

Welcome to your
VIRTUAL TASTING WITH DRIFTAWAY COFFEE

WHAT YOU NEED FOR THE TASTING

- The Driftaway Coffee Explorer Kit
- A grinder (if you received whole beans)
- A kitchen scale or measuring spoons
- A 1.2L kettle or pot to boil water.
- 5 mugs of a similar size (that can hold at least 7.5oz).
- 2 additional mugs of any size.
- 2 spoons - preferably soup spoons. If not available, teaspoons work.
- Print the Tasting Forms & Flavor Wheel (next 2 pages)

BEFORE THE TASTING

- Please weigh out 12 grams of coffee into each mug
- Match your grinder setting to the grind sample in your kit
- Grind each coffee separately into each mug
 - Keep each bag with each mug, so you know which coffee is which!
- Have water in kettle or pot ready to go

FRAGRANCE & AROMA

Fragrance: Smell of dry grounds
Aroma: Smell of wet coffee

FLAVOR

Check the Flavor Wheel
for ideas!

BODY

Light = watery, tea-like
Medium = 2% milk, creamy
Heavy = whole milk, full

ACIDITY

Perceived brightness
Low = muted, soft, mild
High = crisp, vibrant, tart

AFTERTASTE

Flavors that linger
Short = Quick, clean
Long = Coating, lingering

YELLOW

GUESS THE COFFEE

Continent:
Roast level:
Country:



BLUE

GUESS THE COFFEE

Continent:
Roast level:
Country:



RED

GUESS THE COFFEE

Continent:
Roast level:
Country:



GREEN

GUESS THE COFFEE

Continent:
Roast level:
Country:



PURPLE

GUESS THE COFFEE

Continent:
Roast level:
Country:





DRIFTAWAY COFFEE
FLAVOR WHEEL