



PURITY

COFFEE

GESHA

Coffee Tasting Activity

To get the most from your Purity Coffee Gesha experience, try the coffee with a French press. We've added a coffee cupping evaluation activity below. Enjoy!

Supplies you will need:

- French Press
- Kettle
- Timer
- Scale
- Purified water
- Thermometer (optional)

Mini French Press:

355 ml (12 oz)

Use 19g coffee

355g water

OR

6-cup French Press

1 liter (34 oz)

Use 55g coffee

900g water

Using the French Press for Cupping:

**Grind Size for
Cupping:**

Drip Grind

Brew Temp:

at 200°F (94°C)

Brew Time:

3:00 (+/-:30)



Part 1: Grinding and Enjoying Fragrance

- Before grinding, clear your grinder of any old coffee grounds.
- Grind your coffee to a drip grind size (not coarse, not fine—between) into a clean container. As soon as you are done grinding, get your nose close to the container and smell the fragrance of the fresh ground Gesha. What do you smell? Check any notes below that you might - detect:

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|--------------------------------------|--------------------------------------|---|-------------------------------|
| <input type="radio"/> Fruits | <input type="radio"/> Flowers | <input type="radio"/> Dried Fruit | <input type="radio"/> Honey |
| <input type="radio"/> Berries | <input type="radio"/> Tropical Fruit | <input type="radio"/> Brown Sugar | <input type="radio"/> Maple |
| <input type="radio"/> Orange Blossom | <input type="radio"/> Citrus Fruit | <input type="radio"/> Caramelized Sugar | <input type="radio"/> Coconut |

Part 2: Pouring Hot Water and Enjoying Aromas

- When your water boils, let it sit for about a minute to cool from 212 °F to about 200°F (or use a thermometer). When ready to pour, start your timer and begin to add all of the water, being sure to get all the grounds wet.
- Stop about halfway full and get your nose close to the flask without burning yourself. Sniff a few times - These are very volatile and disappear quickly. Finish pouring the water.
- At the 3 minute mark, get your nose close to the crust and break it by stirring back and forth a few times (3-5 times). This releases lots of volatile aromas that have been trapped in the bubbles. What do you smell?

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|--|--------------------------------------|---|--------------------------------------|
| <input type="radio"/> Flowers | <input type="radio"/> Tropical Fruit | <input type="radio"/> Brown sugar | <input type="radio"/> Milk Chocolate |
| <input type="radio"/> Jasmine | <input type="radio"/> Citrus fruit | <input type="radio"/> Spun sugar | <input type="radio"/> Vanilla |
| <input type="radio"/> Orange Blossom | <input type="radio"/> Pineapple | <input type="radio"/> Caramelized sugar | <input type="radio"/> Maple |
| <input type="radio"/> Raisins and Prunes | <input type="radio"/> Cinnamon | <input type="radio"/> Honey | <input type="radio"/> Coconut |

Part 3: Taste from Hot to Warm

- Turn the lid to block the coffee from shooting out. Slowly start to sink the plunger down.
- Turn the lid to open the Pour the brewed coffee into a cup. What do you taste? Keep tasting from hot to room temperature and note how the coffee changes, particularly the acidity.

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| <input type="radio"/> Bergamot | <input type="radio"/> Pineapple | <input type="radio"/> Spun Sugar | <input type="radio"/> Vanilla |
| <input type="radio"/> Coconut | <input type="radio"/> Lemon | <input type="radio"/> Chocolate | <input type="radio"/> Dried Fruit |
| <input type="radio"/> Orange | <input type="radio"/> Brown Sugar | <input type="radio"/> Caramel | <input type="radio"/> Pipe Tobacco |