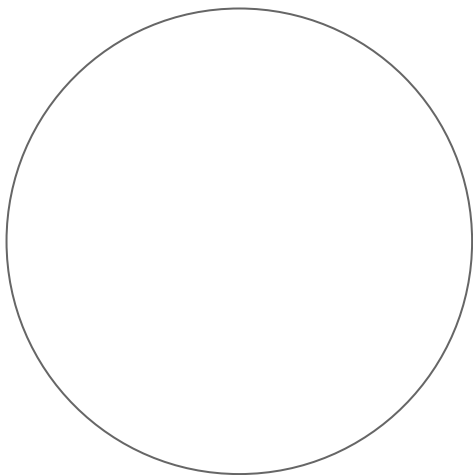
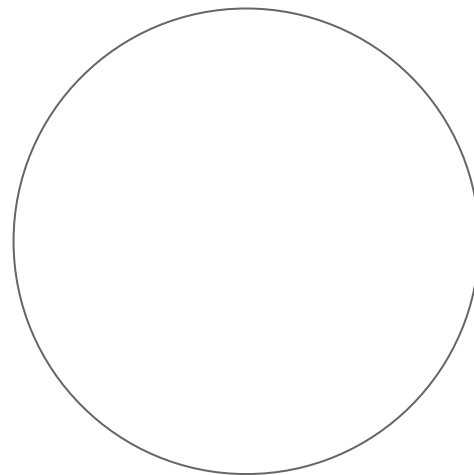


GRADE: SPECIALTY vs. COMMERCIAL



GR1 - SPECIALTY

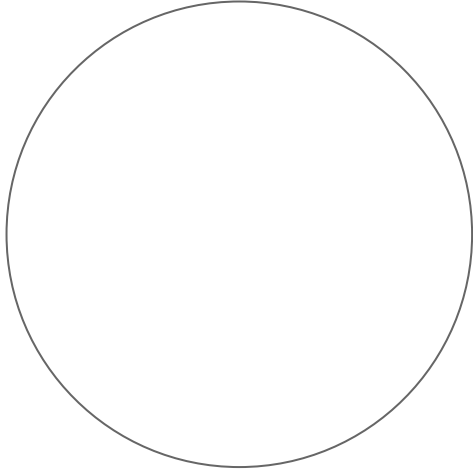
This coffee should score 80+ points in a standard SCA cupping. It will be marked by clear flavor attributes and high sweetness with pleasant acidity. No defects should be noticed as the cup finishes with clean and pleasing mouthfeel in comparison to lower grade coffees.



GR2 - COMMERCIAL

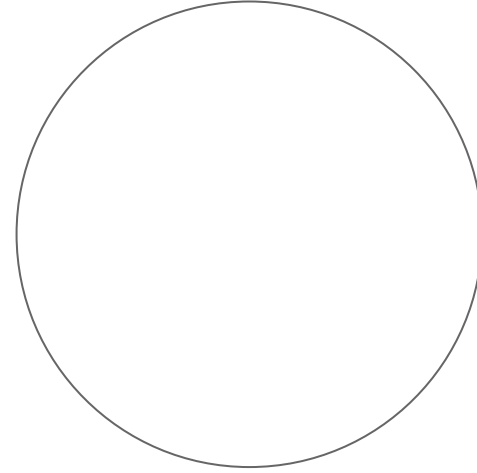
This coffee should be score below 80 points. It likely has faults which steal sweetness while creating poor or a lack of acidity. It may taste like coffee but lack any distinct flavor aroma notes. There may also be an astringency or bitterness in mouthfeel as a result of defects or age.

SPECIES: ARABICA vs. ROBUSTA



SP1 - ARABICA

Grown at higher elevations this typically features more acidity with floral and citrus aromas. Look for complexity of flavors with sweetness in the cup. Arabica has less caffeine than Robusta and should be less bitter. Examine as well the beans visually noting shape and size.



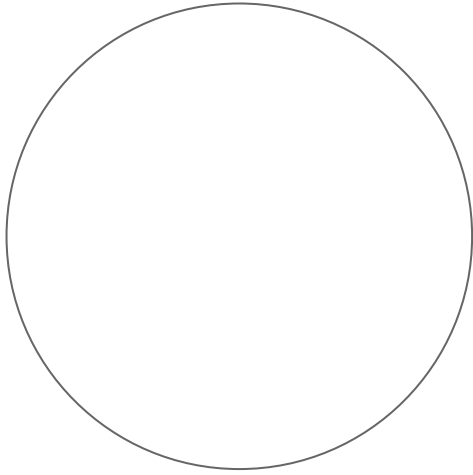
SP2 - ROBUSTA

Grown at lower elevations with nearly 2x caffeine content, this should be more bitter. Look for big chewy body (prized in espresso blends). Good Robustas are pungent, earthy, spicy and malt-like, perhaps even fruity or salty. Poor Robustas will be medicinal with rubber or petroleum.

Available to download at: <https://sca.training/introduction-to-coffee>

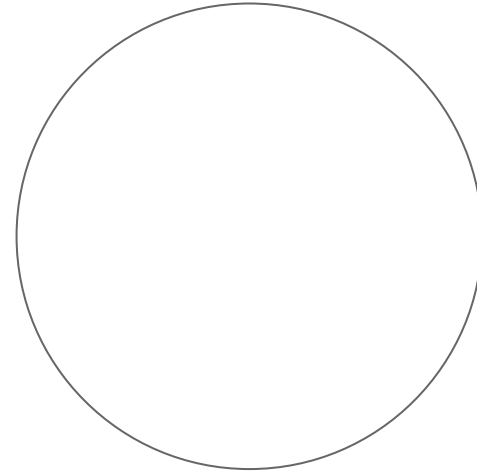
Designed by Adam S. Carpenter of ROCC and HowToCoffeePro

PROCESSING: WET/WASHED vs. DRY/NATURAL



PR1 - WET/WASHED

Washed coffees typically have more and brighter acidity to “light up” the mouth with citrus, apple, grape-like or tomato zest. This cup should finish very clean and have more delicate clarity of flavor. Washed fermentation boosts acidity and cleanness in the cup.



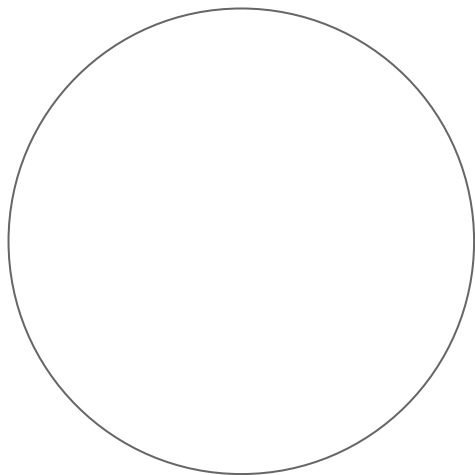
PR2 - DRY/NATURAL

Natural coffees (with the fruit dried upon the seed) provides an extra sweet and full body. They may display winy or earthy flavor aromas as the mucilage and bacteria impart flavor to the seed. Look for higher body but also some light colored quaker like beans impacting less clean finish.

Available to download at: <https://sca.training/introduction-to-coffee>

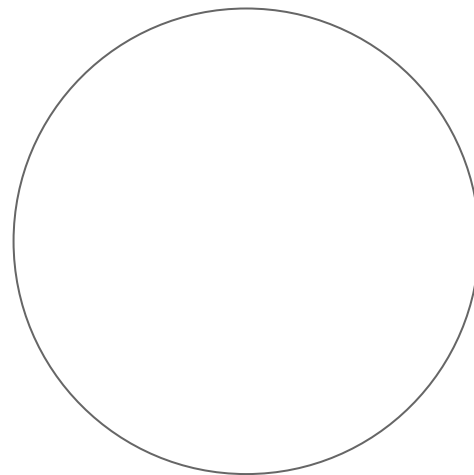
Designed by Adam S. Carpenter of ROCC and HowToCoffeePro

ROAST: LIGHTER vs. DARKER



RO1 - LIGHTER

This coffee should highlight the Yellow Enzymatic (SCA Flavor Wheel) section with dominant floral and fruity fragrances and aromas. Acidity and sweetness should dominate the cup while some herbal or green notes may be present. The coffee (more than roast) should be tasted.



RO2 - DARKER

Recognized by their “roasty” aromas with heavy smokey, spicy, and dry distillation attributes, here the sugars are deeply caramelized so that bitterness grows while acidity is diminished. Fruity and nutty characteristics all move darker (or disappear) while body thickens.