



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

6	Bean origin	Α
7	Harvesting Process	В
8	Roasting Process	С
14	Brewing Method	D
5	Grind Matches Method	Е
2	Coffee-to-water ratio	F
6	Water Temperature	G
18	Brewing Time	Н
1	Coffee freshness	ı
10	Water Quality	J
12	Water Hardness	K
13	Cleanliness	L
16	Percolation	Μ
17	Immersion	N
15	Growing Altitude (temp)	0
4	Roasting Date	Р
3	Grind Freshness	Q
9	Grind Consistency	R
11	Channel Avoidance	S
	Other	

В	Natural, Washed	
F	1:18	
С	Nordic, Juiciness, fully developed	
D	Percolation vs immersion	
Е	Course, Medium, Fine	
Q	One hour	
N	Aero and French Press	
М	V-60 dripper and Gooseneck Kettle	
L	Vessel Cleaner	
S	Level the bed	
К	50-175 ppm	
J	Britta Filter	
ı	Bag or Storage Tin with valve	
Н	Stopwatch	
0	900 to 1200 MASL	
Р	7-21 days	
G	195 to 205 degrees	
R	Burr Grinder	
Α	Honduras, Sumatra, Ethiopia	