



Ridgeline

LA LOMA 100%

ORIGIN	Colombia
REGION	Huila
ALTITUDE	1730m
PROCESS	Washed
VARIETY	Various
PRODUCER	Rodrigo Sanchez
FARM	Finca La Loma

Finca La Loma is owned and operated by Rodrigo Sanchez, an award-winning producer, who has earned his reputation for quality through his systematic approach to varietal selection, harvesting, and processing.

This is a single estate, multi-variety, lot; meaning all of the coffee comes from just one farm (Finca La Loma) but from several varieties of coffee trees.

More specifically this “field blend” contains the following varieties: Caturra, Colombia, and Castillo. Rodrigo chose to blend these varieties together in order to create a cup that is perhaps greater, or at least more intriguing, than the sum of its parts.

CUP PROFILE

Balanced *Rich*



VIBRANT

This coffee offers moderate levels of sweetness and acidity, leading to a rounded cup with mildly fruitful and pleasantly rich tasting notes

BREW

Ridgeline is our lightest roasted, and most vibrant, year round offering. Aromatic and complex, this coffee is carefully roasted in order to provide a cup with prominent fruit characteristics and complementary sweetness.

BATCH BREW

- BREW RATIO** 62.5g coffee : 1 L brew
- GRIND SIZE** Medium to Medium-Coarse
- BREW TEMP.** 200-205°F
- BREW TIME** 5:30-6:00 min.

POUR OVER

- BREW RATIO** 22g coffee : 350g water
- GRIND SIZE** Medium-Fine to Medium
- BREW TEMP.** 205°F+
- BREW TIME** 2:45-3:00 min.

FILTER BREWING TIPS

- Carefully rinse your filter with hot water before brewing; this will (1) remove any papery flavors and (2) pre-heat your brewer and/or brew basket
- Use the established brew ratio (provided above) to ensure you are dosing the correct amount of ground coffee for your desired yield
- Adjusting to taste via grind size
 - If the coffee is weak, sour or overly acidic adjust to a more fine setting
 - If the coffee tastes bitter, burnt, or overly earthy move to a more coarse setting

ESPRESSO

- BREW TEMP.** 205°F / 96°C
- PRESSURE** 8-9 Bar
- BREW RATIO** 18g coffee : 45g yield
- EXTRACTION TIME** ~27-30 seconds

DIALING IN ESPRESSO

If your espresso tastes weak, sour, or overly acidic it has under-extracted, and you will need to adjust the grinder to a finer setting.

This will create smaller coffee particles that will pack together and create more resistance, allowing for more contact time between the water and coffee, thus increasing the length of time it takes to reach the desired yield

If your espresso tastes bitter, burnt, or metallic it has over-extracted, and you will need to adjust the grinder to a coarser setting.

This will create large coffee particles that will allow the water from the machine to move quickly through the coffee bed, decreasing the length of time it takes to reach the desired yield

