
SCAA Standard | Golden Cup

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Golden Cup Standard

Coffee shall exhibit a brew strength, measured in Total Dissolved Solids, of 11.5 to 13.5 grams per liter, corresponding to 1.15 to 1.35 “percent” on the SCAA Brewing Control Chart, resulting from a solubles extraction yield of 18 to 22 percent*.

**See full explanation of standard, below.*

BREWING BEST PRACTICES

Coffee-to-Water Ratio: To achieve the Golden Cup Standard, the recommended coffee-to-water ratio is 55 g/L \pm 10%.

Coffee Preparation Temperature: To achieve the Golden Cup Standard, water temperature, at the point of contact with coffee, is recommended to fall between 200°F \pm 5° (93.0°C \pm 3°).

EXPLANATION OF STANDARD

Measurable elements:

- Water: valid when brewing water meets SCAA water quality standard
- Ratio of Coffee-to-Water (55 g/L \pm 10%)
- Grind/particle size distribution: matches the time of coffee-to-water contact

Equipment/brewing device:

- Time of Coffee-to-water Contact: 1-4 minutes Fine, 4-6 minutes Drip, 6-8 minutes Coarse
- Temperature: 200°F \pm 5° (93.0°C \pm 3°)
- Turbulence (mixing action of water flowing through & around the coffee particles to achieve a uniform extraction of soluble material)
- Filter media (least affect to brew flavor, body, time of contact & sediment less than 75 milligrams per 100 milliliters).