Finding the Best Coffee

What makes good coffee?

- Individual Preferences
- Roast
- Amount of Caffeine
- Sourcing
- Method of Preparation
- Balance of Flavor
- Survey and Empirical Analysis
- Specialty Coffee Association of America (SCAA)

Measuring Good Coffee

- Water Temperature
  - 93°C
- Ratio of Coffee/Water
- Coffee Grind
- Brewing Method
  - Drip, French Press etc.

Conclusions

- Starbucks coffee significantly stronger than Dunkin Donuts/Rebecca’s
- Temperatures are hotter than ‘optimal’ across all samples, due to nature of coffee distribution this is expected
- Acidity of coffee is not significantly different across these samples