

Barista Manual 1.0

“Espresso Lab Forms”

Free Excerpt

The following pages are samples from the Gimme! Coffee *Barista Manual* and are available for free download at gimmecoffee.com.

Full Version

Complete copies of *Barista Manual 1.0* can be ordered at:

- ▶ gimmecoffee.com
- ▶ 1.877.446.6325

The full version includes:

- ▶ 120+ pages of crisp professional printing
- ▶ 60 images including 28 color photos
- ▶ Original diagrams and illustrations
- ▶ Forms for cupping, training, and more
- ▶ Checklists for prep and maintenance
- ▶ Wide margins for obsessive note-takers
- ▶ Coffee-resistant glossy cover
- ▶ Sturdy steel coil-binding

Why the 1.0?

Barista Manual 1.0 isn't our final word on the vast subject of specialty coffee preparation. We're always learning from fellow professionals and enthusiasts, and we're already looking forward to future versions. Please send your feedback:

- ▶ feedback@gimmecoffee.com
- ▶ gimmecoffee.com/feedback

A.4 Espresso Lab Clerk Form

Clerk:	Barista:										Date:			
	shot	grind adjustment	group	initial tamp (#)	final tamp (#)	dose (g)	beginning temp (°F)	preinfuse time (s)	end temp (°F)	end time (s)	other factors			
Page 1 of Judge Form														
1														
2														
3														
4														
5														
6														
7														
8														
9														
10														
Page 2 of Judge Form														
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19														
20														

A.5 Espresso Lab Judge Form (side 1)

Judge:		Barista:				Date:			
shot	describe in words speed of flow	describe in words color	describe in words mouthfeel	describe in words aroma, taste, intensity, and dimensionality	1 = least 5 = most sweet	1 = least 5 = most acid	1 = least 5 = most bitter	1 = worst 10 = best shot rating	
1					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
2					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
3					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
4					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
5					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
6					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
7					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
8					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
9					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
10					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		

A.5 Espresso Lab Judge Form (side 2)

Judge:		Barista:				Date:			
shot	describe in words speed of flow	describe in words color	describe in words mouthfeel	describe in words aroma, taste, intensity, and dimensionality	1 = least 5 = most sweet	1 = least 5 = most acid	1 = least 5 = most bitter	1 = worst 10 = best shot rating	
11					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
12					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
13					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
14					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
15					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
16					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
17					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
18					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
19					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		
20					1 2 3 4 5	1 2 3 4 5	1 2 3 4 5		