



Coffee Sharing

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Agenda

- **What is Coffee**
- **Botany**
- **Coffee History**
- **Arabica vs. Robusta**
- **From Tree to Cherry**
 - Farming, Flowering, Coffee Cherry
 - Stage of Cherry
- **Coffee Bean Belt**
- **From Cherry to Bean**
 - Picking, Processing , Grading
- **Tasting As a Pro**
- **Coffee Roasting**

- **Hand Drip Brewing**
- **Specialty Coffee**



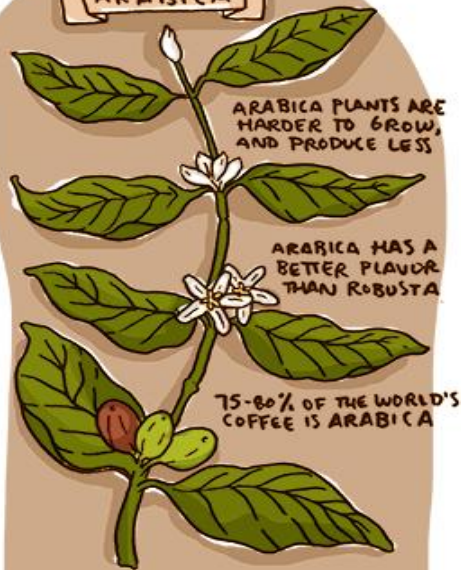


What is *COFFEE*

The coffee “bean” is actually the seed of the coffee plant.

COFFEE IS MADE FROM THE ROASTED SEEDS OF THE COFFEA PLANT, OF WHICH THERE ARE TWO MAIN SPECIES:

COFFEA ARABICA



ARABICA PLANTS ARE HARDER TO GROW, AND PRODUCE LESS

ARABICA HAS A BETTER FLAVOR THAN ROBUSTA

75-80% OF THE WORLD'S COFFEE IS ARABICA

MOST SPECIALTY COFFEE COMPANIES FOCUS ALMOST EXCLUSIVELY ON ARABICA.



COFFEA CANEPHORA (ROBUSTA)



ROBUSTA IS A HARDIER PLANT...

...AND HAS TWICE THE CAFFEINE CONTENT

ROBUSTA'S FLAVOR IS BITTER AND HARSH.

ASIDE FROM A FEW RARE EXAMPLES, ROBUSTA IS USED AS FILLER FOR CHEAPER COFFEE BLENDS, AND TO ADD BODY TO ESPRESSO.



From a qualitative and financial point of view, only two species are important: Coffea Arabica (varieties: Bourbon, Typica) and Coffea Canephora (varieties: Robusta)

咖啡豆兩大種類

Arabica
阿拉伯加



Robusta
羅北士打



2 Major Species - Arabica & Robusta

	Arabica	Robusta
Growth Altitude 生長海拔	1000 – 2000 M	0 – 700 M
Optimum Cultivation 理想耕種氣候	15 – 24 °C	18 – 36 °C
Optimum Rainfall 理想降雨量	1500 – 2000 mm	No particular requirement
Coffee Berry Disease 咖啡果的抗病性	Susceptible 易受影響的	Highly Resistant 抵抗力強
Shape of Bean 豆的形狀	Flat 平面的	Oval 橢圓形的
Caffeine Content 咖啡因含量	0.8 – 1.4%	1.7 – 4.0%
Chromosomes 染色體	44	22
Region 生長地區	Brazil, Colombia, Guatemala, Mexico	Indonesia, Vietnam
Taste Profile 味道	Relatively stronger coffee aroma, flavor and acidity	Relatively bitter, full body and stronger aftertaste



TASTING AS A PRO



- Sniffing the fragrance and aroma 香味
- Observing the color and thickness 油份及厚度
- Evaluate on the flavor by sipping the coffee and holding it for a few seconds in the mouth 味道
- Acidity and body 酸性及口感
- Aftertaste is sensed from the back of the palate after swallowing 回味

Warmness
reminder

Taste coffee when it's hot but not to burn our tongue,
and with no milk or sugar added.

Coffee Tasting Note

Color - 顏色 _____

Aroma - 香味(嗅覺) _____

Flavour - 味道 _____

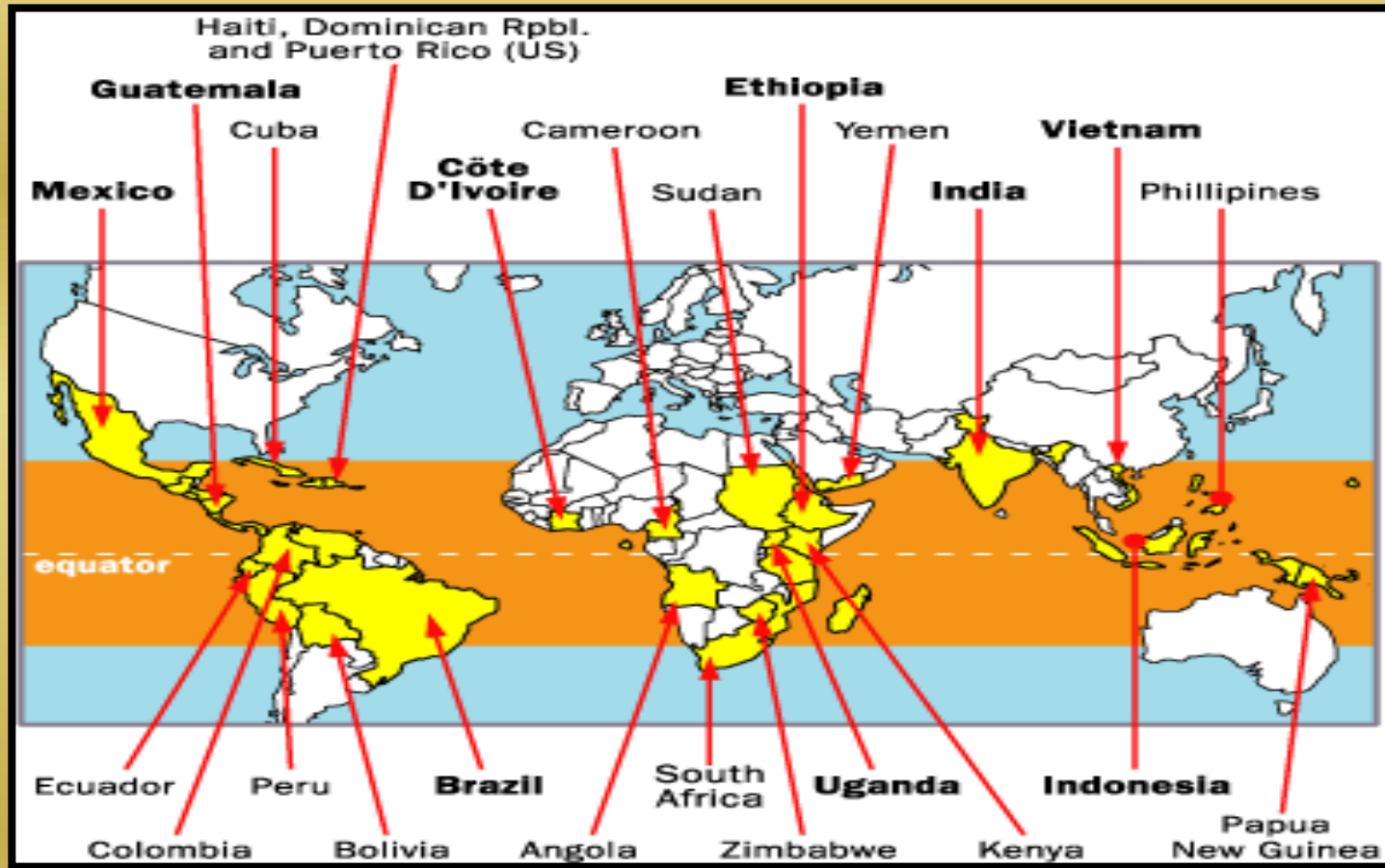
Acidity - 酸性 _____

Body - 口感 _____

Aftertaste - 回味 _____

The Bean Belt

Coffee is mainly grown in countries between the 2 Tropics.



Bright acidity, well balanced body and nutty flavor

Latin America

Medium to full-bodied and acidity, floral aroma

Africa / Arabia

Full-bodied, low acidity, earthy aroma

Asia / Pacific

Coffee History



Coffee Begins With a Goatherd “Kaldi” and His Dancing Goat

Coffee farming

Cultivation requirement

Temperature

Rainfall

Sunlight

Wind

Soils



Coffee tree is covered with dark-green leaves growing opposite each other in pairs.



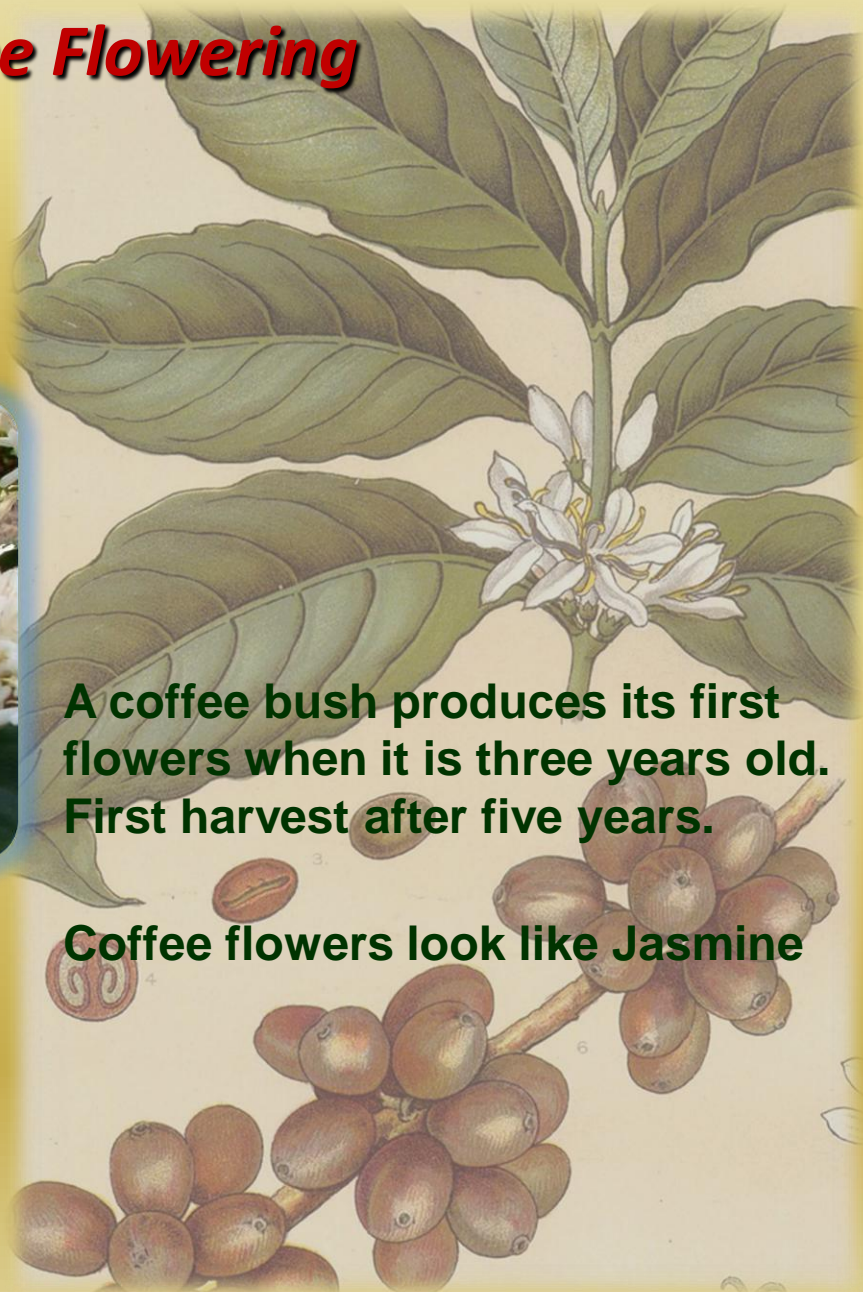
The coffee tree grows in many countries: on each of the Three continents that have tropical and intertropical zones between the Tropic of Cancer and the Tropic of Capricorn



High altitudes have a favourable influence on the quality of arabica cherries (the lower temperatures and longer ripening periods encourage the subsequent development of aromas and acidity) so they receive special care.

The trees can live as long as 20 – 30 years and are capable of growing in a wide range of climates.

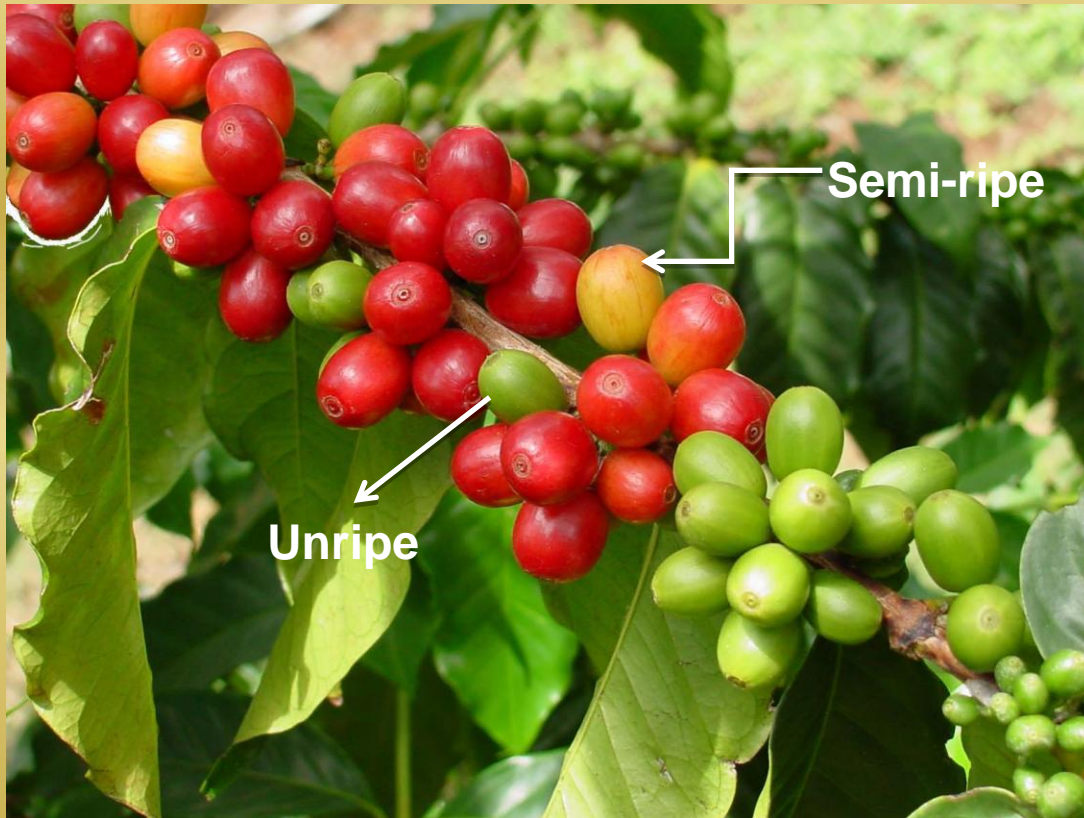
Coffee Flowering



A coffee bush produces its first flowers when it is three years old. First harvest after five years.

Coffee flowers look like Jasmine

Coffee Cherry



- Coffee flower grows into a fruit (cherry) which ripens in 6-9 months.
- Coffee flowering once a year but depending on the humidity level, coffee cherry at differing stages of ripening can be found on the same branches.

Stage of Coffee Cherry



- Coffee cherries are shiny red and firm when they are ripe
- Unripe cherries give a grassy and bitter taste
- Over-ripe cherries lead to an unpleasant acrid taste



COFFEE CHERRY



*coffee bean
is
the seed
of
the coffee cherry*

*Two beans
grow
face-to-face*



A vast field of coffee cherries, densely packed and stretching towards the horizon. The cherries are in various stages of ripeness, showing shades of red, purple, and brown. The text "Cherry to Bean" is overlaid in the center in a bold, yellow, italicized font.

Cherry to Bean

咖啡櫻桃到咖啡生豆

Coffee Harvesting

Two harvesting systems are used most widely in coffee growing:



Manual
Picking

人手採摘



Automated Cherry
Harvester

收割機



Dry Processing

Dry processing, This old method is still used in many countries. The freshly picked cherries are simply spread out on huge surfaces to dry in the sun for 15 to 20 days



Wet Processing



1. soaking



2. peeling



3. floating



4. fermenting



5. rinsing



6. drying



coffee in
parchment



7. milling

咖啡分級

Lack of international standard. Grading system differs from country to country

Yet, normally graded by 3 criteria



Screen Size

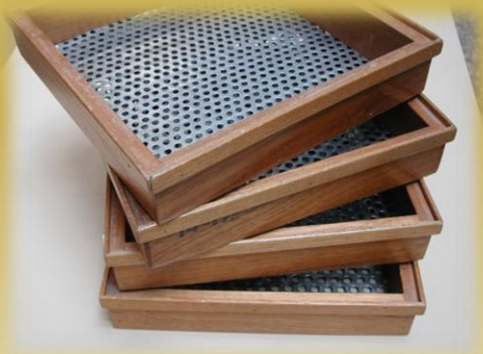
e.g. Colombia Supremo

豆體大小

Growth Altitude

e.g. Guatemala SHB

海拔高度



Bean Defects

e.g. Brazil NY2

缺陷豆

The Art of Roasting

Effectively playing with the 2 main components produces different taste profile to cater to different needs.

- Temperature (from 190 °C to 240 °C)
- Timing (from 7 to 15 minutes)

Type of roast (light/medium/dark) = temperature at roasting + time spent roasting

Roast Levels



Light Roast



Cinnamon Roast



Medium Roast



High Roast



City Roast



Full City Roast



French Roast



Italian Roast

Roasting All-in

The stages of roasting coffee beans undergo from the original green



BLENDING

- **Combines the best characteristics**
結合最好特性
- **Balancing Extremes**
平衡極端
- **Producing a cup result superior**
比較單品咖啡更具優越
- **Different Blends serve Different Needs & Tastes**
配合不同需要和口味

Hand Drip Art



Recommended Method for Filter Hand Drip Coffee Brewing

Hand Drip , is an easy to master and effective brewing method that any quality-minded minimalist would love.



Hand Drip Brewing Guilds & Tips:

What we need

Filter Dripper

Filter Paper (*recommend use Brown filter paper*)

Dripping Kettle

Coffee Mug

300-350ml hot water (92-96c)

18 - 21grams medium coffee grounds

** (*The grind size like grains of sand*)



How to do?

1. Place the filter paper in the dripper.
2. Wet it with hot water (to remove any paper flavor).
3. Pour coffee grounds in filter evenly and lightly to tamp.
4. Slowly pour just enough water over the grounds to wet them evenly. This is called the bloom.
5. Gentle pouring the water in a continuous counter-clock circular motion. Hot water forces the coffee to release trapped gases, leading to expansion of the coffee bed, bubbling at the surface, and wonderful aromas for you to enjoy.

When the dripping stops, the cup is ready.





Thank You