

Coffeeness

Table 1: Sample Selection and Brew Ratios

Sample	Preparation Method	Brew Ratio	Grind Coarseness (Grinder Model)	Special Notes/Comments
KG01	Cold brew, 8 hours	100 g / 1 liter	3.5 (Mighty King Guatemala K22)	Cold, 8-hour steeping time
KG02	Cold brew, 24 hours	100 g / 1 liter	3.5 (Mighty King Guatemala K22)	Cold, 24-hour steeping time
KG03	Cold drip with ice	40 g / 0.5 liter*	3.5 (Mighty King Guatemala K22)	Made with a Dripster² using the recommended 2 drops per second
KG04	Cold drip without ice	40 g / 0.5 liter	3.5 (Mighty King Guatemala K22)	Made with a Dripster² using the recommended 2 drops per second
KG05	AeroPress	22 g / 0.15 liter	3.5 (Mighty King Guatemala K22)	Made using inverted method, undiluted: let steep 10 seconds, stirred, let stand 30 seconds, then pressed
KG06	Chemex	48 g / 1 liter	3.5 (Mighty King Guatemala K22)	-
KG07	French press	18.3 / 0.32 liter	3.5 (Mighty King Guatemala K22)	4-min. steeping time
KG08	American press	20 g / 0.355 liter	3.5 (Mighty King Guatemala K22)	30-sec. pre-infusion
KG09	Pour-over drip	30 g / 0.5 liter	3.0 (Mighty King Guatemala K22)	-
KG10	Espresso	18 g / 50 ml**	4.88 (CEADO E37T)	25-sec. flow time
KG11	Ristretto	18 g / 30 ml**	4.88 (CEADO E37T)	15-sec. flow time

Coffeeness

Table 1: Sample Selection and Brew Ratios

Sample	Preparation Method	Brew Ratio	Grind Coarseness (Grinder Model)	Special Notes/Comments
KG12	Stove-top espresso maker	22.5 g / 300 ml	1.5 (Mighty King Guatemala K22)	Preheated the water
KG13	"Espresso" from super-automatic espresso machine	20 g / 30 ml	Smallest setting	Made using the Tchibo Esperto Caffè, with the "Intenso+" feature activated***
KG14	"Drip" coffee from super-automatic espresso machine	20 g / 200 ml	Smallest setting	Made using the Tchibo Esperto Caffè, with the "Intenso+" feature activated***; the machine made an Americano
KG15	Drip coffee machine	55 g / 1 liter	3.0 (Mighty King Guatemala K22)	Made using a Moccamaster machine, according to manufacturer's instructions
KG16	Whole-roasted coffee beans	-	-	Flying Roasters Pezcadito, Honduras, washed; roasting date June 12, 2019; roasting level 1.5/3

* 220 g ice cubes + 280 g water (conversion to liters, approx. 1:1)

** Due to the large sample size needed, a double shot was prepared according to the barista's specifications.

*** If this feature was not used, then the results were much too watery to work with as an "espresso" sample from a super-automatic espresso machine.

Coffeeness

Table 2: Test Results

Sample	Preparation Method	Caffeine Content [mg / 100 ml]	Percentage (Rounded) of Caffeine Extracted from Ground Coffee	Caffeine Content per Serving (Average Serving Size) in mg
KG01	Cold brew, 8 hours	95.2	7	238.00 (250 ml)
KG02	Cold brew, 24 hours	112	8	280.00 (250 ml)
KG03	Cold drip with ice	72.9	5	182.25 (250 ml)
KG04	Cold drip without ice	98.6	7	246.50 (250 ml)
KG05	AeroPress	136	10	204.00 (150 ml)
KG06	Chemex	68.6	5	171.50 (250 ml)
KG07	French press	89.1	7	222.75 (250 ml)
KG08	American press	58.3	4	145.75 (250 ml)
KG09	Pour-over drip	74	6	185.00 (250 ml)
KG10	Espresso	273	21	68.25 (25 ml)
KG11	Ristretto	421	31	63.15 (15 ml)
KG12	Stove-top espresso maker	164	12	49.2 (30 ml, Angabe Bialetti)
KG13	"Espresso" from super-automatic espresso machine	224	17	67.2 (30 ml)
KG14	"Drip" coffee from super-automatic espresso machine	57.9	4	115.8 (200 ml)
KG15	Drip coffee machine	67.9	5	169.75 (250 ml)
KG16	Whole-roasted coffee beans	1319	-	-