

Lot [SG-0563] CL20038/Colombia: Huila - Regional Lot T3 - Washed

Sample type	Arrival
S#	Trilla 473
Weight	0 g
Initial Weight	0 g
Origin	Huila, The Coffee Quest Europe
Status	Accepted

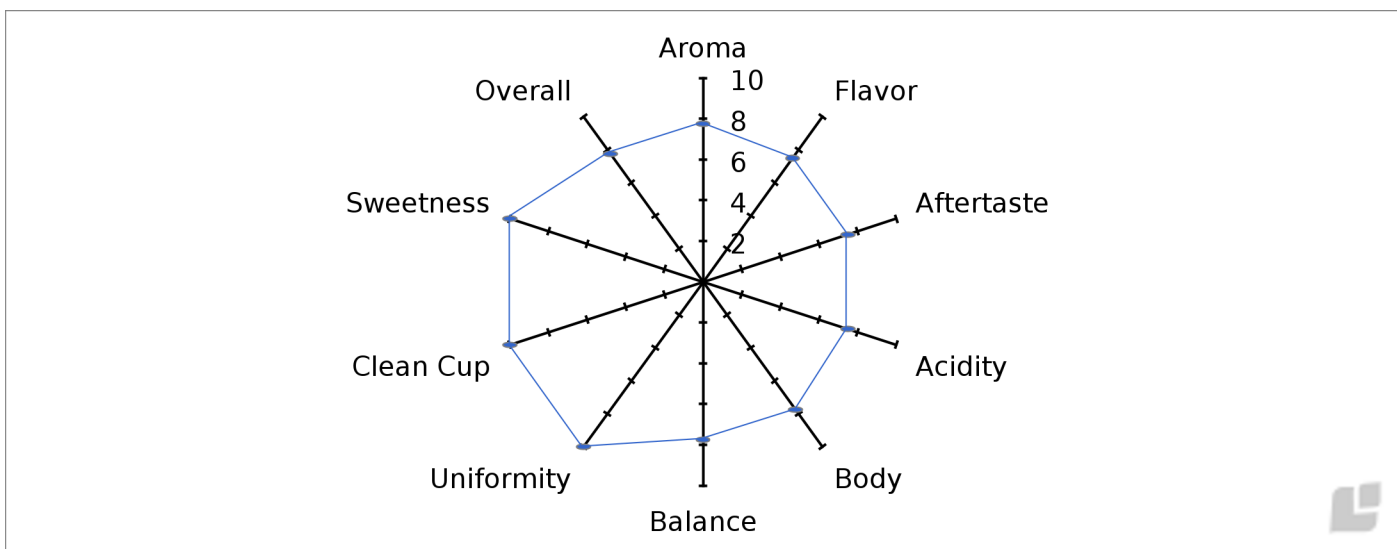
Sensorial Analysis - QC-1221 - 2020-09-10 10:30 (The Coffee Quest - Amsterdam)

Average	83.5	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	7.75	7.50	7.50	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.50
Average	7.75	7.50	7.50	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.50

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	(+) Brown Sugar, Milk Chocolate, Dense	Less acidity than her Type 2 sister, but same base of milk chocolate, but with more density instead of the lingering sweetness. Castillo vegetal notes only come through when the coffee cools down. Juicy, but more creamy juicy.



● Friso Miguel Spoor

Physical Analysis / Green coffee evaluation - QC-1204 - 2020-09-07 12:53 (The Coffee Quest - Amsterdam)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	10.6 %	Note	

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