

## SCA Approved Training Venue

### BREWING MODULE EQUIPMENT LIST

Heavy Equipment	Foundation/Intermediate	Professional
Professional Grinder burr grinder	✓	✓
Automatic filter Brewer	✓	✓
Hot water supply (10 litres per 6 students – either kettles or controlled boiler)	✓	✓
<b>Light Equipment</b>	✓	✓
Gravity Manual Brew Method (one per student – can be various styles)	✓	✓
Immersion Manual Brew Method (one per student – can be various styles)	✓	✓
Pressure Manual Brew Method (one per student – can be various styles)	✓	✓
Various Brewing stands relevant to brewing methods	✓	✓
Appropriate decanting vessels per brewing methods (jugs, glasses, cups, etc.,)	✓	✓
1 x coffee brewing control charts printed per student	✓	✓



10 x student worksheets per student printed (one sheet per coffee made)	✓	✓
Paper cups (suggested 4 per student or as needed; i.e., spit cups)	✓	✓
1 x retail grinder per 6 students (flat or conical burr)	✓	✓
1 x (AFB) Automatic Filter Brewer (1L – 10L batch brewers)	✓	✓
6 x Air-pots, Vacuum flasks or insulated decanters (as appropriate for Brewer)	✓	✓
3 x 2 ltr jugs plastic jugs	✓	✓
1 x digital scale (one per student)	✓	✓
1 x digital temperature control kettle per 2 students (optional)	✓	✓
1 x digital refractometers	✓	✓
1 x digital TDS meter	✓	✓
1 x digital pH meter (can be combo TDS/pH/Temperature)	✓	✓
24 x cupping bowls (minimum 6 delegate class)	✓	✓
1 x cupping spoon per student plus spares for cleaning	✓	✓
1 x syringe and filters for testing TDS of non-cloth or paper filtered brews	✓	✓



12 x Cupping trays for coffee samples (as needed)	✓	✓
Refractometer accessories: DI water, Kimwipes, alcohol wipes, pipettes	✓	✓
Stopwatches (2 per 6 students)	✓	✓
Gooseneck kettles	✓	✓
Total hardness manual measure kit		✓
TDS manual measuring kit		✓
Micron sieves (300,600, and 800)		✓
<b>Teaching Space</b>		
Flipchart or whiteboard	✓	✓
Clipboards (1 per student)	✓	✓
OHP or TV for presentation	✓	✓
Calculator (1 per student)	✓	✓
Student Desk separate from cupping table – (1 x 2m per 2 students)	✓	✓