

Lot [SG-0046] Colombia: La Sierrita - Station lot

Washed - Type 1

Sample type	Arrival
Tracking Number	CL19043-SAM
Weight	1,350 g
Initial Weight	0 g
Expected Weight	7 x 70 kg Bags
Note	1750-2150 m.a.s.l
Origin	Giraldo Station - Antioquia, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted
Grade	Type 1

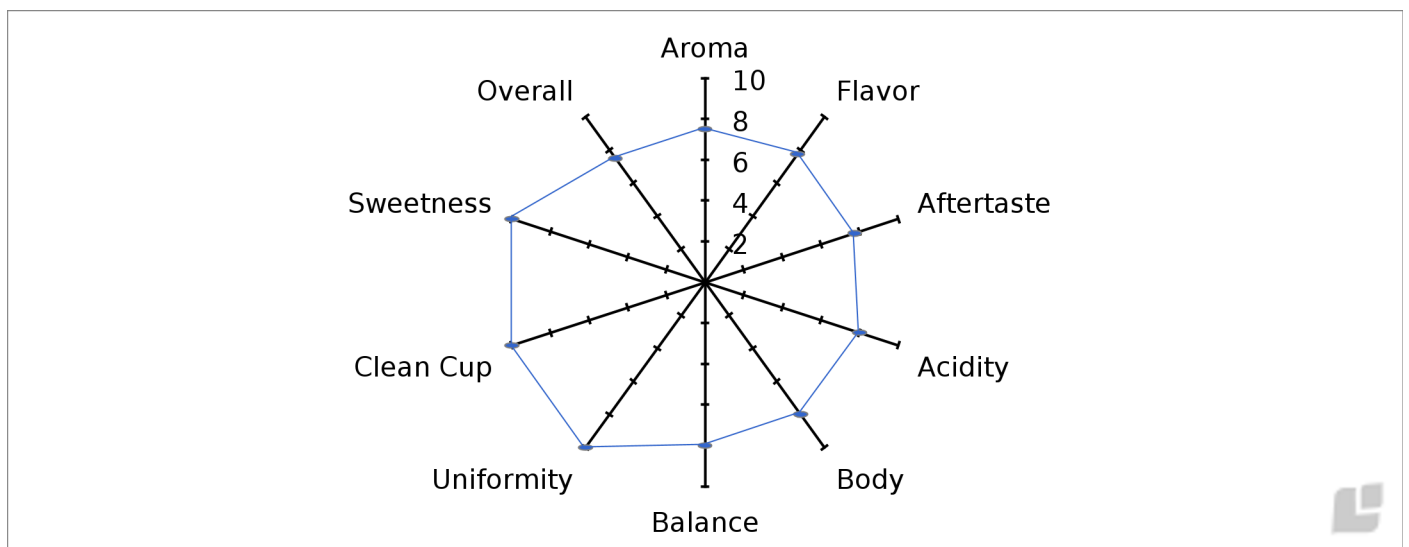
Sensorial Analysis - QC-0386 - 2020-03-19 12:05 (Amsterdam Lab)

Average	84.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.75	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	7.50	84.50
Average	7.50	7.75	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	7.50	84.50

Descriptors: Ar ... Aroma, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
Friso Miguel Spoor	(+) Citrus, Brown Spice, Brown Sugar, Orange, Sweet & Sugary, Dark Chocolate	La Sierrita is lot with high density. Somehow the lots from Antioquia have this characteristic. The lot can become really balanced with the right roast. Make sure to give it enough heat in the beginning with a low temperature increase during first crack. On our Ikawa we tend to stretch the first crack quite a bit to improve development. High temperatures during crack will scorch the coffee easily. But once you have it down, this coffee really opens up!



● Friso Miguel Spoor

Physical Analysis / Green coffee evaluation - QC-0368 - 2020-03-16 14:34 (Amsterdam Lab)

Parchment Coffee	Green Coffee	300 g
Moisture of beans	9.9 %	Note

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		

Physical Analysis / Green coffee evaluation - QC-0358 - 2020-03-16 14:32 (Amsterdam Lab)

Parchment Coffee	Green Coffee	300 g
Moisture of beans	null %	Note

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		

Sensorial Analysis - QC-0348 - 2020-03-16 14:30 (Amsterdam Lab)

Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Alvira Kanusa Putra												0.00

Descriptors: Ar ... Aroma, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
There is no data to display.		



● Alvira Kanusa Putra