

SWEET BLOOM

COFFEE ROASTERS

JOHNNY ALVARADO

Johnny All-vah-rah-doe

BUENA VISTA DE RIVAS, COSTA RICA

honey, white peach, apple crisp

WASHED PROCESS; CATUAI VARIETY

ESPRESSO

POUROVER

In: 18g

In: 18g

Out: 36g

H2O: 305g

Time: 25 - 27 sec

TDS: 1.35%

Grind: 900µm

TODOS SANTOS

Tow-doze San-tows

CUCHUMATANES, GUATEMALA

toffee, pink lady, pear

WASHED PROCESS; BOURBON CATURRA VARIETY

ESPRESSO

POUROVER

In: 18.5g

In: 18.5g

Out: 36g

H2O: 305g

Time: 25 - 27 sec

TDS: 1.27%

Grind: 900µm

BUKU SAYISA

Boo-koo Sigh-ee-suh

GUJI, ETHIOPIA

peach rings, white grape, honey

WASHED PROCESS; HEIRLOOM VARIETY

ESPRESSO

POUROVER

In: 18g

In: 18g

Out: 36g

H2O: 305g

Time: 24 - 26 sec

TDS: 1.32%

Grind: 1200µm

** COARSE GRIND FOR DRIP **

GIDEY HAGOS

Gih-day Hah-goes

GUJI, ETHIOPIA

blackberry jam, milk chocolate, guava

NATURAL PROCESS; HEIRLOOM VARIETY

ESPRESSO

POUROVER

In: 18g

In: 18g

Out: 36g

H2O: 305g

Time: 19 - 21 sec

TDS: 1.31%

** FAST BREW TIME FOR SPRO * Grind: 1150µm*

** COARSE GRIND FOR DRIP **

BEKELE KECHARA

Beh-kell-aye Catch-ah-rah

SIDAMA, ETHIOPIA

berry compote, dark chocolate, red zinfandel

NATURAL PROCESS; HEIRLOOM VARIETY

ESPRESSO

POUROVER

In: 18.5g

In: 18.5g

Out: 36g

H2O: 305g

Time: 22 - 24 sec

TDS: 1.33%

Grind: 1100µm

** COARSE GRIND FOR ESPRESSO AND DRIP **

OHUAPAN

Oh-wa-pon

VERA CRUZ, MEXICO

brownie, caramel, plum

WASHED PROCESS; BOURBON VARIETY

ESPRESSO

POUROVER

In: 18g

In: 18g

Out: 36g

H2O: 305g

Time: 25 - 27 sec

TDS: 1.30%

Grind: 900µm

GOGOGU

Goh-GO-goo

GUJI, ETHIOPIA

bergamot, apricot, mandarin

WASHED PROCESS; HEIRLOOM VARIETY

ESPRESSO

POUROVER

In: 18g

In: 18.5g

Out: 36g

H2O: 305g

Time: 21 - 23 sec

TDS: 1.40%

*** FAST BREW TIME FOR SPRO * Grind: 1200µm**

*** COARSE GRIND & HIGH EXTRACTION FOR DRIP ***

GAKUNDU

Gah-koon-doo

EMBU, KENYA

tamarind, tangerine, brown sugar

WASHED PROCESS; SL28 VARIETY

ESPRESSO

POUROVER

In: 18.5g

In: 18.5g

Out: 36g

H2O: 305g

Time: 26 - 28 sec

TDS: 1.35%

Grind: 1200µm

*** COARSE GRIND & HIGH EXTRACTION FOR DRIP ***

CARLOS GUAMANGA

Car-loes Gwa-mahn-gah

HUILA, COLOMBIA

raspberry jam, plum, dark honey

WASHED PROCESS; PINK BOURBON VARIETY

ESPRESSO

POUROVER

In: 18.5g

In: 18.5g

Out: 32g

H2O: 305g

Time: 25 - 27 sec

TDS: 1.27%

Grind: 1200µm

*** GRIND QUITE A BIT COARSER FOR DRIP ***

MIGRATION 8.2

BUKU SAYISA & GIDEY HAGOS

GUJI, ETHIOPIA

mango, raspberry, cantaloupe

WASHED & NATURAL PROCESS

ESPRESSO

POUROVER

In: 18g

In: 18g

Out: 36g

H2O: 305g

Time: 23 - 25 sec

TDS: 1.30%

Grind: 1100µm

*** COARSE GRIND AND LONG BREW TIME FOR DRIP ***

HOMETOWN BLEND

CURRENT COMPONENTS AS OF 8/11

strawberry, red grape, milk chocolate

50% COLOMBIA, WASHED - GRAN GALOPE

35% ETHIOPIA, WASHED - URAGA

15% ETHIOPIA, NATURAL - AYE BOMBE

ESPRESSO

POUROVER

In: 18.5g

In: 18g

Out: 36g

H2O: 305g

Time: 25 - 27 sec

TDS: 1.27%

DECAF

HUILA, COLOMBIA

cocoa, orange, raisin

ETHYL ACETATE PROCESS

ESPRESSO

POUROVER

In: 18g

In: 18g

Out: 35 - 37g

H2O: 305g

Time: 24 - 26 sec

TDS: 1.28%