



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

Part of our Legendary line of coffee, this blend is named for Vesuvius, the tempestuous and legendary volcano and celebrates Italy, the country that gave birth to espresso.

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 and full-bodied.



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.

Cold Brew:

Vesuvio makes great cold brew coffee. Use the concentrate to make iced coffee and other hot or cold beverages. We recommend making an iced latte using 4oz (Vesuvio) concentrate to 4oz milk of your choice, add ice, stir and enjoy!

BLENDS

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



VESUVIO

COMPONENTS:

African, Central America, and Indonesian coffees.

FLAVOR DESCRIPTORS:

Orange, chocolate, brazil nut

ROAST PROFILE MEDIUM-DARK



BREWING METHODS:

Espresso, Cold Brew, Drip. Consult our "learn" section on dancinggoats.com for more brewing instructions.