



BATDORF & BRONSON®

COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

Bob Benck
BOB BENCK
GREEN COFFEE BUYER



ROASTERS NOTES

"French" and "Italian" refer to a roast style rather than any particular origin of coffee. The telling characteristic of the coffee is the degree of roast applied to the coffee. It would be overly simplistic to say that darker roasts stay in the roaster for longer periods of time. The fact of the matter is you can have a "French" roast that finishes in ten minutes and you can have a light roast take 15 minutes. It is not necessarily about how much heat you have but more importantly it is how you apply it.

Historically the farther south you travel in Europe the darker the roast profile becomes. Since Italy for the most part is further south than France, our "Italian" roast is our darkest roast here at Batdorf and Bronson. A telling attribute of our Italian roast is a lingering smoky quality. The coffee is sweet without being bitter or astringent on the finish which can be associated with much darker roasts. The coffee will have oils on the surface but should not be brittle or broken. Our "French" roast is a little lighter in color and leaves a lingering sweetness on your palate. The primary difference being a less dry finish than one could experience with the Italian roast.

We find that high grown and dense coffees from the Americas tend to be our best performing coffees for this roasting expression. The green coffees density allows it to absorb more heat and undergo caramelization of sugars without suffering from roast defects such as "scorching" or "tipping".

BREW RECOMMENDATIONS

Espresso: Use an 18 gram dose (double shot) at nine bars of pressure and 200F water temperature to yield 1.5-2.0 oz volume, with a 24-26 second extraction time. Weight to weight yield will equal roughly 27 grams of extracted espresso output per 18 grams input (1:1.5 input/output ratio.) Slower longer extraction times will highlight bittersweet tones and heavier body while quicker extraction times will highlight acidity and brightness.

Basic Brewing: We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee dose will require 500 grams of hot water. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.

SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



DARK ROASTS

FRENCH ROAST ●

COCOA, VANILLA, TOAST

ORGANIC FRENCH ROAST ●

CHOCOLATE, SUGAR, CRÈME BRULÉE



ITALIAN ROAST ●

OAK, TOFFEE, BITTERSWEET CHOCOLATE

ROAST PROFILES

DARK

