

BREW GUIDE - PLUNGER

EQUIPMENT: Plunger, scales, timer, measuring jug and thermometer (optional).

PLUNGER RECIPE:

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| Coffee: 18gm | Water: 300ml | Time: 5 min |
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INSTRUCTIONS:

1. Heat your water. You're looking for a temperature of 93°C. If using your jug, allow it to cool for a couple of minutes after boiling. Use a thermometer if you have one.
2. Pre warm the base of your plunger. Pour some hot water (from your tap) into the plunger and swirl it around so the glass heats a little. Remove this water.
3. Weigh the coffee, 18gms. If you have whole beans you will need to grind the coffee. The ground coffee should have the consistency of sea salt or use the plunger or coarse grind setting. Add the ground coffee into the base of the plunger.
4. Pour 40mls of hot water over the coffee, give this a gentle swirl to get the coffee wet and allow the coffee to 'bloom' for 30 seconds - The bloom will release more of the aromatics in this coffee.
5. Add the remaining water, 260mls.
6. Start a timer on your phone for 4.5 minutes.
7. Once the brewing time is finished, give the coffee a gentle stir.
8. Place the lid/plunger over the surface of the coffee and you can slowly plunge the coffee.
9. Immediately decant the coffee from the plunger into a cup, allow the coffee to further cool for another minute and taste!

TASTING TIP: You can wait another 3 minutes to taste the coffee warm, and then let the coffee cool and taste again to experience how the flavour changes as the coffee cools.

THE TASTE EXPERIENCE:

Here's our interpretation of the flavours and aromas when you first taste the coffee, and then as it cools; these flavours also change if you add milk to your coffee.

HOT - This coffee should have a strong caramelised nut flavour with a hit of sweet peach. The acidity is citrus like with a smooth but light body.

WARM - The caramel flavour intensifies, and the nut flavour fades. A mandarin sweetness comes to the front. The acidity becomes sweet and juicy as the temperature shifts and the body thickens becoming round and smooth.

COOL - The mandarin flavour becomes dominant, and the juicy acidity is pleasing. The after taste lingers of sweet caramel with a very subtle bitterness.

WITH MILK - The experience differs; the sweetness of milk intensifies the caramel flavours. Masking a lot of the citrus notes. Sweet and lingering caramelised nuts on the finish.

OVERALL - Sweet and smooth. The juicy nature of the acidity makes for an enjoyable taste experience.

BREW GUIDE - ESPRESSO

ESPRESSO RECIPE:

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| Coffee In: 20gm | Coffee Out: 40ml | Time: 32-34 sec |
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We recommend a 1:2 brew ratio with a more traditional extraction time to highlight the sweetness this coffee brings.

1. Prepare your espresso machine and equipment.
2. Dial in a fine grind size so your extraction flows to the above recipe.
3. Ideally you would weigh your coffee for accuracy, so digital scales would be an advantage.
4. Before extraction, ensure your group head is purged and clean, and your group handle is cleaned of used grinds.
5. Place the 20gms of coffee in the group handle, tamp and insert as you normally would.
6. You may need to test a few shots to get the correct recipe ratio and volume of espresso.

TIP: If your shots are running too quickly you will need to make the grind finer. If the extraction is running too slowly you will need to make the grind coarser.

THE TASTE EXPERIENCE:

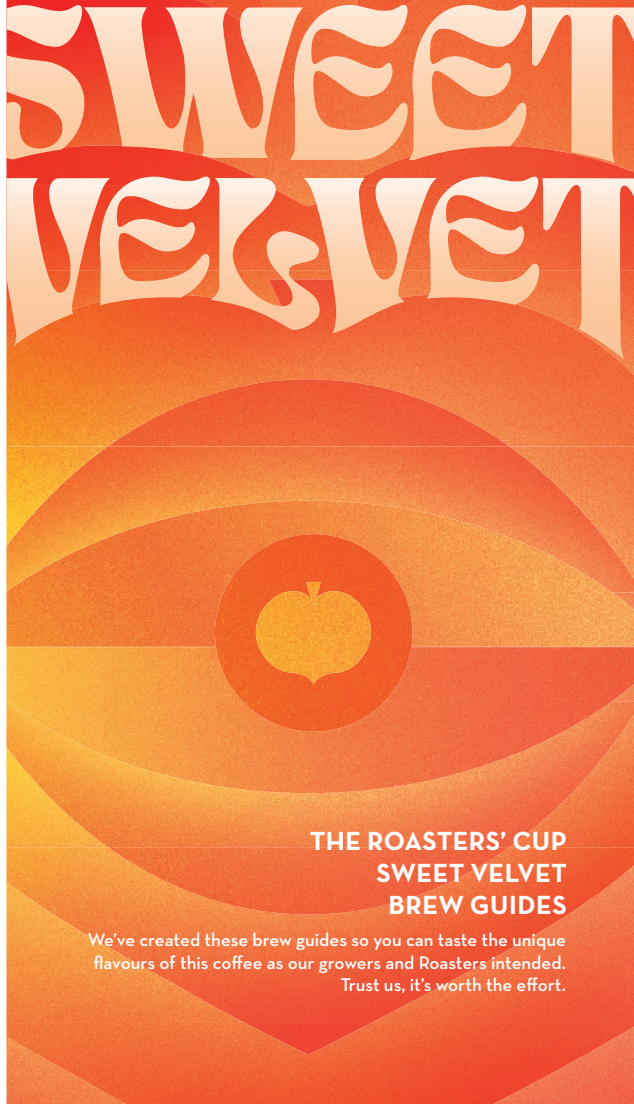
HOT TIP - Extract the espresso into a cold espresso cup to cool the beverage slightly before tasting.

LONG BLACK - A bright citrus acidity hits the palate upfront before a sweet white peach flavour comes through. An undertone of a sweet nut carries through into the finish. The body is velvet smooth.

FLAT WHITE - Serve as a flat white in a 150ml cup using the above espresso recipe and add well textured, warm, steamed milk (110mls). The addition of milk brings down the citrus acidity and really sweetens the peach flavour. The milk carries the sweet, caramelised nut flavour right through the coffee.

OVERALL - This coffee is exciting black as it shows the high level of complexity that the extended fermentation brings, but also makes a well-balanced and velvety smooth flat white.

L'AFFARE



THE ROASTERS' CUP SWEET VELVET BREW GUIDES

We've created these brew guides so you can taste the unique flavours of this coffee as our growers and Roasters intended. Trust us, it's worth the effort.