



**SENSORY GUIDE**

[kruveinc.com/sensoryguide](http://kruveinc.com/sensoryguide)

**COFFEE & ROAST**

NAME \_\_\_\_\_

VARIETAL \_\_\_\_\_

ORIGIN \_\_\_\_\_

PROCESS \_\_\_\_\_

ROASTER \_\_\_\_\_

DATE \_\_\_\_\_

ELEVATION \_\_\_\_\_

**5000 ft.**  
~1500 m

**VERY HIGH**  
Fruity, Spicy, Floral

**4000 ft.**  
~1200 m

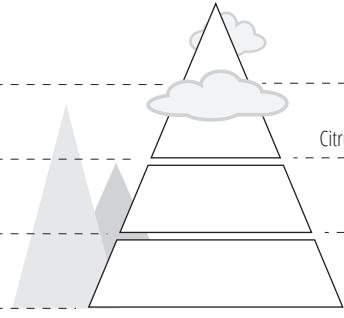
**HIGH**  
Citrus, Vanilla, Chocolatey, Nutty

**3000 ft.**  
~900 m

**MEDIUM**  
Low Acidity, Sweet

**2500 ft.**  
~750 m

**LOW**  
Subtle, Mild, Earthy



**BREW METHOD**

- POUR-OVER
- PRESS
- DRIP
- ESPRESSO
- SYPHON
- OTHER \_\_\_\_\_

COFFEE:WATER \_\_\_\_\_

TEMPERATURE \_\_\_\_\_

BLOOM TIME \_\_\_\_\_

BREW TIME \_\_\_\_\_

NOTES \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

GRIND SIZE (µm)

200	250	300	350	400	500	600	700	800	900	1000	1100	1200	1400	1600
-----	-----	-----	-----	-----	-----	-----	-----	-----	-----	------	------	------	------	------

**EXPERIENCE**

5	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
4	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
3	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
2	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
1	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
	COLOR	AROMA	SWEETNESS	ACIDITY	AFTERTASTE

LEGEND

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
EXCITE	INSPIRE	PROPEL	OTHER

