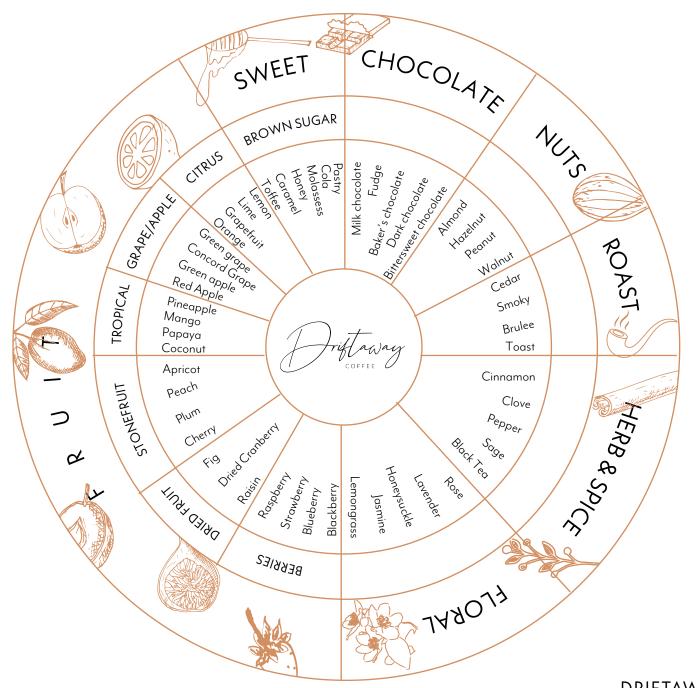
Welcome to your VIRTUAL TASTING WITH DRIFTAWAY COFFEE

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					

FASTING FORM	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:			Light Heavy	Low High	Short Long
BLUE GUESS THE COFFEE Continent: Roast level: Country:			Light Heavy	Low High	Short Long
RED GUESS THE COFFEE Continent: Roast level: Country:			Light Heavy	Low High	Short Long
GREEN GUESS THE COFFEE Continent: Roast level: Country:			Light Heavy	Low High	Short Long
PURPLE GUESS THE COFFEE Continent: Roast level: Country:			Light Heavy	Low High	Short Long



DRIFTAWAY COFFEE FLAVOR WHEEL