

# Steep-and-Release

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., water first, coffee first, blooming, time of break, and time of drawdown).
Assembly				Sets up all requisite equipment (has not forgotten anything). Equipment is clean and hygienic.
Rinse				Rinses the filter paper with a reasonable quantity of water (100 mL recommended).
Discard				Discards rinse water.
Dosing				Portions and grinds the coffee to within +/- 0.2 g of the target weight.
Tare				Zeroes the scale.
Timer				Engages the timer.
Technique				Distributes water evenly; does not pour for a sustained period against the edge of the filter paper; does not overflow the filter paper; does not allow the brew to dry out.
Pouring accuracy				Adds the brew water +/-2% of target weight.
Consistency				Uses the same approach (water first, blooming, or allowing a crust to form) for all three brews.
Drawdown/ Agitation				Uses an organised and repeatable method of agitation.
Time management				Makes use of spare time during drawdown.
Service vessel(s)				Cleans and arranges vessels symmetrically; removes the filter cone; no drips or spills.
Agitating the brew				Agitates the brew before serving, in order to combine the layers.
Total preparation time				<10 minutes

BARISTA:

COACH:

DATE: