MELETIUS
SPECIALITY COFFEE ROASTERS

SENSORY SKILLS & BREWING

Duration: 2 Days / Course Fee: £347 (incl VAT)

OVERVIEW

Understanding brewing methods whilst exploring the art and science of sensory and perception. Our course adds value to any profession within the coffee industry.

COURSE DETAILS

1. SENSORY SKILLS & PERCEPTION

- Understanding the coffee tasters flavour wheel
- Perception test
- Key elements of cup elevation
- Cupping and cupping protocols

2. BREWING & CHARTING

- Extraction and extraction ratios
- Understanding the 3T's
- Understanding the coffee control brewing chart
- V60, Chemex and Aeropress
- Extraction Refractometer

CERTIFICATION

Participants on completion will receive an electronic certificate of attendance with all the relevant details.