



# What Makes Coffee Taste Great?

First rank by importance, then associate letter with a phrase on the right.

	Bean origin	A
	Harvesting Process	B
	Roasting Process	C
	Brewing Method	D
	Grind consistency	E
	Coffee-to-water ratio	F
	Water Temperature	G
	Brewing Time	H
	Coffee freshness	I
	Water Quality	J
	Water Hardness	K
	Cleanliness	L
	Pour Over	M
	Press	N
	Growing Altitude (temp)	O
	Roasting Date	P
	Grind Freshness	Q
	Grind Size	R
	Channel Avoidance	S
	Other	

	Natural, Washed
	1:18
	Nordic, Juiciness, fully developed
	Percolation vs immersion
	Course, Medium, Fine
	One hour
	Aero and French
	V-60 dripper and Gooseneck Kettle
	Vessel Cleaner
	Level the bed
	50-175 ppm
	Britta Filter
	Bag or Storage Tin with valve
	Stopwatch
	900 to 1200 MASL
	7-21 days
	195 to 205 degrees
	Burr Grinder
	Honduras, Sumatra, Ethiopia