



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



ROASTERS NOTES

I am frequently asked "Will Dancing Goats ever offer a coffee from Hawaii?" Well, now is your chance! Through a partnership with Honolulu Coffee Company, we were able to have a small amount of this rare coffee shipped to us for this special Mother's Day offering. There will be only one roast in each of our roasteries of this VERY limited gem.

This is a fully washed coffee from the slopes of the Mauna Loa volcano in Kona.

As you may know, the volcano is very active, providing extremely nutrient-rich young soil.

This, along with cool ocean breezes and tropical sunlight, combine to create an ideal environment for agriculture, and especially coffee.

While coffees can carry the "Kona" name with only 10% actual coffee from Kona, (with 90% blended from other parts of the world), rest assured this offering is 100% pure Kona.

TASTING NOTES

Delicate and tropical we find flavors of pineapple, honey and citrus blossom. The coffee is very balanced, sweet, and full of complexity.

Limited Edition

These coffees are out of the ordinary, surprising and only with us for a brief time.



MAUNA LOA KONA

ALTITUDE: 800+ METERS

VARIETY: TYPICA,
CATURRA

TASTING NOTES:
PINEAPPLE, HONEY,
CITRUS BLOSSOM

ROAST PROFILE
MEDIUM



BREWING RECOMMENDATIONS:

We start with 17 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:17 water) to your desired brew strength.

