

Aeropress

Task	Brew 1	Brew 2	Brew 3	Baseline
Recipe				Barista states the recipe and the brew method, i.e., dose, brew water weight, temperature, time, and approach to brewing (e.g., inverted, upright, blooming, bypass, etc.).
Assembly				Sets up all requisite equipment (has not forgotten anything). Equipment is clean and hygienic.
Rinse				Rinses the paper with a reasonable quantity of water (100 mL recommended).
Discard				Discards rinse water.
Tare				Zeroes the scale.
Dosing				Portions and grinds the coffee to within +/- 0.2 g of the target weight.
Technique				Distributes water evenly; does not overflow the brewer; no drips or spills.
Timer				Engages the timer.
Pouring				Portions brew water weight to +/- 2% of the target weight.
Break/Invert				Breaks the crust or inverts the AeroPress after a consistent and timely interval.
Skim/Plunge				Is consistent between each brew with plunging time; does not attempt to plunge as fast as possible.
Consistency				Uses the same approach (upright or inverted) for all three brews. Each step in the brewing processing occurs after the same time period +/- 10 seconds.
Time management				Makes use of any spare time during the brewing process to assemble additional brews and tidy up.
Service vessel(s)				Cleans and arranges vessels symmetrically; no drips or spills.
Decanting				Serves the brew with minimal agitation. Does not serve sediment.
Total preparation time for three brews				<7 minutes

BARISTA:

COACH:

DATE: