



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

Named for the instrument with the smoothest vibes.

CUP CHARACTERISTICS

An earthy, herbal perfume combines with warm flavors of molasses and roasted nuts in this heavy-bodied blend. Its subtly dark character shines when it is prepared as a thick, rich and tangy espresso. Complex and balanced, full bodied.

BREW RECOMMENDATIONS

Manual Brewing recommendations: Filtron cold brew coffee maker. Insert the plug into the underside of coffeebowl. Place the soaked wool filter into the recess in the bottom of the coffeebowl. Place a large paper filter in the coffeebowl. With a Filtron, you may make any amount that you wish, though the brewer is most effective when brewing a pound of coffee at a time. Coffee should be ground coarse, for French press. Using a pound of coffee, place the plastic guard on top of the coffee grounds. Place the water bowl on top of the coffeebowl and add water to the "1lb." mark. Let steep for 18-24 hours. Once the coffee has brewed for 18-24 hours, remove the plug and let the coffee concentrate drip into an

unbreakable storage container. Store up to six weeks in the refrigerator, or store at room temperature for two to three weeks.

The advantages of brewing Vesuvio as a cold-brew coffee concentrate are many. First, you dispose of all your grounds all at once. The



concentrate can be added to hot or cold milk or water to the ratio that you desire for flavor. We recommend using Vesuvio as a coffee concentrate in an iced latte. Using four ounces of Vesuvio cold brew concentrate to four ounces of cold milk of your choice, add ice to top of glass, stir and enjoy.

BLENDS

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



MORNING VIBES

COMPONENTS:

Arican, Central America, and Indonesian coffees.

TASTING NOTES:

Orange, chocolate, brazil nut

ROAST PROFILE MEDIUM-DARK



BREWING METHODS:

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