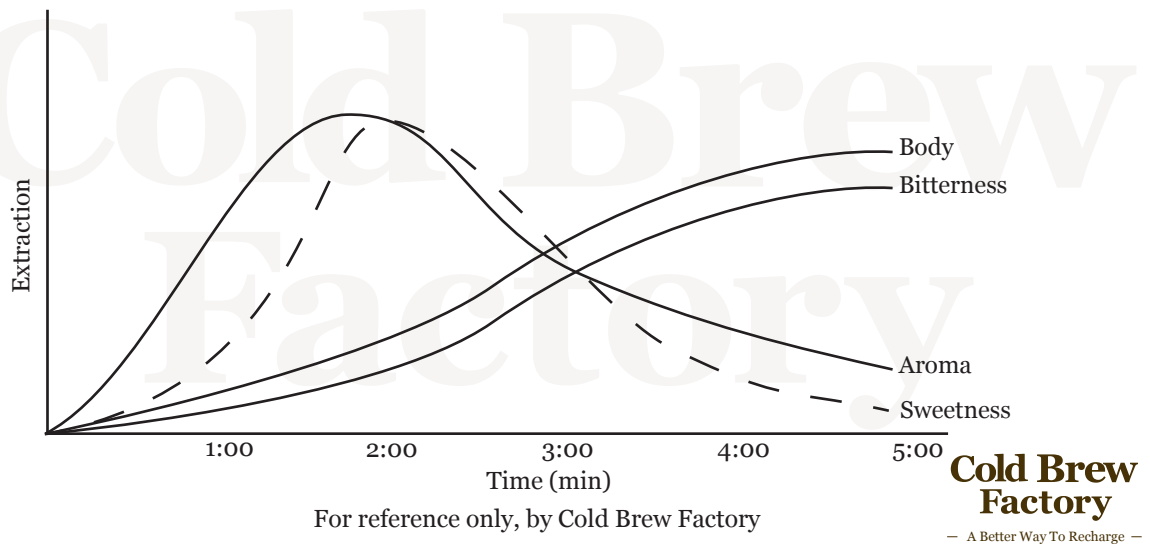
This is the area we concern the most, as defect is where the bean is roasted or handled with some mistakes. The taste note will be grassy, burnt, baked/flat, these 3 tastes are quite significant and if you are little bit sensitive, you can taste it and know it exist too, (details in “3 coffee defects that ruins your coffee”), it has a full explanation of the 3 mains defects.

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Putting Everything All Together

First, you have to understand how a pour over is being extracted. Let's look at the curve below to get a better understand of what extraction happens during a pour over.

Coffee Extraction Curve



The optimal time we think is a pour below 2 minutes' time, the aroma/extraction will be optimal and bitterness is less likely tasted. I love aroma more than other things, so I suggest you pour it this way, however, taste is very subjective, as long as you know what you are doing, this is completely perfect.

So let's go back to modify your brew. Say like you are now pouring Guji, you have a rating like below.

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Putting Everything All Together

Bean: Guji (sugar-like grind size)

Ratio: 1:15

Water temperature: 96 degree

Brewing time: 2:00

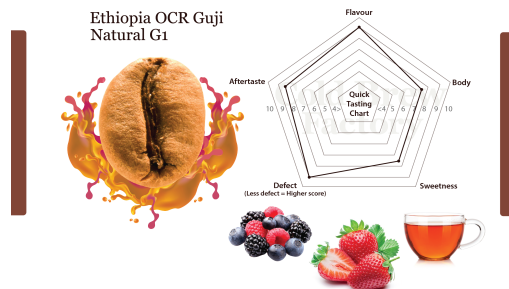
Tools: Hario V60

Defect: not much defect found, not grassy, not burnt or baked.

What we are rating in the chart is somehow the optimal extraction vs time (see 2:00 in graph above). If you want to change some of the items, like thicker body, you can push the brewing time to 3:00, however, the aroma and sweetness will also decrease at the same time, bitterness will increase. Depends on the personal preference, you can change and modify how you brew to extract what you actually want from the coffee you are brewing.

You can also apply to any other brew, simple and easy. Hope this could give you a little idea of how you should brew and evaluate a pour over and modify afterwards.

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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 both 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 go.

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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