



Items: TCK1 (single), TCK3 (set of three)

Cold Brew Cupping Protocol (Summary)

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Cold brew offers extraordinary sensory experiences that are not captured by hot water brewing methods.

This summary document provides an overview of the Toddy® Cold Brew Cupping Protocol. Please refer to the full Protocol to better understand the method prior to cupping.

PURPOSE

Cold brew is a brewing process that replaces heat with time. Coffee brewed with cold water extraction has very different flavor characteristics than the same coffee brewed with hot water extraction. Therefore, evaluations done using hot water extraction do not directly correlate with how the coffee will perform as a cold brew.

Although cupping has long been an integral evaluation method for coffee, standard protocols have been inapplicable to cold brew for a variety of other reasons as well. As a result, many coffee professionals, even those with cold brew programs, simply do not formally evaluate cold brew coffee. The specialty coffee industry is in great need of a method to accurately evaluate cold brew coffee.

Toddy, in partnership with other specialty coffee industry professionals, has developed the Cold Brew Cupping Protocol to provide the industry with an accurate method to evaluate and assess the quality of coffee brewed with cold water extraction.

Basic assumptions regarding cold brew coffee evaluations include:

- The purpose of cold brew cupping is primarily to evaluate how coffees taste when brewed with cold water extraction and to experiment with variables that impact taste for recipe and program development.
- Coffee used for making cold brew has typically already undergone qualitative cupping and assessment using traditional cupping techniques.
- Therefore, the Cold Brew Cupping Protocol does not incorporate some traditional analysis categories such as uniformity and defect.
- We have tailored sample preparation recommendations to accommodate the unique chemistry and physics of cold water extraction.

SAMPLE PREPARATION

Sample preparation is similar to traditional cupping practices, but varies from traditional cupping in a number of important ways:

- Brewing with cold water directly in a cupping bowl does not allow the evaluator to clear grounds prior to tasting due to the principles of physics. Brewing in a separate vessel is necessary.
- The Golden Cup ratio for measuring ground coffee and water typically does not yield sufficient dissolved solids for meaningful evaluation. Modified brewing ratios are recommended.
- Heated water should not be used in preparing samples.
- Preparing five cups of each sample is not necessary, as the Cold Brew Cupping Form does not evaluate uniformity.
- Roast level, grind particle size, and brew time are not strict control factors. These are among the variables that may be modified for comparative analysis.

SAMPLE EVALUATION AND SCORING

The process of evaluating the samples is quite similar to traditional cupping practices. We have recommended only slight modifications in order to assess accurately:

- Fragrance and aroma are evaluated along with the sample evaluation rather than during preparation.
- Uniformity and cleanliness are not scored on the Cold Brew Cupping Form.
- Flavor and balance scores are doubled when calculating the final score, due to their importance in cold brew evaluation.
- Final scoring is intended to provide a data point for preferential comparative analysis rather than to score coffee quality for “Specialty Classification.”

View the Cold Brew Cupping Form and the complete Cold Brew Cupping Protocol at ToddyCafe.com/brewing/#cupping.