

COFFEE AND ROASTING TERMS

that sound dirty but are not.

AIR QUENCHING

The use of rapid airflow to stop the roast and cool the coffee upon the completion of roasting.

BAGGY

An off-taste or smell similar to that of burlap bags. Can be due to a storage problem or biological issue.

BEAN PROBE

Any measuring probe positioned on a roaster to enable the operator to read external bean temperature.

CHERRY

The fruit of the coffee tree. Each cherry contains two regular coffee beans or one peaberry.

CREOSOTY

A taste sensation related to pungent. A bitter, burnt vegetal taste found in the aftertaste of some dark-roasted coffees.

CUPPING

Procedure used by professional tasters to perform sensory evaluation of samples of coffee beans. The beans are ground, water is poured over the grounds, and the liquid is tasted both hot and as it cools. The key evaluation characteristics are Aroma, Acidity, Body, and Flavour.

DEGASSING

A natural process in which recently roasted coffee releases carbon dioxide gas, temporarily protecting the coffee from the staling impact of oxygen.

DOUBLE SHOT

A double espresso, using a minimum of 14g of coffee

DRIP METHOD

Brewing method that allows hot water to settle through a bed of ground coffee.

FLOATER

Green bean defect characterized by a faded or bleached appearance. Can introduce fermented, bitter or strawlike flavors in the cup.

FROTHED MILK

Milk that is heated and frothed with a steam wand as an element in the espresso cuisine.

FULL BAG

Coffee sold in its country of origin bag weight. Generally 60 or 70 kilos.

GRINDING

Reduce coffee to fine particles, as by pounding or crushing; bray, triturate, or pulverize.

HARD BEAN

Coffee grown at relatively high altitudes, 4,000 to 4,500 feet. This terminology says that beans grown at higher altitudes mature more slowly and are harder and denser than other beans and are thus more desirable. Also Good Hard Bean and Strictly Hard Bean (SHB).

MUSTY, DIRTY, RIOY, ROUGH

A bunch of bad words. The first two terms relate to poor storage conditions, improper aging, or unpleasant earthiness. "Rioy" is an industry term for harshness. (pronounced ree-o-ee after Rio De Janeiro), like poor quality low-grown Brazilian arabicas.

MOUTHFEEL

Describes the sensation in the mouth of weight or viscosity.

NIPPY

A taste sensation perceived from a very clean high-acidity coffee.

PISTON MACHINE

An espresso machine that uses a piston operated by a lever to force brewing water at high pressure through the compacted bed of ground coffee.

RANK

A dirty, unpleasant flavor due mainly to contamination or overfermentation.

SINGLE SHOT

One serving of espresso (about 1 ounce) prepared at normal strength.

SOFT BEAN

Describes coffee grown at relatively low altitudes (under 4,000 feet). Beans grown at lower altitudes mature more quickly and produce a lighter, more porous bean.

SLURP AND SPIT

The term for slurping the coffee from the spoon, tasting it and spitting it out.

SUPER SACK

A method of shipping and/or storing coffee in large sacks, containing 1ton, 1 metric ton or another large quantity.

TAINT

A negative taste, fragrance or aroma occurring anywhere in the coffee chain.

TRIANGLE CUPPING

A system of cupping where the cupper tastes three cups of coffee to identify the one that is different