

# Daily Grind

## Varieties of Coffee

There are many different varieties of coffee beans. Each variety has its own unique traits. The table below lists some information about six different varieties of coffee.

Coffee	PNG Garana	Brazil Santos	Guatemala Antigua
<b>Origin</b>	Papua New Guinea	Brazil	Guatemala
<b>Region</b>	Morobe Province	Santos	Antigua
<b>Roast</b>	Light	Light	Medium
<b>Taste</b>	Nutty, Cocoa, Citrus	Creamy, Cocoa, Mild	Well Balanced, Full Body, Honey, Cocoa
<b>Weight (oz)</b>	12	12	12
<b>Cost</b>	\$10.50	\$10.25	\$10.75
<b>Description</b>	This region does not have the infrastructure to utilize insecticides or commercial fertilizers so the coffee is grown naturally. This cup has a unique flavor that is fresh, clean, with a fruitiness and nuttiness.	The coffee beans are hand harvested and dry processed; this method involves drying the cherries, and removing the beans once cherries are dried. This process adds a slight fruity flavor to the coffee, resulting in a heavy, sweet, and complex brew.	Guatemalan coffees are some of the most amazing fragrant and aromatic coffees in the world. The natural shade and jungle of the highlands are the perfect for the bourbon botanical variety of Arabica, which lends itself to a very nice and natural full cup.

Coffee	Ethiopia Sidamo	Sumatra Mandheling	Mexico Sierra Azul
<b>Origin</b>	Ethiopia	Sumatra	Mexico
<b>Region</b>	Gerbicho Rogicha	Mandheling	Chiapas
<b>Roast</b>	Medium	Medium	Dark
<b>Taste</b>	Smooth, Fruity, Hints of Blueberry and Cherry	Full Body, Mild Acidity, Earthy, Savory	Milk Chocolate, Nutty, Clean
<b>Weight (oz)</b>	12	12	12
<b>Cost</b>	\$11.25	\$11.50	\$13.00
<b>Description</b>	These beans are known for their unique flavor. With a mild spicy kick and a wine-like essence that finishes with a floral aroma.	Sumatran coffees capture the jungle essence of this Indonesian island. This Sumatran has an earthy, deep, complex flavor that exhibits low-acidity smoothness. Its flavor is creamy, sweet, with a hint of butterscotch, spice, & mustiness.	Coming from the high altitudes of Oaxaca, Mexico this Sierra Azul has a sweet fruitiness, a satisfying balance, and a nutty finish. Brought to a dark roast to tame the acidity this coffee is bold and delicious.

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## Environmental Impact

**Consider the environmental impacts of the coffee industry.**

**If you are struggling with your research, use the following questions to get you started.**

- What climate do coffee plants thrive in?
- Where is coffee grown?
- How are coffee plants grown?
- Are coffee plants prone to disease? How does that impact plant care?

Environmental Impact	Suggestions to Minimize Impact

Name \_\_\_\_\_

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## Economic Impact

Research the economic impacts of the coffee industry on different countries' economies as well as for the workers of those countries.

	Coffee Producing Countries	Coffee Consuming Countries
<b>Top 5 Countries</b>	1.  2.  3.  4.  5.	1.  2.  3.  4.  5.
<b>Current Impact of Coffee Industry on Economy</b>		
<b>Factors That Could Change the Economic Impact of the Coffee Industry</b>		

Name \_\_\_\_\_

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## Designing a Coffee Blend

**WHAT** You want to create your own coffee blend that you can sell for \$11 per 12 oz bag. Which two coffee varieties would you choose to make your blend?

Coffee *a*: \_\_\_\_\_ Coffee *b*: \_\_\_\_\_

**WHY** Which traits made you choose those two coffee varieties?

**HOW MUCH** Write and solve a system of equations to determine how much of each coffee variety to use to create a 12 oz bag that can be sold for \$11.