

## TESTING THE ANGEL COFFEE MAKER THERMOS

Report by: Willem Boot

This report describes the testing results of the Angel Coffee Maker Thermos and comparing these results against two other popular brewing tools, the traditional Chemex and the SCA certified Bonavita electric coffee maker, which is equipped with a separate, external thermos.

The testing took place at the certified coffee laboratory and training center of Boot Coffee Campus, San Rafael, CA, USA.

Responsible for the testing protocol was Willem Boot, certified Q grader and accredited by The Coffee Quality Institute as instructor/ certifier of Q graders.





## COFFEE BENCHMARK FLAVORS

The coffee that was used for this test was an Ethiopian natural process coffee, variety Illubabor Forest, produced by Gesha Village. In a traditional cupping, this coffee had displayed a sweet, fruity flavor with tones of raspberry and dried fruit. This cupping provided us with the benchmark flavors.

The coffee beans were roasted to Agtron 58 (bean color) and 62 (ground color).

## EXTRACTION RESULTS

For the purpose of the test we followed the recommended brewing protocol for the Angel coffee maker using the following brewing protocol as recommended by the manufacturer:

1. Put approx. 8 tbsp of coarse ground coffee in the thermos brewer and adjust in subsequent brews to achieve your ideal coffee strength.
2. Fill up approx. 75% of the thermos with hot water (eg. ~200 deg. F).
3. To facilitate extraction, vigorously stir with a long-handled spoon or stick for 5-10 sec.
4. Place the screen, level, into the top of the thermos.
5. Finally, drop the screen into the top of the thermos, and add more hot water until the coffee water just peeks through the bottom of the screen (do not fill to the top of the screen).

The coffee was prepared in two additional coffee makers at the same time and the flavor profiles of each brewing result were compared against the benchmark flavor of the cupping test.

	<b>Chemex</b>	<b>Angel</b>	<b>Bonavita</b>
TDS (total dissolved solids)	1.27 (after brewing)	1.28 after 6 minutes – 1.36 after 25 minutes	1.38 after 25 minutes
FLAVOR ATTRIBUTES	Consistent versus the benchmark flavors. Milder in intensity. Balanced and sweet. Mild fruit notes.	Comparable flavors versus the benchmark cupping. Initially, peak notes of red fruit and base notes of dark chocolate. Flavor	Flavors are slightly more intense than the benchmark. Notes of dried fruit and dark chocolate.

		maintains balance after 25 minutes. Aftertaste becomes more pronounced with floral notes.	
Acidity	Soft and sweet	Initially, more intense than benchmark. Balances out and becomes sweeter after 25 minutes.	More intense than benchmark. Acidity has more of a malic, refreshing quality after 25 minutes.
Body	Smooth	More intense than benchmark	More intense than benchmark.

## CONCLUSION

The Angel coffee maker brewed the coffee at a slightly higher level of total dissolved solids (tds) than the Chemex and slightly lower than the Bonavita. The stirring of the coffee before closing the Angel brewer improved the extraction of the brew. After 25 minutes, the tds of the Angel are almost the same compared to the Bonavita.

The flavor profile of the Chemex coffee brewer is significantly softer and mellower than the flavor of the Angel and the Bonavita coffee brewer.

Like the Chemex and Bonavita coffee brewer, the Angel coffee maker is capable of brewing coffee conform the brewing standards of the Specialty Coffee Association, provided that users follow the instructions by the manufacturer.



Willem Boot

February 11, 2023