



# Trailside

## CERRADO MINEIRO 100%

<b>ORIGIN</b>	Brazil
<b>REGION</b>	Cerrado Mineiro
<b>ALTITUDE</b>	1100m
<b>PROCESS</b>	Natural
<b>VARIETY</b>	Catuai
<b>PRODUCER</b>	Various
<b>FARM</b>	Various

This coffee is part of a regional community lot program known as the Cerrado Mineiro Designation of Origin.

This region's favorable harvesting and processing conditions, in addition to the area's rich soil content, altitude, and other climatory features, allow producers to present singular coffees with qualities indicative of the Cerrado Mineiro microclimate.

All of the coffee that is sold through the Designation of Origin program must be produced under strict conditions (altitude, varietal, and storage requirements), and must be quality guaranteed by the Cerrado Mineiro Region - D.O. Regulatory Board.

## CUP PROFILE

*Vibrant*

*Balanced*







**RICH**

Full-bodied and smooth; this coffee presents rich chocolate and/or "nutty" notes, with hints of fruit, and the sweetness of browning sugars





# BREW

Inspired by our love of the great outdoors, Trailside is pleasantly earthy and easy to enjoy. A darker roast, for those who seek a traditional, rich, flavor profile.

## BATCH BREW

-  **BREW RATIO** 55g coffee : 1 L brew
-  **GRIND SIZE** Medium to Medium-Coarse
-  **BREW TEMP.** 200-205°F
-  **BREW TIME** 4:30-5:00 min.

## POUR OVER

-  **BREW RATIO** 22g coffee : 350g water
-  **GRIND SIZE** Medium-Fine to Medium
-  **BREW TEMP.** 200°F
-  **BREW TIME** 2:15-2:30 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.** 201°F / 94°C
- PRESSURE** 8-9 Bar
- BREW RATIO** 18g coffee : 32-36g yield
- EXTRACTION TIME** ~23-26 seconds

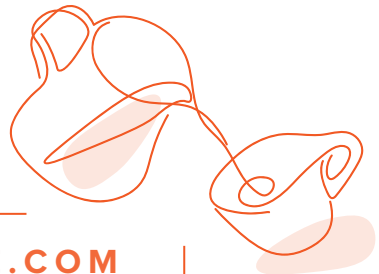
## DIALING IN ESPRESSO

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



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