

## APPROACH

Thickhead is our year-round offering that is sourced and roasted with batch brewing in mind. This coffee's lively acidity and vibrant sweetness embody the diverse terrain of one of our favorite mountains in Rothrock State Forest.

## EL PROGRESO

ORIGIN	Colombia
REGION	Huila
PRODUCER	Rodrigo Sanchez
ALTITUDE	1650m
PROCESS	Double Fermentation
VARIETY	Caturra

## BREAKDOWN

## 100% EL PROGRESO



Finca El Progreso 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. While Rodrigo credits his success to his attention to detail, he is always experimenting with new varieties and processing techniques in order to produce the best crops possible.

This coffee goes through a unique two-phase fermentation cycle, a process that Rodrigo has aptly named "Double Fermentation," in order to increase the coffee's sugar content. After harvest, cherries are placed into an open air tank and left to ferment for 36 hours, with their fruit intact. The coffee is then de-pulped (its fruit is removed) and the beans are allowed to ferment once more for an additional 44 hours.

The initial phase of fermentation is crucial because it raises the coffee's Brix level (a measurement of sugar concentration) by up to 4 degrees. Rodrigo and his team utilize Brix measurements to help determine which processing method will be best for a variety of different coffees.

Coffees that measure in at exactly 22 Brix degrees are designated for "Double Fermentation". These coffees contain slightly too much sugar to implement the natural process, without running the risk of over fermentation and/or rotting, and just under the requisite level of sugar to produce high quality coffees using the washed process.

That is why the initial fermentation is pivotal. Boosting the sugar content, before removing the layers of fruit, allows Rodrigo to utilize seemingly lackluster crop to create the wonderfully complex and vibrantly sweet coffee, that we look forward to roasting day in and day out.

## Cold Brew

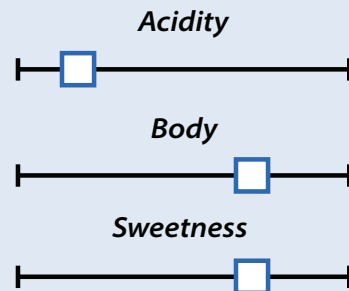
<b>BREW TEMP.</b>	70°F
<b>ENVIRONMENT TEMP.</b>	Room Temp
<b>BREW RATIO</b>	340 g coffee : 5L water
<b>EXTRACTION TIME</b>	16-20 hours
<b>YIELD</b>	~4.25 L

Cold brewing is simple and forgiving, that being said, it takes a bit of time and attention to produce a truly exceptional cup. Begin with course ground coffee, roughly the size of kosher salt, and add water slowly, taking breaks to stir.

**Pro Tip:** Make sure to select a brewing vessel that is large enough for the coffee to move about freely. We recommend brewing at room temperature. If you choose to brew in a refrigerated environment allow for a longer extraction period (24-36 hours)

Filter using a fine mesh fabric, such as cheese cloth, and refrigerate immediately.

The result should be a refreshing and full bodied cup that possesses mild yet complex fruit notes, the sweetness of cane sugar, and a prominent chocolate finish.



## Batch Brew

<b>BREW TEMP.</b>	205°F
<b>BREW RATIO</b>	120g coffee : 2 L brew
<b>EXTRACTION TIME</b>	~5 minutes

Thickhead began as a blend designated for cold brewing but it quickly became one of our favorite auto-drip options. In fact we serve it at our cafe as our "house" coffee.

We recommend starting off with a brew ratio of 60 grams of coffee for every liter of water. Adjust the dose to taste in small increments (+ or - 3 grams at a time).

The goal is to produce a cup with complex tropical qualities, the sweetness of raw cane sugar, and a subtle cocoa-like mouthfeel that coats the palate.

**Under-extraction** will lead to a savory cup that lacks body, and provides little to no sweetness, while **over-extraction** will produce a coffee with muted acidity and an uninspiring aftertaste.

