



UNCLE RUSS COFFEE ACADEMY

❖ Hand Crafting Coffee Series – Session Two

COURSE DESCRIPTION

How to craft a perfect brew? In this class, we will go through in-depth analysis and understanding of key brewing parameters that affect the taste of coffee. Students will master the skills of using hand drip tool and brew a cup of coffee with optimum extraction and flavor according to SCAE Gold Cup standard. We will compare 3 different hand drip filters: V60, Kono and Kalita Wave. What are their differences and how to use them to highlight different coffee and taste you want to create?

The Hand Crafting Coffee Series is divided into three classes, participants may choose to enroll in one or all of the classes according to personal preferences and level of understanding of brewing principles. This series of classes will repeated regularly. So, if you are not able to enroll in one of the class, you may join in the next cycle.

COURSE INFORMATION

Course Fee:	HKD450
Tutor:	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier)
Capacity:	4 – 12
Duration	1 lesson (2.5 hours)
Location:	Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

CLASS OUTLINE

1. Water quality: how to select water? how various water quality affect the flavor of coffee?
2. Brewing Temperature: how to adjust the temperature to achieve the best taste?
3. Water to Coffee ratio: how to select a brew ratio that will enhance the original rich flavor of coffee?
4. Grind size: how to select a suitable grind size to have the best balanced coffee?
5. Brewing technique analysis: comparing V60, Kono, and Kalita wave, and analysis of different circling technique using different shape of filter