FIG. 1

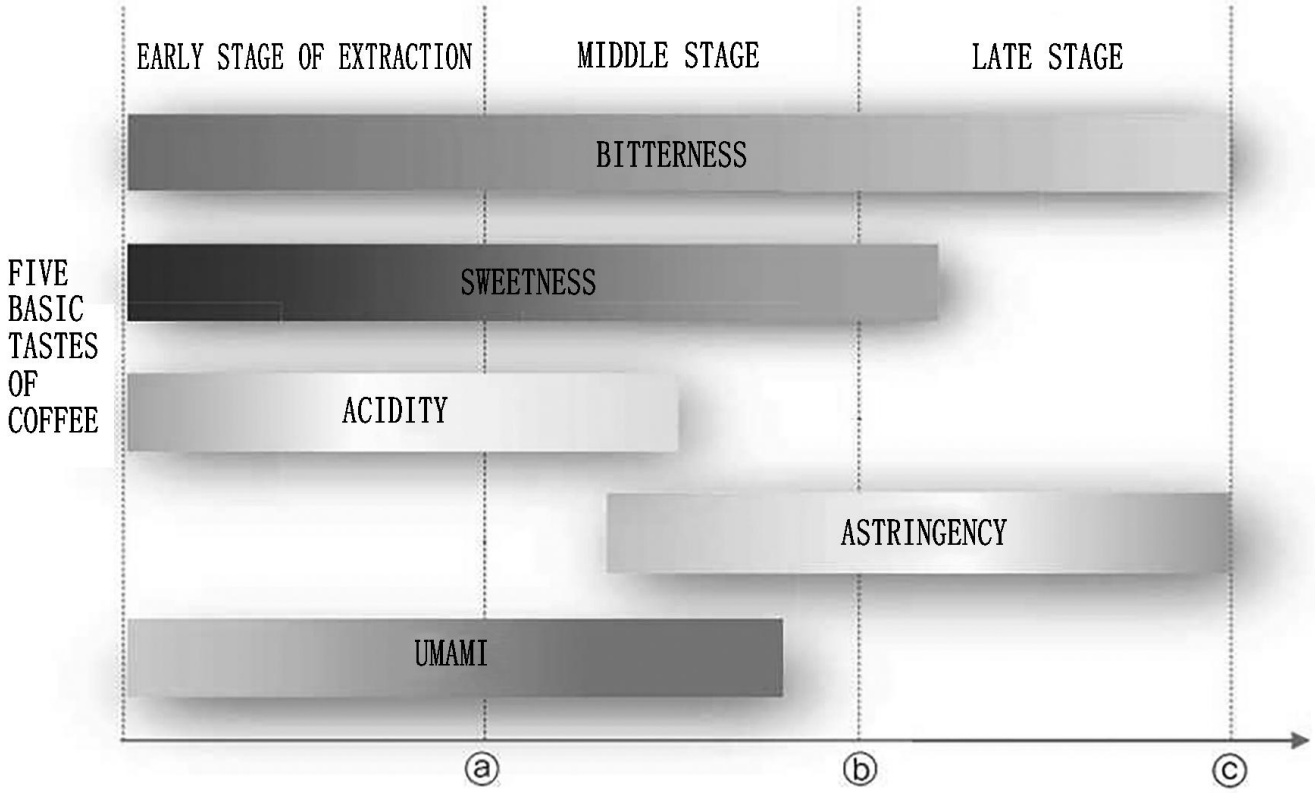

EARLY STAGE OF EXTRACTION
MIDDLE STAGE
LATE STAGE
FIVE BASIC TASTES OF COFFEE
BITTERNESS
SWEETNESS
ACIDITY
ASTRINGENCY
UMAMI
ⓐ
ⓑ
ⓒ

FIG. 2

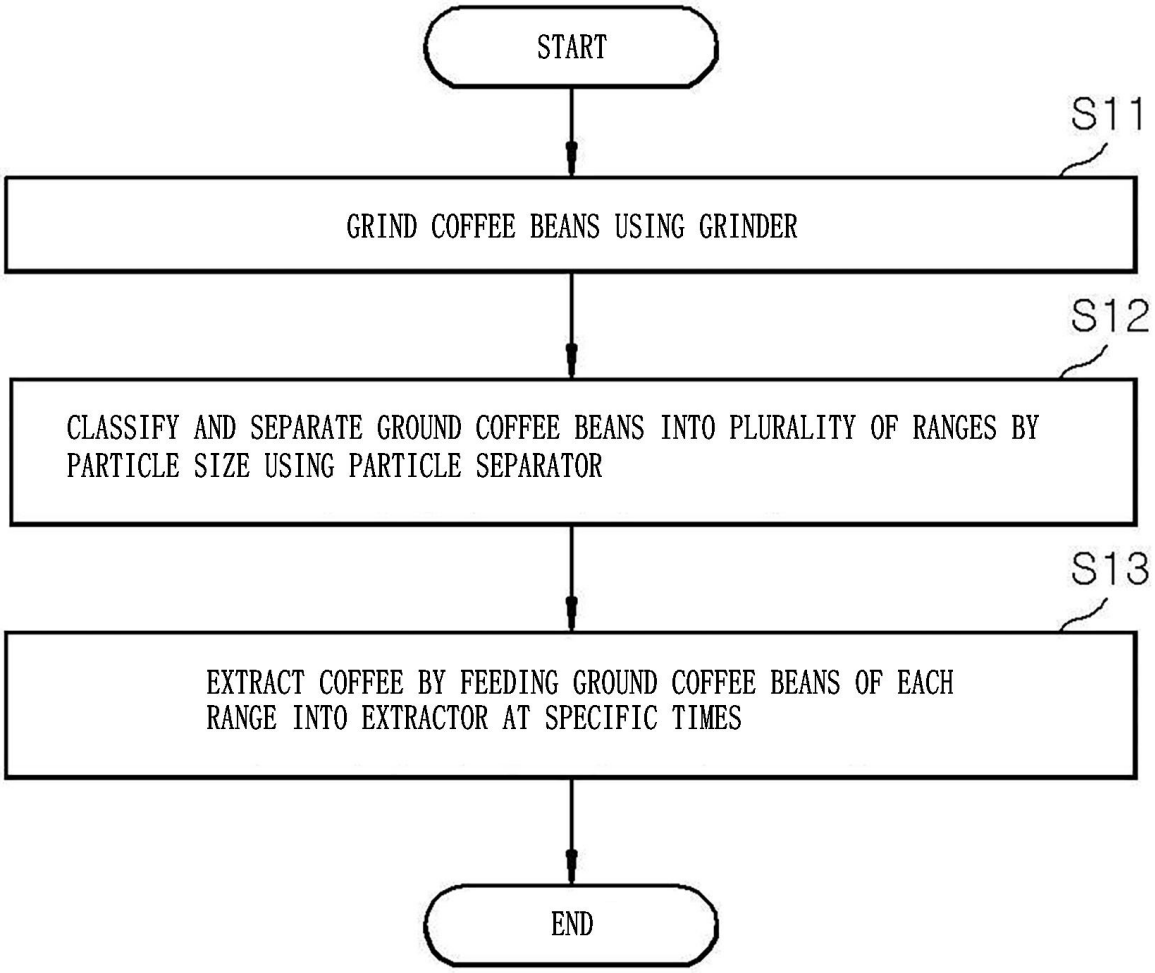

START
S11
GRIND COFFEE BEANS USING GRINDER
S12
CLASSIFY AND SEPARATE GROUND COFFEE BEANS INTO PLURALITY OF RANGES BY PARTICLE SIZE USING PARTICLE SEPARATOR
S13
EXTRACT COFFEE BY FEEDING GROUND COFFEE BEANS OF EACH RANGE INTO EXTRACTOR AT SPECIFIC TIMES
END

FIG. 3

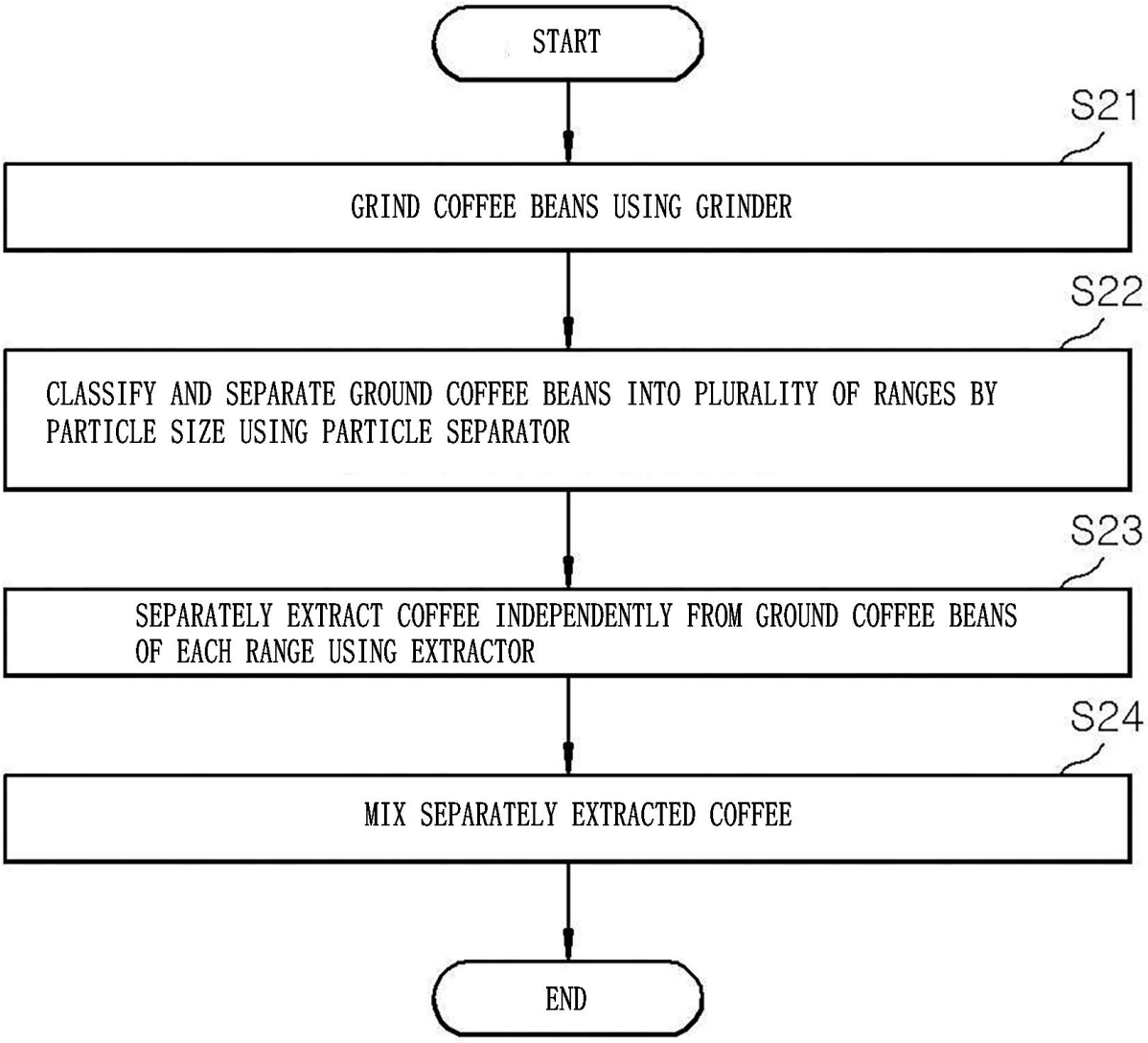
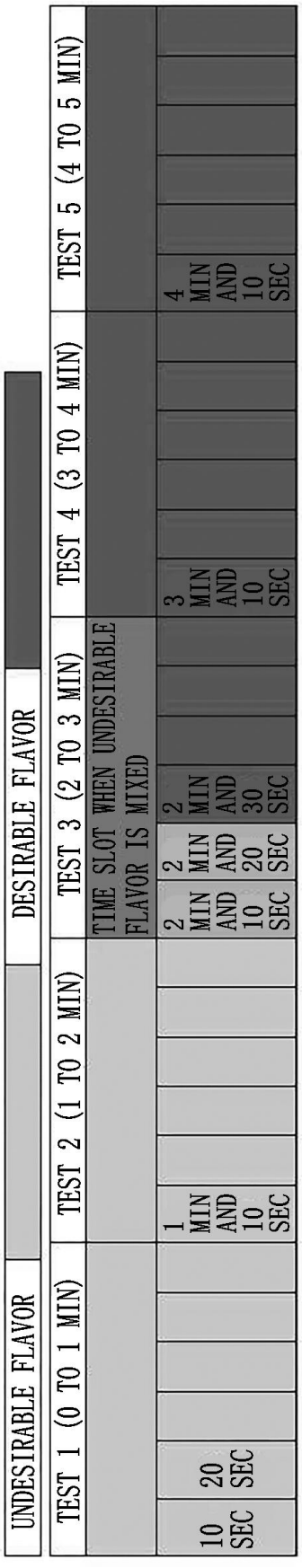

START
S21
GRIND COFFEE BEANS USING GRINDER
S22
CLASSIFY AND SEPARATE GROUND COFFEE BEANS INTO PLURALITY OF RANGES BY PARTICLE SIZE USING PARTICLE SEPARATOR
S23
SEPARATELY EXTRACT COFFEE INDEPENDENTLY FROM GROUND COFFEE BEANS OF EACH RANGE USING EXTRACTOR
S24
MIX SEPARATELY EXTRACTED COFFEE
END

FIG. 4


UNDESIRABLE FLAVOR
DESIRABLE FLAVOR
TEST 1 (0 TO 1 MIN)
TEST 2 (1 TO 2 MIN)
TEST 3 (2 TO 3 MIN)
TEST 4 (3 TO 4 MIN)
TEST 5 (4 TO 5 MIN)
10 SEC
20 SEC
1 MIN AND 10 SEC
2 MIN AND 10 SEC
TIME SLOT WHEN UNDESIRABLE FLAVOR IS MIXED
2 MIN AND 20 SEC
2 MIN AND 30 SEC
3 MIN AND 10 SEC
4 MIN AND 10 SEC