

Coffee Temple

1. Growing

- Stillness (underground)
 - Unrolling (off the ground)
 - Breaking through (the earth)
 - Flow (of plant due to outside forces)
 - Breaks through (the skin)
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2. Harvesting

- Pushed (to search)
 - Pulled (to see and select)
 - Pushed (to make space)
 - Plucking multiple (hidden within hand)
 - Agglomeration (bigger particles, still in fruit)
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3. Depulping

- Attracted (to point)
- Bouncing (on top of each other)
- Rushing through a small opening and being released
- Ripped off of its skin
- Spilling (of the beans)

4. Fermenting

- Flushed (by water)
- Spitted out (causes splashing)
- Spread out (manually by worker, causes waves to form)
- Light floats, heavy sinks (defective beans float, and high quality sink)
- Separation of three flavors (clean and vivid, creamy and sweet, exaggerated and wild)

5. Drying

- Spilled (from sac)
- Laid (under the sun)
- Shifted (with a time and spatial pattern)
- Extraction (of water properties) (do later)
- Sequential drying (of 6 layers)

6. Sorting

- Fall (linearly)
- Bounce (later together)
- Slide down (as they bounce) (same bounce but downwards)
- Rush down (passed a small opening)
- Rest (at bottom of bucket)

7. Roasting

- Floats and Spins (in machine) DONE

- Released (into spinner) DONE
- Wave marks (radial waves)
- Parted (by bars) DONE
- Air is sucked (through beans)

8. Quality Analysis

- Foam layer removed
- Rippled (liquid, causes waves, turbulence)
- Stillness
- Rippled (air)
- Carried up (liquid, leaves ripples behind)

9. Enjoying

- Exposed (poured)
- Contained
- Released (air)
- Lifted (as a whole)
- Released (physically)

10. Shift of Path