



DANCING GOATS COFFEE COFFEE REPORT

"Thanks to Dancing Goats® the dream of having my own coffee blend is a reality. The Multitasker is a city roast combo of Central American and Sumatran beans that makes me happy regardless of how I brew it. A 1:16 ratio pour over is my favorite, but the Multitasker isn't afraid of a mocha pot or a French press for that matter."



ROASTERS NOTES

The idea behind The Multitasker™ is simple. A coffee for all seasons and all reasons; a coffee to drink anytime and anywhere. Drink it while you read, drink it while you cook, drink it while you sleep (or maybe right after). You pick the task, this is the coffee that will provide joy, energy, and companionship while performing said task. Simple.



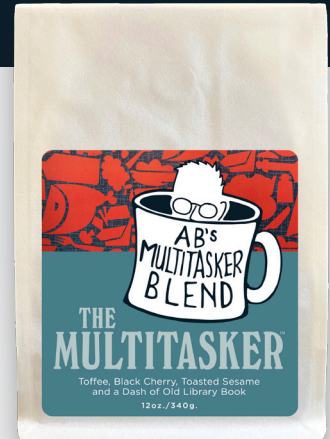
This blend combines estate coffees from Central America with unique and nuanced beans from the shores of Lake Toba in Sumatra. The roasts are varied—not dark, not light, but just about right. The varieties are... well... varied. A red Caturra, a Catuai, and some Jember. The processes are both washed and semi-washed, all combining to create this magical summation of science, art, and terroir. If you want a coffee that can tag along with you as you balance all the tasks in your life between sunrise and sunset, look no further—Multitasker is here!

CUP CHARACTERISTICS

The cup is sweet, balanced, and lush. We find flavors of toffee, sesame and mixed dark fruits, most notably black cherry. The aromatics are floral and fresh with a spring-like bouquet. Truly a remarkable and complex cup.

BLENDS

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



THE MULTITASKER™

ORIGINS:

Costa Rica, Nicaragua, Sumatra

VARIETIES:

Caturra, Catuai, Jember

TASTING NOTES:

Toffee, black cherry, toasted sesame and a dash of old library book

ROAST PROFILE

MEDIUM

LIGHT

MEDIUM

DARK

BREWING METHODS:

We start with 16 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:16 water) at 207° F to your desired brew strength.