

# Lot [SG-1276] ET21012/Ethiopia: Daye Bensa Coffee - Sidama - Sagara Dry - G1 - Fermentatin



<b>Sample type</b>	Arrival
<b>Weight</b>	0 g
<b>Sample Weight</b>	0 g
<b>Origin</b>	Daya Bensa, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	Micro lot

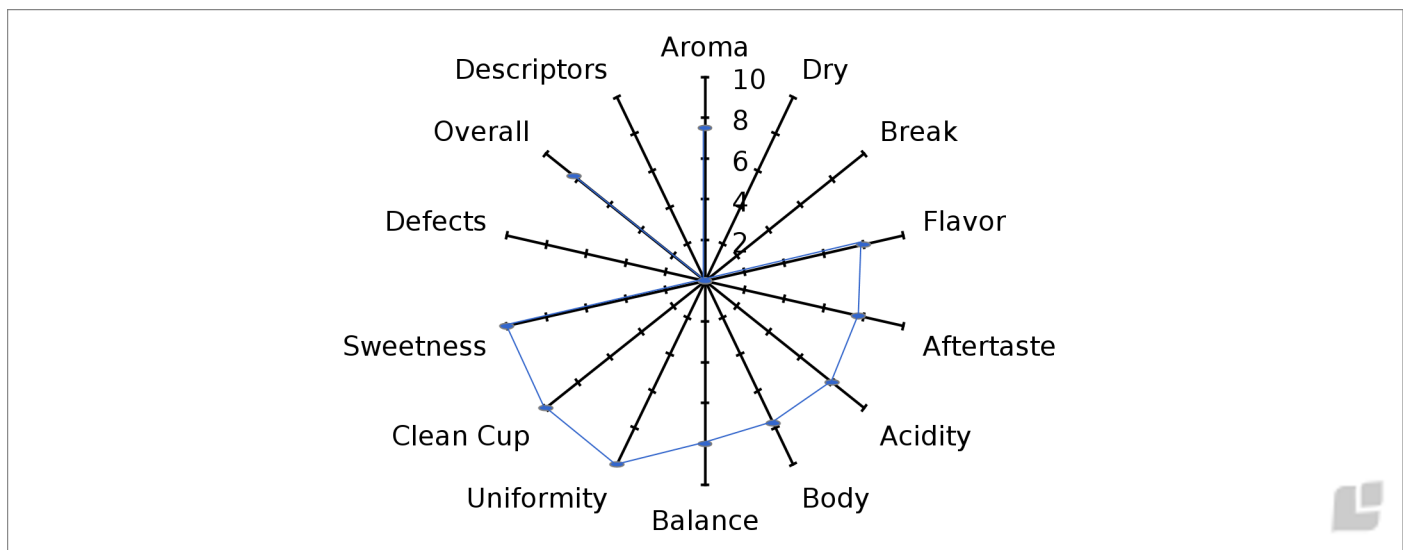
## Sensorial Analysis - QC-4906 - 2022-02-10 10:40 (The Coffee Quest - Amsterdam)

Average	85.25	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											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.50	0.00	0.00	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	8.25	0.00	85.25

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ...

Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors	Notes
(+) Black Currant, Black Tea, Blueberry, Cacao, Citric Acid, Jasmine, Lactic acid, Malic Acid	Very gentle and very delicate cup with blueberry, dark berries, and tea. Will be both great in filter and espresso



● Average

## Sensorial Analysis - QC-3314 - 2021-06-11 10:50 (The Coffee Quest - Amsterdam)

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	0
			FS
			0.00

, FS ... Final Score

## Physical Analysis - QC-3281 - 2021-06-10 11:48

Moisture of beans	8.9	Group 1 Defects	0
Group 2 Defects	0		