"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"





ROASTERS NOTES

One of our most popular drip coffees, Whirling Dervish Organic Blend is also an excellent espresso, featuring a harmonious mix of molasses, chocolate and cherry. This 100% organic, shade-grown coffee is a blend of Central American coffees roasted in two different styles. It has been a part of Dancing Goats® Coffee offerings since 1997 and is favored among baristas as an espresso blend.

Also available as an organic decaf.

CUP CHARACTERISTICS

Whirling Dervish exhibits an uncommon balance of velvety body and delicate acidity. Flavor notes include pronounced chocolate. molasses, cherry, toasted almond and hints of orange zest.

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.



ORGANIC FAIR-TRADE WHIRLING DERVISH

COMPONENTS:

Central American coffees roasted in two different styles.



TASTING NOTES:

Molasses, chocolate, cherry



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.