



# 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



Sweet, smooth, and dark, with a lingering floral aroma; Dancing Goats® Decaf possesses a rich nutty body, with a clean acidity. Its depth makes for both an excellent espresso with heavy reddish-brown crema, as well as an exceptional drip coffee. The only thing missing is the caffeine!

## ROASTERS NOTES:

When you love coffee, but don't always want the caffeine that goes with it, you need an outstanding decaf bean—and that is where Swiss Water® and Dancing Goats Coffee® come in.

Comprised entirely of Swiss Water® Process coffees, our Dancing Goats® Decaf has been developed to perform with the same range as its caffeinated counterpart, and all without added chemicals.

Starting with immersion in water, the Swiss Water® process uses Green Coffee Extract (GCE), a solution crafted from natural water soluble compounds found in all green coffee beans, to decaffeinate coffee. Over time, the caffeine slowly separates from the coffee beans and into the decaf bath, with careful attention and fine tuning the decaffeination level reaches 0.01% or less.

When the Swiss Water® decaffeination process is complete, the beans are dried and brought to

our coffee roastery, where they are roasted to perfection.

## CUP CHARACTERISTICS

The rich body and finely detailed flavor is topped off with a floral aroma. Our Dancing Goats® Decaf has the same dark, chocolaty and spicy flavor that makes our regular Dancing Goats® an exceptional bean.

The syrupy chocolate profile, makes a sweet, spicy espresso on its own. When paired with milk, the full body of the shot makes for a smooth and rich latte.

## 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.

## DECAF

Comprised entirely of Swiss Water® Process Coffee. Developed to perform with the same range as its caffeinated counterpart, all you're missing is the caffeine.



## DANCING GOATS® DECAF

### COMPONENTS:

Featuring coffees from each of the world's growing regions, East Africa, Central America, and Indonesia.

### TASTING NOTES:

Cherry, chocolate, spice

### ROAST PROFILE 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.