



# DANCING GOATS COFFEE 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  
GREEN COFFEE BUYER



## ROASTERS NOTES

Finca Los Placeres grows coffee at high altitudes in Nicaragua, producing a dense bean. In the right hands, a dense coffee bean can be dark roasted, allowing its inherent sweetness to blossom. Our Bohemian Blend takes a dark, malty elixir as its base, adds Indonesian coffee for earthiness and spice, and is rounded off with Central American coffee for brightness. Appealing to a variety of palates, it works well as a featured blend in cafés or a breakfast blend in traditional diners.

## CUP CHARACTERISTICS

In addition to malt and honeysuckle, this blend exhibits hints of dark chocolate, cherries, and caramel. The result is deeply-satisfying, bittersweet, and has a smoky finish.

## 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 to your desired brew strength.



## BLENDS

Storied coffees, quality heritage blends that have stood the test of time.



## BOHEMIAN COMPONENTS:

Central American and Indonesian coffees.

## TASTING NOTES:

Malt, honeysuckle, caramel

## ROAST PROFILE MEDIUM-DARK

LIGHT | MEDIUM | DARK

## BREWING METHODS:

Filtered, pourover brew: Chemex®, Clever Dripper, Beehouse Dripper, Hario. Consult our "learn" section on [dancinggoats.com](https://dancinggoats.com) for more instructions on pourover brewing.