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Author Correction: Brew temperature, at fixed brew strength and extraction, has little impact on the sensory profile of drip brew coffee

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Correction to: *Scientific Reports* <https://doi.org/10.1038/s41598-020-73341-4>, published online 05 October 2020

This article contains a typographical error in the Methods section under subheading ‘Coffee’ where,

“Brewing water was prepared by dissolving 1.16 g $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$, 4.97 g MgSO_4 , 3.26 g NaHCO_3 , and 2.57 g KHCO_3 per litre of deionized water and leaving the solution to equilibrate with ambient CO_2 until a stable pH near 7 was reached, as specified by industry standards⁵³.”

should read:

“Brewing water was prepared by dissolving 1.16 g $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$, 4.97 g MgSO_4 , 3.26 g NaHCO_3 , and 2.57 g KHCO_3 per 100 litres of deionized water and leaving the solution to equilibrate with ambient CO_2 until a stable pH near 7 was reached, as specified by industry standards⁵³.”



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