



Cupping Protocol

Alto Cold Brew Cupping Protocol

Introduction

The purpose of this form is to provide a guide to grade different coffees using the Alto Cold Brew method.

We wanted to give you the ability to accurately judge and score batches of cold brew that you make, whether you are dialing in your cold brew or experimenting with different techniques. This sheet is to brew ready to drink cold brew, (If you desire a concentrate then adjust to a desired ratio to brew a concentrate).

Join us as we elevate
the craft of cold brew! _____



Necessary Equipment

- Alto 32oz Cold Brew cupping vessel (2 per coffee)
- Cupping spoon(s)
- Alto Cold Brew cupping filters (1 per vessel)
- Scale
- TDS meter (Optional)

Determining Measurements

The optimum ratio is 64 grams of coffee per quart of water (946 grams), as this conforms to the optimal ratio for specialty cold brewing 1:15.

When Cold Cupping be sure to keep the ratio the same as your final brew. For example if you are testing a ratio that is 1:15 then you should brew your large batch at the same ratio.

NOTE: It is important to harvest the cold brew 14 hours after the process has started however anywhere on the range of 12-24 hours is acceptable. The main thing to keep in mind is consistency as brew time affects the profile.



Prep

Choose the coffees you want to cold cup. We recommend 2-4 coffees at a time in order to evaluate them accurately.

Grab the appropriate amount of cold cup brew vessels and filters needed. Ideally you want to brew at least two of each sample order to check for consistency. Be sure to clean and sanitize them.

Label the brew vessel. Include the batch number, coffee, ratio, overall target brew time and grind size. At this time also label the top of the Alto cold cupping sheet with the same information.

STEP

01

** If you plan to cold cup for quality control for larger batches brewed skip to step four.*

Grind

Between each grind, purge the grinder with the sample you are about to grind to get any loose grounds out from a previous coffee.

Grind 64 grams of your sample to a preferred coarse grind into a dosing cup. Again, between each grind, purge the grinder with the sample you are about to grind. Use the included funnel to pour grounds into the Alto filter. Tie off the filter and place into the brew vessel.



Repeat for each sample you wish to brew.

STEP
02

STEP

03

Brew

Line up all brew vessels in a line to add 1 quart (946 grams) of water over the grounds directly. Pour room temperature water (68-77F.) over the grounds in the brewing vessel for some agitation. Place the lid on the brew vessel tightly.

Make a note of when the brewing started and return 14 hours later to harvest.

Feel free to adjust brew time for desired strength.



Harvest

Once brew time has been reached remove filter and grounds from the cold cup vessel. Let it drain for 5 seconds minimum then discard the filter and grounds. Repeat for each step.

Begin evaluation and scoring of cold brew on Alto cold cupping sheet.



OPTIONAL:

At this point you may check the TDS of each batch and make note of it on the bottom of the cupping protocol sheet. Optimal TDS range for cold brew is 1.60 - 2.20 depending on how strong the desired brew is. This range of TDS is used as a guide to help dial in your cold brew. And a metric to aid in consistency.

STEP

04

STEP

05

Aroma

The aroma score is to evaluate the scent after extracting the cold brew filter and grounds. While stirring the coffee with the cupping spoon, sniff the cold brew and evaluate it appropriately.

1 would be a lack of aroma and/or unpleasant smell while a 5 would be a pleasant smell and noticeable.

Flavor, Aftertaste, Acidity

Much like regular cupping, slurp the cold brew with the cupping spoon in a way that fully covers the pallet.

On the first initial taste focus on the flavor and then the aftertaste and grade both. On the next taste grade the acidity and make note of any flavors you notice. With each taste when grading flavor, aftertaste and acidity really focus on each sip and the different flavors that come out.



*If any adjustments need to be made to the cold cupping sheet simply make a new mark and circle the final choice for the grade.

STEP

06

Bitterness, Sweetness

When grading for bitterness do not grade how bitter the cup is but instead how positive the presence of the bitterness is. For example the highest score of 5 would mean it was the most positive experience for bitterness and not overwhelming or overpowering.

Grading sweetness should also be graded as a positive or negative experience in the cup. With 1 being a negative experience of sweetness and 5 being positive.

Bitterness and sweetness should be graded separately-however they should both be taken into consideration when grading the other. They can either compliment each other to make a good balance or one can overpower the other.

Weight/Body, Mouthfeel/Texture

When tasting for weight/body keep in mind terms like heavy, thin, thick, and creamy. Focus on what that feels like in the mouth and the overall viscosity the cup has to offer. On the grading scale a 1 would be chalky and gritty, or a negative experience, and 5 is smooth and pleasing.

For mouthfeel/texture think of how it feels in your mouth. Is it gritty, smooth, harsh? Other factors such as acidity and bitterness could have an affect on how the mouthfeel and texture are rated.

Grading weight/body and mouthfeel/texture should be done by how balanced they are. High scores should be based on how the overall cup feels to the mouth and have little to do with taste.

STEP

08

STEP

09

Clean cup, Balance

A clean cup refers to its taste and texture and if the two together make a positive experience. For example you don't want a cup that tastes dirty and watery but instead clean and refreshing. A positive experience rating for this would be a 5 on the grading scale and a negative experience a grade of 1.

For a balance cup you will be looking at the cup as a whole and overall how you felt about the cup. Again 5 would be a positive experience and 1 is negative.

Resolution

Once you are done scoring each of the sections add up the total. Anything lower than 30 is to be considered an unpleasant cup of cold brew. 30-34.75 would be palatable but not desirable. 35-39.75 is to be considered a good cup. 40-44.75 is to be considered a great cup while 45-50 is an elevated cup of cold brew that is very palatable. Any range from 40-50 would be considered a specialty grade cold brew.

NOTE: Our score is out of 50. To compare with a hot cupping score simply multiply by 2.

Remember to
experiment and
have fun!

We hope this helps you
in your journey to elevate
the craft of cold brew!

Questions?

DM us @altocoldbrew

ALTO

