



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



One of our most popular drip coffees, Organic Whirling Dervish Decaf 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 Batdorf & Bronson's offerings since 1997 and is favored among baristas as an espresso blend. 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® come in.

Comprised entirely of Swiss Water® Process coffees, our Organic Whirling Dervish 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

Darkly roasted, Whirling Dervish Decaf 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.

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.



ORGANIC WHIRLING DERVISH DECAF

COMPONENTS:

Central American coffees roasted in two different styles.



TASTING NOTES:

Molasses, chocolate, cherry



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.