

Water

Fresh, good-tasting water is essential. Mineral content can affect taste. For best results, use filtered or spring water, not artificially softened, distilled or 100% purified water.

Weighing

The most accurate way to measure coffee or loose tea is with a digital scale. We recommend weighing whole beans prior to grinding.

Scooping

Scooping whole beans or ground coffee will get you close, but will not be as exact as weighing. Using the BUNN trifecta scoop, you will get 15-20 grams of whole beans or 17-22 grams of ground coffee in a leveled scoop.

Water Ratio

We recommend a coffee to water ratio of 2 grams of coffee per ounce of water. For tea, the Specialty Tea Institute recommends 2.5 grams per 6 ounces of water. (12 ounces of water = 24 grams of coffee or 5 grams of tea)

Grinding

trifecta is designed to brew a wide variety of grind sizes.



The particle size of the grind affects extraction and flavor. Too little extraction produces weak, underdeveloped coffee and over-extraction produces coffee with more bitterness. Avoid very fine grinds in trifecta.

For consistency when experimenting, try to keep the grind size the same for the coffees you brew. Utilize the trifecta settings for Turbulence Cycle and Infusion Time to change the flavor profile rather than adjusting the grind size.



Coffee

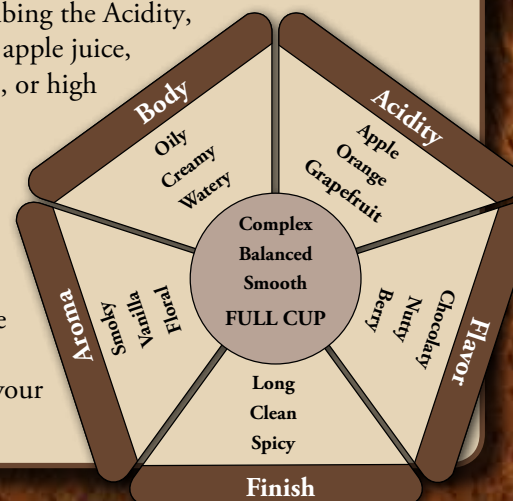
Coffee is very complex, influenced by factors such as soil, altitude, climate, harvesting practices, processing methods, roasting and more. These factors affect the flavor of the beans you buy at your local store or roaster.

trifecta is designed to help you enhance flavors in high quality coffee. A coffee's characteristics can be polar opposites, from lemon flavor nuances to brown sugar. By adjusting the Turbulence Cycle and Infusion Time, you can amplify the flavor notes created by the grower and roaster. We recommend experimenting to find your perfect cup.

The Power of Your Palate

trifecta's Air Infusion and unique press out extracts oils and aromatics to produce Full Cup. Becoming more familiar with the depth of Full Cup flavor is an exploration. The terms shown below help your palate become more versatile. While professional tasters use vials of scents to train their senses, simply talking about what you smell and taste with descriptive terms can be effective. For example, when describing the Acidity, determine if it is low like apple juice, medium like orange juice, or high like grapefruit juice.

Remember your palate preference is never wrong! Coffee houses were the first, ancient social networks. Compare tasting notes with friends and neighbors to add to your library of terms.



Turbulence Cycle

Turbulence, or a mixing of the grounds or leaves, is created when air is infused into the Brew Chamber. trifecta's Turbulence Cycle Control adjusts the sequence of mixing and pausing. This is done to extract rich, deep flavors in coffee or tea. You can choose from five Turbulence Cycles to unlock unique tasting notes specific to individual coffee and tea origins and produce noticeable changes in your cup.

- A** = lowest intensity, lowest turbulence, higher perceived acidity, decreased sweetness, decreased body
- B** = low intensity, low turbulence
- C** = recommended start for coffee or tea
- D** = higher intensity, more turbulence
- E** = highest intensity, most turbulence, decreased perceived acidity, increased earthy flavors, increased body

Infusion Time

The time water is in contact with coffee or tea determines the amount of material extracted, a major component affecting flavor. trifecta's Infusion Time control offers 5 choices ranging from 40 seconds to 3 minutes to account for different roasts of coffee beans and varying fragility of tea leaves.

- :40** = lower extraction level, decreased body, recommended for finer grinds
- :45** = recommended starting point for coffees
- :50** = increased body, recommended for coarser grinds
- 2:00** = recommended starting point for Oolong teas
- 3:00** = recommended starting point for black and herbal teas

Suggested Settings

| Coffee | | | | Turbulence Cycle | Infusion Time |
|------------------|--------|----------|---------|------------------|---------------|
| Region / Origin | Body | Flavors | Acidity | | |
| Latin America | Light | Clean | High | C | :40 |
| Africa | Medium | Clean | Sharp | B | :45 |
| Asian / Hawaiian | Full | Complex | Low | D | :50 |
| Indonesian | Full | Earthy | Low | D | :50 |
| Colombian | Heavy | Rich | Bright | B | :45 |
| Ethiopia | Light | Fruity | Mild | A | :40 |
| Costa Rica | Medium | Balanced | High | C | :45 |
| Guatemala | Medium | Deep | Sharp | E | :45 |
| Kona | Medium | Delicate | Mild | A | :45 |
| Kenya | Full | Sweet | Bright | C | :50 |
| Sumatra | Heavy | Complex | Low | E | :50 |

| Tea | | Turbulence Cycle | Infusion Time |
|---------|--|---------------------------|---------------|
| Type | | | |
| Green | | Not Suggested on trifecta | |
| White | | Not Suggested on trifecta | |
| Black | | B | 3:00 |
| Oolong | | A | 2:00 |
| Rooibos | | D | 2:00 |
| Herbal | | B | 3:00 |

Press Out

trifecta's unique press out further amplifies the result in the cup when air in the chamber presses the beverage through a fine-gauge metal screen. This pressurized filtering intensifies the concentrated oils and aromatics not typically retained in other brew methods.

BUNN

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G·U·I·D·E**

Tasting Terms

- Acidity:** The bright or tangy flavor characteristic of some coffees.
- Aroma:** The soluble volatile materials (gases) that evaporate, creating the coffee's fragrance. Many coffee nuances are reflected in the smell.
- Baked:** Flat or uninteresting flavor that may be caused by roasting coffee too slowly.
- Bitter:** The harsh, unpleasant taste caused by over-extracting coffee.
- Body:** The non-soluble, non-volatile materials (solids) that determine the way coffee feels in your mouth.
- Bright:** Coffee with a pleasant, almost tangy flavor that may be described as having a wine like acidity.
- Briny:** The salty taste caused by heating coffee for an extended time after brewing is complete.
- Caramelly:** Characteristics of candy or syrup that can be experienced in flavor and aroma when the sugar in coffee beans caramelize during roasting.
- Chocolatey:** The distinct or slightly bitter-sweet taste or aroma of chocolate present in some coffees.
- Clean:** Pleasant flavor without unusual flavors.
- Complexity:** The variety of flavors and flavor shifts experienced with some coffees.
- Earthy:** Coffee with characteristics of fresh or wet earth, raw potatoes, hummus or forest flavors.
- Finish:** The taste of coffee released after swallowing
- Flat:** Little flavor or aroma.
- Harsh:** The disagreeable or pungent taste associated with some low quality coffees.
- Mellow:** The balanced and mild taste of some medium roasted coffees.
- Taste:** The soluble, non-volatile materials (liquids) that are responsible for flavor.
- Smooth:** Balanced coffee without harsh tastes or aftertastes.
- Spicy:** Sweet spices such as clover, cinnamon, and allspice that may be experienced via aroma.
- Woody:** The negative taste of old coffee that may smell of dry wood, oak barrel or cardboard. This taste may result when beans are improperly stored for an extended period of time.

Coffee Lingo

- Blend:** A mix of beans from two or more different places.
- Cherry:** The ripe fruit of a coffee tree that turns a dark red when ready for harvesting.
- Direct Trade:** Coffee that is purchased directly by roasters from growers. Roasters may travel to the coffee's country of origin and personally evaluate the beans for quality and taste.
- Fair Trade:** Used to indicate that farmers have received a fair price for their coffee crop. TransFair USA (http://transfairusa.org/content/certification/coffee_program.php) offers a certification program
- Green Beans:** Coffee seeds that are free from all coverings and ready to be roasted.
- Micro Lot:** A smaller section or subset of a single origin coffee.
- Organic:** Coffee that is raised without synthetic fertilizers, pesticides or herbicides. To be labeled organic in the United States, coffee must be produced in accordance with U.S. Department of Agriculture (<http://www.ams.usda.gov/AMSv1.0/nop>) standards and certified by an accredited agency.
- Pulping:** Removing by machinery the outer skin of coffee cherries. The machines rub away the pulp by friction without crushing the beans.
- Roast:** Before coffee is ready to be ground and brew, heat is applied to green coffee beans to develop desired flavor characteristics.
- Single Origin:** Coffee that is grown within one region. Coffees from multiple farms in one region may be combined to create one coffee. Certain regions are known to produce distinct flavor profiles.
- Shade Grown:** Coffee that is grown under a canopy of trees. The trees provide habitats for wildlife, control erosion, and help maintain soil quality. Organizations such as the Smithsonian Migratory Bird Center (<http://nationalzoo.si.edu/SCBI/MigratoryBirds/Coffee/>) and the Rainforest Alliance (<http://www.rainforest-alliance.org/>) have developed certification programs that include shade grown requirements.

trifecta MB

trifecta Tasting Notes

Coffee/Tea : _____

Coffee/Tea Weight: _____ Turbulence Cycle: A B C D E

Water Volume: _____ Infusion Time: :40 :45 :50 2:00 3:00

Roast: Light Medium Dark French Grind: Fine Medium Coarse

Notes: Sweet Sour Floral Salty Smoky Buttery Crisp Spicy Vanilla

 Caramel Chocolate Citrus Berry Nutty Earthy Tobacco

Download Tasting Notes at www.bunnathome.com/trifectaMB/ to keep track of your explorations. Host a tasting event or trifecta throw down at home.