

Welcome to your

# CUSTOMER EXCLUSIVE TASTING WITH DRIFTAWAY COFFEE

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## WHAT YOU NEED FOR THE TASTING

- The Driftaway Coffee Explorer Box
- A grinder (if you received whole beans)
- A kitchen scale, or tablespoon & measuring cup
- A 1.5L (50oz) kettle or pot to boil water
- 5 mugs of a similar size that can hold at least 220ml / 7.5oz (for brewing)
- 2 additional mugs of any size (for cleaning)
- 2 spoons - soup spoons are best, but teaspoons also work
- Tasting Form & Flavor Wheel (next 2 pages)

## BEFORE THE TASTING

- Please weigh out 12 grams (2 tablespoons) 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 the water in your kettle or pot heating



## 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