

Variables Affecting Strength and Extraction

Coffee Product

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| Blend Components: | 1. Ratio of blend components
2. Bulk density of beans
3. Chemical compositions of beans |
| Roast Development: | 4. Methodology of roasting
5. Rate of roasting
6. Degree of roast
7. Rate of degassing |
| Grind: | 8. Average size of particles
9. Size distribution of particles
10. Particle shape |

Brewing Equipment

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| Time of Brewing: | 11. Time of water contact |
| Temperature: | 12. Contact temperature
13. Temperature gradient during brewing |
| Turbulence: | 14. Complete wetting
15. Uniform flow
16. Particle movement |
| Filtering Method: | 17. Method of separation
18. Degree of clarification |
| Holding Conditions: | 19. Length of time and method of holding
20. Holding temperature |

Ingredients

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| Brewing Formula: | 21. Kahve (by weight)
22. Water (by volume) |
| Water: | 23. Water composition
24. Water treatment |