Welcome to your

VIRTUAL TASTING WITH DRIFTAWAY COFFEE

WHAT YOU NEED FOR THE TASTING The Driftaway Coffee Explorer Kit A grinder A kitchen scale or measuring spoons A 1.2L kettle or pot to boil water. 4 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

DRIFTAWAY COFFEE TASTING FORM

	FRAGRANCE & AROMA Smell of the dry grounds & wet coffee	FLAVOR Perceived taste	BODY Mouthfeel	ACIDITY Perceived brightness	AFTERTASTE Perceived flavors that linger
1. YELLOW			Light Heavy	Low High	Quick Lingering
2. BLUE			├─────────────────────────── Light Heavy	├──┤ Low High	├────────────────────────────────────
3. RED			⊢ ⊢ ⊢ Light Heavy	Low High	Quick Lingering
4. GREEN			Light Heavy	Low High	Quick Lingering



DRIFTAWAY COFFEE
TASTER'S FLAVOR WHEEL