

# BREWING BASICS

**COURSE TYPE**  
theoretical and practical

**DURATION**  
6 hours

**CERTIFICATION**  
Certification of attendance

**PRICE**  
€ 150,00 + VAT

## COURSE CONTENT

This course introduces brewing's beginners to a range of alternative coffee extraction methods: V60, Chemex, siphon, clever, cold brew, and French press.

We will pay attention to technical and numerical requirements needed to perform the correct extraction for each method, from the grinding's thickness to the water temperature, including the filter's characteristics and the extraction times.

## WHO IS THIS COURSE FOR

Brewing Basics is designated for baristas who want to learn more about coffee preparation techniques, other than espresso coffee.

## PROGRAMME

- knowledge of the different types of coffee extraction;
- main features of the most common extraction coffee methods;
- parameters and techniques of extraction and choice of grinding;
- The three T: Time, Temperature and Turbulence;
- water: the importance of the influence of the different characteristics on the extraction;
- what is a Gold Cup;
- extraction percentage, strength, and TDS;
- the various methods of filtering;
- practical preparation tests.

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Course valid for the Introduction to Coffee certification of the SCA Coffee Diploma System.  
The exam can be taken at the end of the course directly at the venue.  
For more information [www.scaitaly.coffee](http://www.scaitaly.coffee)