



brim[®]

since 1961

Precision Temperature & Perfect Pour
Capacitive Touch Gooseneck Kettle { Instruction Manual
(0.8 L / 27 oz)



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1. Read all instructions before using.**
2. Do not touch hot surfaces. Use the handle.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. This Kettle is not a toy. Children should be supervised to ensure they do not play with the Kettle or power base.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.

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9. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
 10. The **brim** Gooseneck Kettle may be used ONLY with the power base provided. The power base may be used ONLY with the **brim** Gooseneck Kettle.
 11. Do not use the **brim** Gooseneck Kettle or the power base for other than its intended use.
 12. Do not place the **brim** Gooseneck Kettle or power base on or near a hot gas or electric burner, or in a heated oven.
 13. Never move the appliance by pulling on the cord. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 14. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.
 15. **CAUTION:** To prevent the Kettle from overturning, and to prevent damage to property or injury, always position the power base on a stable, level surface, out of the reach of children.
 16. To disconnect, press (b) POWER to turn the power base/heater coils OFF. Then remove plug from wall outlet.
 17. Be certain lid is securely in place before operating appliance. Scalding may occur if the lid is opened during heating.

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18. Do not use outdoors.
 19. Do not clean Kettle with abrasive cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY ADDITIONAL IMPORTANT SAFEGUARDS



WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.



1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Use water only in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the “Descaling” section of this instruction manual.

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4. Check the water level in the Kettle before turning the Kettle ON. Never press (Temp Set) to turn the Kettle ON without water (dry) or with an insufficient amount of water.
 5. Do not fill above the .8L MAX water level. If the Kettle is over-filled, there is a risk that boiling water may be ejected.
 6. To avoid accidental scalding or burns, use extreme caution while moving this appliance when it contains hot water, and while pouring hot water from this appliance.
 7. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
 8. If this power base or Kettle falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or has become immersed in water. Contact Consumer Service for examination and repair.
 9. Do not leave this appliance unattended during use.
 10. Always pour water into Kettle before plugging in and heating the appliance. Never pour water into heated Kettle.
 11. Do not block emitted steam from the spout during use.
 12. Do not place this appliance in a microwave oven.

WARNING:

- To avoid personal injury, always use extreme caution when handling hot water.
- Do not touch any Kettle surface during and after use.
- Never lift the Kettle lid when boiling water.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding- type 3-wire cord; and
 - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

PLASTICIZER WARNING

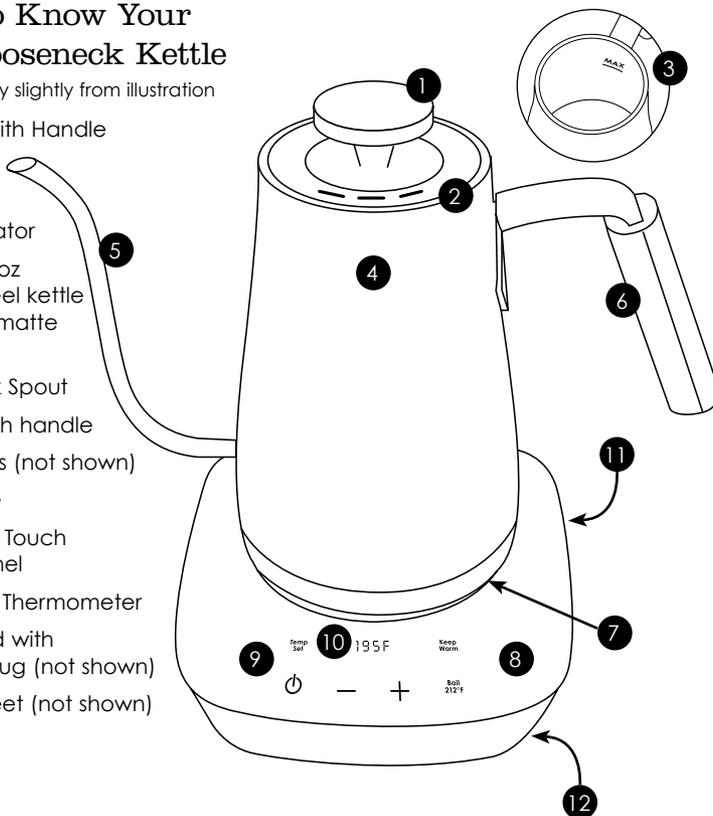
CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

This digital **brim** Gooseneck Kettle is specially designed to distribute precisely temperatured water when saturating coffee beans or tea leaves for ultimate flavor extraction. Using a combination of pre-set temperatures and (+) PLUS or (-) MINUS, target temperature settings can be programmed with pinpoint accuracy from 140°F to 212°F. Press (Keep Warm) to maintain the programmed target water temperature for 1 hour.

Getting to Know Your brim Gooseneck Kettle

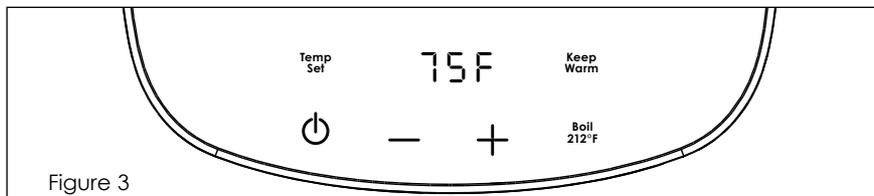
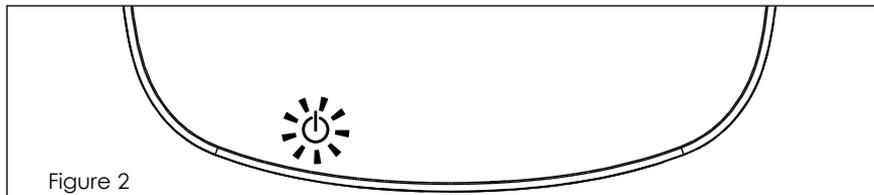
Product may vary slightly from illustration

1. Kettle Lid with Handle
2. Lid Vents
3. MAX Water Level Indicator
4. 0.8 L / 27 fl oz Stainless steel kettle with black matte finish
5. Gooseneck Spout
6. Natural finish handle
7. Heater Coils (not shown)
8. Power Base
9. Capacitive Touch Control Panel
10. LCD Digital Thermometer
11. Power Cord with Polarized Plug (not shown)
12. Non-Skid Feet (not shown)



Capacitive Touch Control

When the power base is plugged in, the Kettle will be in SLEEP mode. (See Figure 2.) (⏻) POWER will begin to appear and then slowly pulse on and off. When (⏻) POWER is pressed, a tone can be heard and the main menu (Figure 3) will appear. Current water temperature (°F) will be displayed.



1. (⏻) **POWER**. Press at any time to turn the Kettle ON or OFF.
2. **LCD Digital Thermometer**. When programming water temperature, target temperatures will be displayed. Once a selection has been made, a tone will sound and the current water temperature (°F) is shown.
3. **TEMP SET**. Press (Temp Set) at any time to choose from 6 pre-set temperatures: 140°F, 158°F, 176°F, 185°F, 194°F, 203°F.
4. **(+) PLUS**. Press (+) to advance temperature in 1 degree increments. Press and hold (+) for rapid Increase.
5. **(-) MINUS**. Press (-) to reduce temperature in 1 degree increments. Press and hold (-) for rapid Decrease.

6. **(^{Boil}₂₁₂) BOIL.** Press to automatically set the target temperature at 212°F (Boil). When activated, a tone will sound, and temps on the digital thermometer will begin to rise.
7. **1 HOUR KEEP WARM.** Press (Keep Warm) to maintain the programmed target water temperature for 1 hour. When active, (Keep Warm) will slowly pulse on and off. Press the pulsing (Keep Warm) to stop the Kettle from heating.

IMPORTANT! Press (⏻) POWER at any time to turn the Kettle OFF.

Pre-Set Temperature Chart

°F	°C	Function Purpose	
140°F	60°C	Warming Cup	
158°F	70°C	White Tea	Green Tea
176°F	80°C		
185°F	85°C		Light Roast Bean
194°F	90°C	Oolong Tea	Medium Roast Bean
203°F	95°C	Puer Tea / Coffee	Dark Roast Bean
212°F	100°C	Black Tea / Herbal	Boil

Tea Steeping Chart

Perfect the art of tea making. Follow this guide to achieve optimal flavor from different types of tea.

		Temperature °F	Steep Time	Caffeine Strength* (% of caffeine)
	Puer	203°	3-4 mins	65-70%
	Green Tea	176°	1-3 min	5-10%
	Flavored Green Tea	185°	1-3 min	5-10%
	Maté Tea	208°	5-6 min	100%
	Oolong Tea	194°	3 min	20%
	Black Tea	212°	2-5 min	20%
	Flavored Black Tea	212°	2-3 min	20%
	White Tea	175°	2-5 min	1%
	Flavored White Tea	185°	2-5 min	1%
	Rooibos Tea	175°	5-6 min	0%
	Herbal Tea	212°	5-6 min	0%

*caffeine levels may vary depending on the water temperature and steeping time



Before Using for the First Time

1. Carefully unpack the Kettle and remove all packaging materials
2. Place the power base on a clean, sturdy, level surface.
3. Fill the Kettle to the MAX water level with clean, cold water. Add the lid. Press firmly to make sure it fits securely.
4. Program the Kettle to boil water following the detailed instructions described in the "Operating Overview" section of this instruction manual. Discard water and rinse thoroughly. Repeat 2 or 3 times using cold water to rinse.

IMPORTANT! If the Kettle is ON without sufficient water, a boil-dry protection device will automatically turn the unit OFF. (See "Boil-dry Protection" explanation.)

5. Wipe the power base with a damp cloth.

Operating Overview

IMPORTANT! Always use pure, filtered water for perfect pour over brewing.

1. Place the power base on a clean, sturdy, level surface.

WARNING! The **brim** Gooseneck Kettle may be used ONLY with the power base provided. The power base may be used ONLY with the **brim** Gooseneck Kettle.

2. Make sure the power base is unplugged.
3. Add at least 1/2 cup cold filtered water to the Kettle; do not fill above the MAX (3.3 cups /0.8L) water level. Wipe any excess water from the Kettle's body and power base.

CAUTION: Do not fill the **brim** Gooseneck Kettle past the MAX water level.

4. Add the lid to the Kettle. Make sure the lid is secure before heating. Place the Kettle securely onto the heater coils in the center of the power base.
5. Plug the power cord into a 120V AC electrical outlet. (⏻) POWER will begin to slowly appear and then slowly pulse on and off. (See Figure 2, Sleep Mode) When (⏻) POWER is pressed, an audible tone can be heard, and the main menu will appear. (See Figure 3, Main Menu.)



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6. The LCD digital thermometer will display the current water temperature. Press (Temp Set) to program any of the 6 pre-set target temperatures: 140°F, 158°F, 176°F, 185°F, 194°F, 203°F. When the desired temperature is displayed, and if (-) MINUS or (+) PLUS is not pressed, the pre-set temperature will flash 5 times; a tone will sound, and in 4 seconds, the Kettle will begin to heat. The digital thermometer will revert to the current water temperature and temps on the digital thermometer will begin to rise. Unless the Keep Warm function is activated, when the target temperature is reached, a tone will sound and the **brim** Gooseneck Kettle will automatically turn OFF.
 7. After pressing (Temp Set), if a precise target temperature is required, press (-) MINUS or (+) PLUS to adjust the temperature in 1 degree increments. Target temperature settings can be programmed from 140°F to 212°F. When the desired target temperature is displayed, a tone will sound, the temperature will flash 5 times, another tone will sound and the Kettle will begin to heat.
 8. Press (Keep Warm) to maintain the programmed water temperature for 1 hour. (Keep Warm) can be pressed at any time, before or after the target temperature has been programmed. When active, (Keep Warm) will slowly pulse on and off. Press the pulsing (Keep Warm) at any time to stop the Kettle from heating.
 9. Press (**Boil**_{212°F}) BOIL to automatically set the target temperature at 212°F. A tone will sound, "212°F" will flash 5 times, another tone will sound and the Kettle will begin to heat.

NOTE: If the Kettle is ON and heating without sufficient water, or if water has evaporated, a boil-dry protection device will automatically turn the unit OFF. (See boil-dry protection explanation.)

10. Unplug the power base when not in use and before cleaning.

Boil-Dry Protection

If the **brim** Gooseneck Kettle is without sufficient water, or if the water has evaporated, an audible tone will be emitted as the safety thermostat automatically turns the Kettle OFF. To reset the boil-dry protection device, remove the Kettle from the power base and allow it to cool for at least 15 - 20 seconds. Add the required fresh, cold filtered water to the Kettle and position on the power base heater coils. Press (⏻) POWER to turn the Kettle ON.

Practice the art of Pour Over Brewing

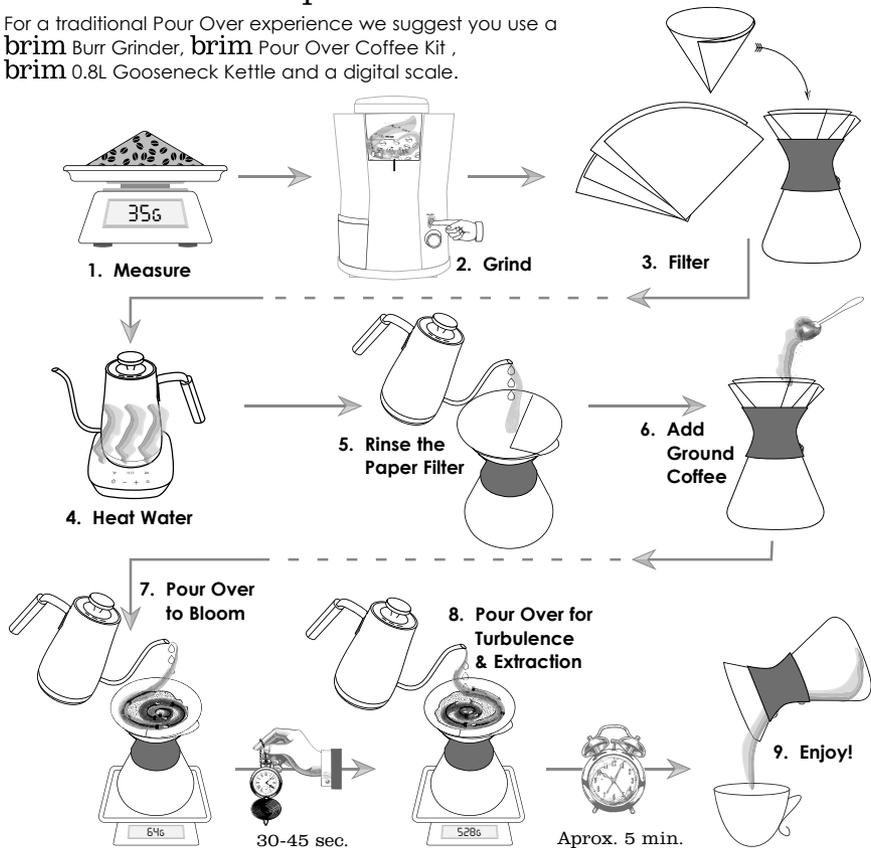


Visit www.brim.coffee for easy to follow step-by-step video tutorials.

Coffee artisans, this is your perfect Gooseneck Kettle. The engineers at **brim** have thought of everything you need to master your art. The pour over method of brewing allows you to control the speed of the pour, giving the water more contact time with the grounds, making a richer and more flavorful brew.

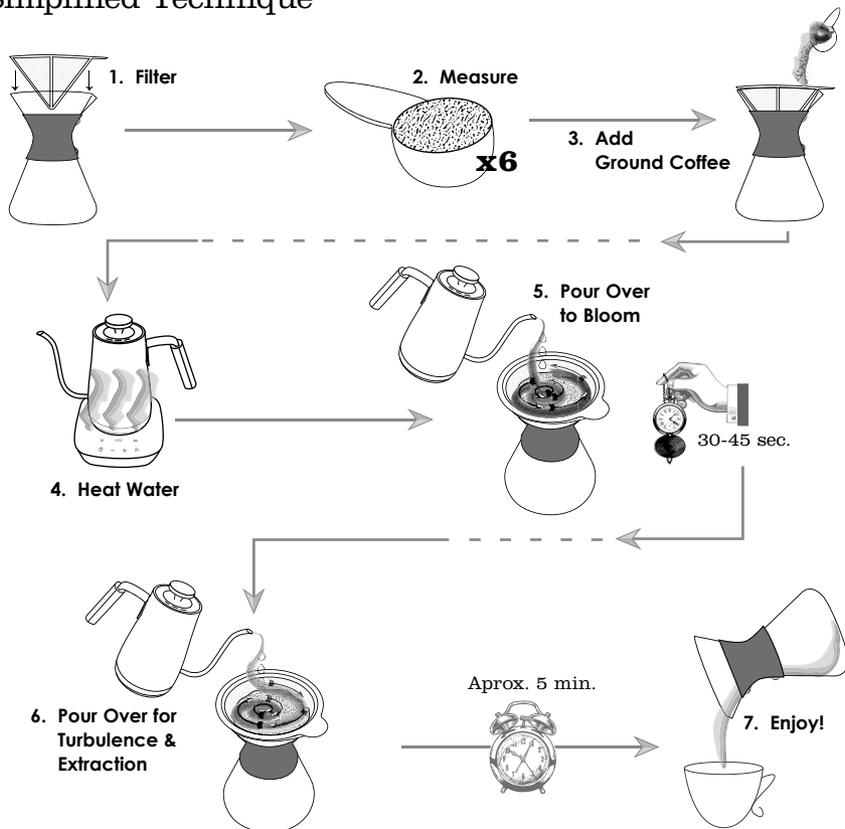
Traditional Technique

For a traditional Pour Over experience we suggest you use a **brim** Burr Grinder, **brim** Pour Over Coffee Kit , **brim** 0.8L Gooseneck Kettle and a digital scale.



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- 1. Measure:** For 6 (4 oz.) cups of artisanal coffee, use a digital scale to measure 35 grams of freshly roasted coffee beans.
 - 2. Grind:** Use the **brim** Conical Burr Grinder to grind beans to a MEDIUM consistency.
 - 3. Filter :** Use a pre-folded paper filter. Open the filter and place it inside the mouth of the decanter with 3 layers resting against the spout.
 - 4. Heat Water:** Use the **brim** Gooseneck kettle Bring filtered water to a boil.
 - 5. Rinse the paper filter, discard water:** Rinse the paper filter with a small swirl of boiled water. This will pre-heat the decanter and seal the filter to the glass wall. After rinsing discard the water.
 - 6. Add Ground Coffee:** Add ground coffee to the filter. Shake lightly to level the grounds.
 - 7. Pour Over to Bloom:** Use the **brim** Pour Over Coffee Kit. Make sure to tare your scale (reset to 0). Use your **brim** Gooseneck kettle to gently pour water over the coffee grinds in a spiral motion starting on the inside. Pour until the scale reaches 64 grams. As water hits the grinds, the coffee gases are released which causes the grinds to puff up. This delicate reaction is called the blooming process. Some roasts tend to bloom more than others. Wait 30 – 45 seconds before starting your next pour.
 - 8. Pour Over for Turbulence & Extraction:** For the final pour, start at the outer rim moving towards the center. This pour will take some time. Turbulence and extraction are an important part of this process allowing the flavor profiles to shine, so don't forget the slow spiral motion. If the water is reaching the top of the decanter, stop and let it settle to the halfway point and then begin pouring again until you reach 528 grams.
 - 9. Enjoy!** The Pour Over process should take about 5 minutes. When the last of the coffee drips into the decanter, remove and discard the filter. Brew like an artisan with **brim**. Relax and enjoy the smooth, rich and delicious taste of perfectly brewed coffee!

Simplified Technique



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- 1. Filter:** Place the laser etched permanent filter into the mouth of the glass decanter. The laser etched permanent filter included in this kit, allows essential coffee oils to pass through, resulting in smooth, full-bodied coffee.
 - 2. Measure:** For 6 (4 oz.) cups of freshly brewed coffee, measure 6 level measuring scoops of MEDIUM ground coffee into the filter. It is recommended to use freshly ground coffee. Shake the decanter lightly to level the grounds.
 - 3. Add Ground Coffee:** Add ground coffee to the filter. Shake lightly to level the grounds.
 - 4. Heat Water:** Bring filtered water to a boil.
 - 5. Pour Over to Bloom:** Pour water over the coffee grinds in a spiral motion starting on the inside. Pour just enough until the grounds are fully saturated. As water hits the grinds, the coffee gases are released which causes the grinds to puff up. This delicate reaction is what we call the blooming process. Some roasts tend to bloom more than others. Wait 30 – 45 seconds before starting your next pour.
 - 6. Pour Over for Turbulence & Extraction:** For the final pour, start at the outer rim moving towards the center. This pour is will take some time. Turbulence and extraction are an important part of this process allowing the flavor profiles to shine, so don't forget the slow spiral motion. If the water is reaching the top of the filter, stop and let it settle to the halfway point and then begin pouring again until the water approximately reaches the top of the brim logo on the decanter.
 - 7. Enjoy!** The Pour Over process should take about 5 minutes. When the last of the coffee drips into the decanter, remove the filter and discard the used coffee grounds.

Brew like an artisan with brim. Relax and enjoy the smooth, rich and delicious taste of perfectly brewed coffee!

Hints for Great Tasting Pour Over Brewed Coffee

- Always use fresh, filtered water at the optimal brewing temperature of 195°F-205°F (91°C-96°C) Use a **brim** conical burr coffee grinder to ensure consistent grinding and better extraction for a full-bodied cup of coffee.
- Use a **brim** Pour Over Coffee Kit to enjoy the pour over brewed coffee experience
- Use 1 rounded measuring scoop for every 40 oz. cup of coffee. Amounts may be adjusted for subsequent brewing.
- Store coffee beans or ground coffee in a cool, dry place. Once coffee has been opened, keep it tightly sealed in the refrigerator or freezer to maintain freshness.
- For optimum coffee flavor, use fresh organic whole beans and grind them to your liking, just before brewing.
- Do not re-use coffee grounds since this will greatly impair coffee flavor.

📖 For more great hints and tips visit www.brim.coffee

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

WARNING: Never immerse the **brim** Gooseneck Kettle, power base, cord, or plug in water or other liquids.

IMPORTANT: Never use scouring pads or harsh cleansers to clean your Kettle as they may damage the stainless steel finish.

1. Empty the Kettle after each use. Do not allow water to sit in the Kettle overnight.
2. Make sure the Kettle is unplugged and completely cool before cleaning.

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3. Remove the Kettle from the power base. Wipe the inside of the Kettle with a soft, damp cloth until dry.

WARNING: NEVER IMMERSE THE POWER BASE IN WATER.

4. Wipe the power base with a damp cloth or sponge. Dry thoroughly.
5. Use a soft polishing cloth to remove any fingerprints or surface dirt from the body.

WARNING: Do not use harsh chemicals or abrasive cleansers as these may damage the finish of the Kettle.

6. Make sure both the power base and the Kettle's body are completely dry after cleaning and before use.

Descaling

Minerals, lime and calcium found in hard-water areas can accumulate and affect the operation of your Kettle. Depending on water conditions and frequency of use, your Kettle should be cleaned once a month with distilled vinegar or fresh lemon juice to remove scale.

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1. Before cleaning your Kettle, make sure the power base is unplugged and the Kettle is cool.
 2. Fill the Kettle with 1 part white vinegar or lemon juice to 3 parts cold water.
 3. Allow the filled Kettle to stand for 1 hour; then bring the Kettle contents to a boil.
 4. Empty the Kettle, rinse thoroughly, then repeat this process 1 to 3 times.
 5. After decalcifying, rinse the Kettle thoroughly then re-fill with fresh cold water.
 6. Bring clean water to a boil 2 or 3 times using cold water to rinse any residual acid taste.
 7. Unplug the Kettle power base from the wall outlet.
- 

WARNING:

- To avoid personal injury, always use extreme caution when handling hot water.
- Do not touch any Kettle surface during and after use.
- Never lift the Kettle lid when boiling water.

Storing Instructions

1. Never store the Kettle while the power base is still plugged in.
2. Unplug the Kettle and allow it to cool.
3. Store the Kettle with lid in place.
4. Never wrap cord tightly around the power base. Never place any stress on cord, especially where the cord enters the power base, as this could cause the cord to fray and break.
5. Store Kettle and power base in its box or in a cool, dry place.

Troubleshooting

Problem	Cause	Solution
The Kettle will not begin to heat	Kettle has boiled dry. Auto Dry Protection device has been activated.	Add water to the Kettle.
Kettle's performance has slowed	Mineral, lime, calcium deposits in Kettle.	Descale Kettle.
"0000" is flashing on the display.	The Kettle is not placed properly onto the heater coils/power base.	Add Kettle to the heater coils/power base. Make sure it is properly seated on the heater coils.
The control panel interface cannot detect my action	User's hands may be wet	Dry hands on a towel or paper towel prior to using the kettle's control panel interface.

Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or

implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

brim[®]
since 1961



Perfect the art of coffee tasting.

For tips on how to use the **brim** tasting wheel visit www.brim.coffee

Coffee Origin/Name: _____

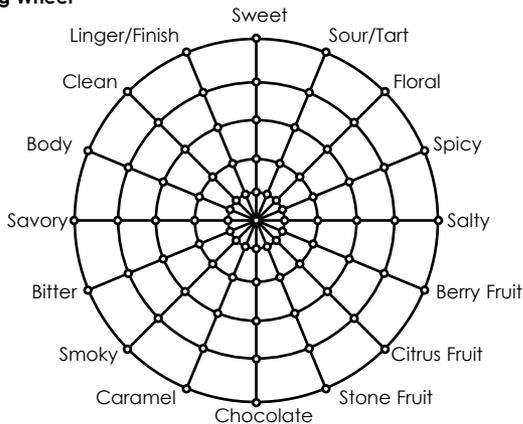
Roaster: _____ Roast Date _____

Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



brim





Coffee Origin/Name: _____

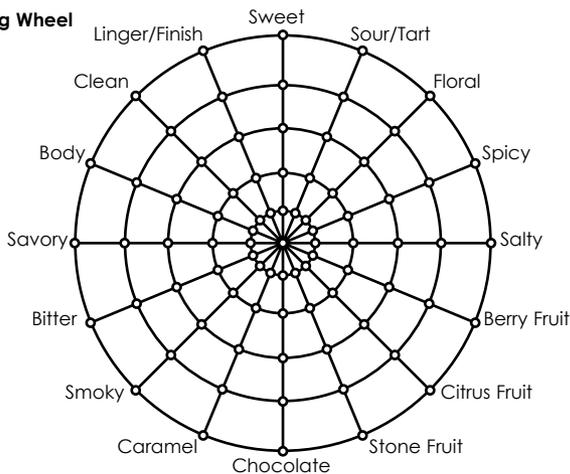
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Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



brim





Coffee Origin/Name: _____

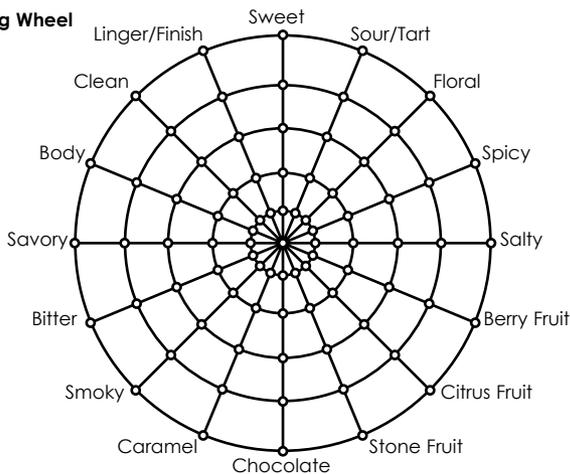
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Variety: _____

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Notes: _____

Tasting Wheel



Rating



brim





Coffee Origin/Name: _____

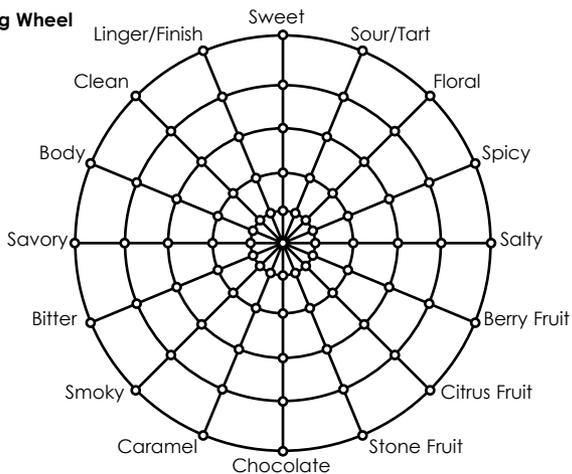
Roaster: _____ Roast Date _____

Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



brim





Coffee Origin/Name: _____

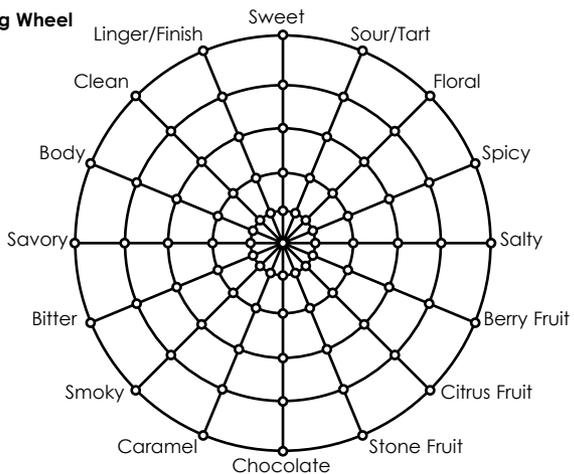
Roaster: _____ Roast Date _____

Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



brim



Perfect the art of artisanal brewing
and discover great video tutorials, recipes,
tips & more by following us.

@brimcoffee      www.brim.coffee

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