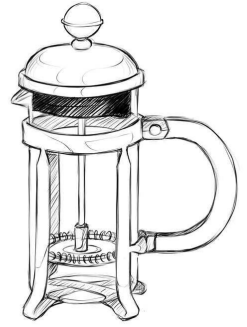




Knowing Coffee

Cafetière Brew Guide



Limited Edition Tasting Pack

Thank you for ordering our tasting pack, we hope you enjoy exploring each coffee and it's unique qualities.

First we will take you through the steps to brew great cafetière coffee at home then, a little about the tasting notes of each coffee and we'll finish with recommending some coffees or brew methods you might like to try next based on your experience.

You will need

- 55g per sachet coarse-ground coffee (provided)
- Cafetière¹
- Kettle to boil water
- Timer or clock/watch (now we have time to do this properly!)
- Your favourite cups or mugs

1. Boil the kettle and add some hot water to the cafetière to pre heat it
2. Choose your coffee sachet. Discard the water from the warmed cafetière and empty all of the coffee from the sachet¹ into the cafetière.
3. Cover the coffee with a small amount of boiling water from the kettle (around 75ml), swirl or mix with a spoon to ensure all the grounds are wet.
4. Allow the coffee 'bloom' for 30 seconds – this increases absorbancy and produces a more even extraction.
5. Re-boil and fill your cafetière to the top¹ with water from the kettle - the water should be as hot as possible.
6. Place the lid on the cafetière with the plunger pulled out and wait for 4 minutes.
7. Press the plunger through the coffee slowly and gently - there should be minimal resistance.
8. Serve and enjoy! You should have two big mugs or around six small coffee cups.

¹ Each sachet is the perfect quantity for a standard size cafetière (750ml) – use the whole sachet. If using a small cafetière (250ml) use $\frac{1}{3}$ of the sachet (about 2 level dessert spoons) or, if using a larger 1 litre cafetière, use the whole sachet but only fill to $\frac{3}{4}$ full with water.


Dusty Ape Coffee Roasters

Unit 1, Marsh Farm Industrial Estate, Hilperton, Wiltshire BA14 7PJ

Telephone: 01225 753 838

Email sales@dustype.com


Web: dustype.com

	<h2 style="text-align: center;">Brazil – single estate</h2> <p style="text-align: center;">Chocolate, spice, caramel. Lighter body</p>
Varietal:	Arabica – typically bourbon or a blend of other varieties from the region
Altitude:	1000 – 1500 meters above sea level
Region:	Minas Gerais – usually an estate in Cerrado de Minas
Processing method:	Pulped natural

Typically chocolate and caramel notes, with floral notes. Low-medium acidity. Light body.


Processing is pulped/natural or 'semi-washed' and was pioneered in Brazil 20 years ago. The cherries are effectively 'peeled' by pulping, before drying with most of the fruit intact. Produces consistent results of a middle ground between washed (accentuating the bean flavour) and natural (accentuating the flavours imparted by the fruit).

What next? Try some of our full naturals like a Yirgacheffe. Try a filter brewer such as a V60 Drip Decanter for a lighter body, exposing more of the subtle flavour notes.

	<h2 style="text-align: center;">El Salvador – Single Estate</h2> <p style="text-align: center;">Typical of El Salvador, chocolate dominant sweet coffee</p>
Varietal:	Exclusively Arabica – mainly Bourbon, some Pacas & Pacamara
Altitude:	1200 - 1750 meters above sea level
Region:	Western & central provinces of Santa Ana, Ahuachapán and La Libertad
Processing method:	Harvested in October. Washed process

El Salvador started commercial coffee production in 1850. It has well drained, mineral rich, volcanic soils that produce the sweetest coffees which are full bodied. Frequently honey-sweet balanced with a good acidity. Milk chocolate and light fruit notes (such as raspberry).

What next? Our Peru Cafe Femenino, another chocolate lead coffee. These coffees work especially well with milk, try a stovetop flat white made with a moka pot.

	<h2 style="text-align: center;">Ethiopia - Sidamo Grade 1</h2> <p style="text-align: center;">Full-bodied cocoa notes with lemon zest</p>
Varietal:	Arabica Heirloom
Altitude:	1500 - 2200 meters above sea level
Region:	The Sidama region lies just south of the capital Addis Ababa
Processing method:	Washed at Bekele Roma Bunna Akirab Drijit, Tigist Kebede, Tamrat Tafese

Coffees are graded based on quality and size, Grade 1 being the premium. This delicate and subtle Ethiopian coffee comes from Sidamo which is the most productive coffee-growing region in the country. Bright with a vibrant, citrus acidity. Lemon and light cocoa notes with a soft and smooth body and very clean finish.

Like this? Try Kenya Kissi or Colombia La Esperanza both with accentuated fruit notes and similar gentle acidity. Want to control your extraction better – try using in an Aeropress.