

BLUE COLLAR CREAMERY

SEASONAL BLEND



TASTING NOTES

cherry
caramel
praline
milk chocolate

COFFEE SPECIFICATIONS

profile: A balanced cup designed to show how great coffee can be when it's Grounded In Hard Work.

BREWING GUIDELINES

Filter

ratio: 1:16
grind: medium
time: 3-4 minutes

Espresso

dose: 18 grams
output: 36-42 grams
time: 28-32 seconds

BUILT ON PARTNERSHIPS:

WORKING TOGETHER TO MAKE GREAT COFFEE ACCESSIBLE

Collaborating with Blue Collar Coffee on a personalized version of Creamery Seasonal Blend just makes sense. Since day one, Blue Collar Coffee has been dedicated to showing how hard work and dedication can make coffee accessible to all, and that's a core tenet of Ruby Coffee Roasters as well. Blue Collar Creamery is designed to be easy to drink, easy to brew, and make great coffee easier for everyone to enjoy.

As seasons change, our components for Creamery do as well. We're excited that Blue Collar Creamery is now based on Familia Mendez from El Salvador, a blend of coffees from Finca Natamaya and Finca Talnamica. Our relationship with the Mendez family is the longest sourcing relationship we have at Ruby – eight years ago, we helped them cup over 50 different samples from different separated lots on their farm, so they could better understand different flavors. The result of that was being able to identify amazing lots that we feature as single origin releases every year, along with identifying these stellar chocolaty, heavy body coffees that help make up the core of Blue Collar Creamery.

Blue Collar Creamery is designed to brew a balanced, inviting cup as a drip coffee. It's also sweet, syrupy espresso blend that's designed for consistency shot after shot. By consciously sourcing the coffees for Blue Collar Creamery to be versatile and from quality focused partners, we're able to invest our energy into developing an amazing blend that follows our sourcing protocol for quality and show how great coffee is Grounded In Hard Work.

For more information, guides, and tips, visit rubycoffeeroasters.com

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