



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
BOB BENCK
GREEN COFFEE BUYER



ROASTERS NOTES

Separated by 4500 miles, the ancient and legendary ports of Mocha and Batavia have come together in coffee cups around the world for a century and a half. The first coffees blended together were likely wild Ethiopian beans and Dutch-cultivated Javanese coffee. Many roasters pay homage to this with a mocha-java blend of their own devising.

CUP CHARACTERISTICS

Dry acidity, softly textured body, and scents and flavors of dried fruits and exotic spices.

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.



BLENDS

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



MOCHA JAVA

COMPONENTS:

Natural Ethiopia and Papua New Guinea

TASTING NOTES:

Clove, frankincense, peanut butter

ROAST PROFILE

MEDIUM



BREWING METHODS:

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