



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



© Emily Butler Photography

ROASTERS NOTES

We search the world for green coffees with the intrinsic flavors we desire, then roast them one variety at a time in a way to get the qualities we're looking for in the cup. After roasting, we blend these coffees together in ratios that produce the sweet & synergistic result we seek. Puddles Pity Party® Blend comes from the hills of Nicaragua, Brazil, Costa Rica, and Sumatra. It delights the palate with its silky mouthfeel and flavors of bittersweet dark chocolate and molasses.

The Puddles Night Coffee™ is a decaffeinated version of its counterpart. It is still sure to make you cry, just a little less. In it we find flavors of maple, caramel, and green apple.

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:17water) to your desired brew strength.

BREWING METHODS:

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

ROAST PROFILE MEDIUM-DARK



*Goes great with pie
and a good cry*

BLEND



PUDDLES PITY PARTY®

TASTING NOTES:

Bittersweet chocolate, molasses

DECAF



PUDDLES PITY PARTY® NIGHT COFFEE™

TASTING NOTES:

Maple, caramel, green apple