THE BREW JOURNAL · YOUR COFFEE FIELD NOTES

Your brew *journal.*

Travel the world, one origin at a time.



A small record of a good ritual.

THIS JOURNAL BELONGS TO

STARTED ON

The origin collection

A year of discoveries. A collection of cups.

Record each origin as it arrives: where it comes from, when it landed and the flavour you loved most.



	COFFEE / ORIGIN	COUNTRY / FARM	RECEIVED	FAVOURITE NOTE
01				
02				
03				
04				
05				
06				
07				
08				
09				
10				
11				
12				

Your personal collection, not a fixed origin schedule.

Brew log · 01

Change one thing. Taste the difference.

DATE

COFFEE / ORIGIN

FARM / REGION

ROAST DATE

BAG OPENED

THE RECIPE · YOUR RITUAL

METHOD / BREWER

GRINDER / SETTING

COFFEE (g)

WATER (g)

DRINK / YIELD (g)

RATIO

TEMP (°C)

BREW TIME

Filter: coffee to water. Espresso: coffee to drink yield.

In the cup

Circle a score: 1 = a little, 5 = a lot.

SWEETNESS	1	2	3	4	5
ACIDITY	1	2	3	4	5
BODY	1	2	3	4	5
MY ENJOYMENT	1	2	3	4	5

AROMA, FLAVOUR & FINISH

BREW THIS AGAIN?

ONE THING TO TRY NEXT TIME

Brew log · 02

Change one thing. Taste the difference.

DATE

COFFEE / ORIGIN

FARM / REGION

ROAST DATE

BAG OPENED

THE RECIPE · YOUR RITUAL

METHOD / BREWER

GRINDER / SETTING

COFFEE (g)

WATER (g)

DRINK / YIELD (g)

RATIO

TEMP (°C)

BREW TIME

Filter: coffee to water. Espresso: coffee to drink yield.

In the cup

Circle a score: 1 = a little, 5 = a lot.

SWEETNESS	1	2	3	4	5
ACIDITY	1	2	3	4	5
BODY	1	2	3	4	5
MY ENJOYMENT	1	2	3	4	5

AROMA, FLAVOUR & FINISH

BREW THIS AGAIN?

ONE THING TO TRY NEXT TIME

Brew log · 03

Change one thing. Taste the difference.

DATE

COFFEE / ORIGIN

FARM / REGION

ROAST DATE

BAG OPENED

THE RECIPE · YOUR RITUAL

METHOD / BREWER

GRINDER / SETTING

COFFEE (g)

WATER (g)

DRINK / YIELD (g)

RATIO

TEMP (°C)

BREW TIME

Filter: coffee to water. Espresso: coffee to drink yield.

In the cup

Circle a score: 1 = a little, 5 = a lot.

SWEETNESS	1	2	3	4	5
ACIDITY	1	2	3	4	5
BODY	1	2	3	4	5
MY ENJOYMENT	1	2	3	4	5

AROMA, FLAVOUR & FINISH

BREW THIS AGAIN?

ONE THING TO TRY NEXT TIME

Find your favourite cup

Compare two brews. Change one variable at a time.

COFFEE / ORIGIN

WHAT I AM CHANGING

BREW A	BREW B
DATE	DATE
METHOD	METHOD
DOSE / WATER OR YIELD	DOSE / WATER OR YIELD
GRINDER SETTING	GRINDER SETTING
TEMPERATURE / TIME	TEMPERATURE / TIME
WHAT I TASTED	WHAT I TASTED
WHAT I ENJOYED	WHAT I ENJOYED

My keeper recipe

COFFEE (g)	WATER (g)	GRIND SETTING	TEMP (°C)	TIME

NOTES

Made for pen and paper. Print on A4 at actual size and reprint the brew logs as often as you like.

Need recipes and ratios? See the 12 Origins Brew Guide at 12origins.com.au/brew-guide.