

# ORGANIC AUGUST

## SEASONAL BLEND



### TASTING NOTES

honey  
berries  
orange zest  
milk chocolate

### COFFEE SPECIFICATIONS

**profile:** An easy drinking, all-day blend with an emphasis on bright sweetness and medium to light body.

### BREWING GUIDELINES

#### Filter

ratio: 1:17  
grind: medium-fine  
time: 4 minutes

#### Espresso

dose: 18 grams  
output: 38-44 grams  
time: 28-32 seconds

### SHOWING COMMITMENT:

TAKING THE RIGHT STEPS TOWARDS BETTER FARMING

Organic August Seasonal Blend is our flagship certified organic offering. This blend is designed to showcase a lighter bodied, bright flavor profile that captures our respect and reverence for the farmers who take the extra step to become certified. We inspired to capture the feeling of the sunrise in a cup, and to us, Organic August carries that feeling throughout the whole day.

Organically certified farms and cooperatives invest a lot of time, money, and other resources to become certified, which ultimately showcases their commitment towards sustainable farming. By achieving organic certification for our own roasting facility, Ruby is able to fully honor that commitment from the farmers we work with.

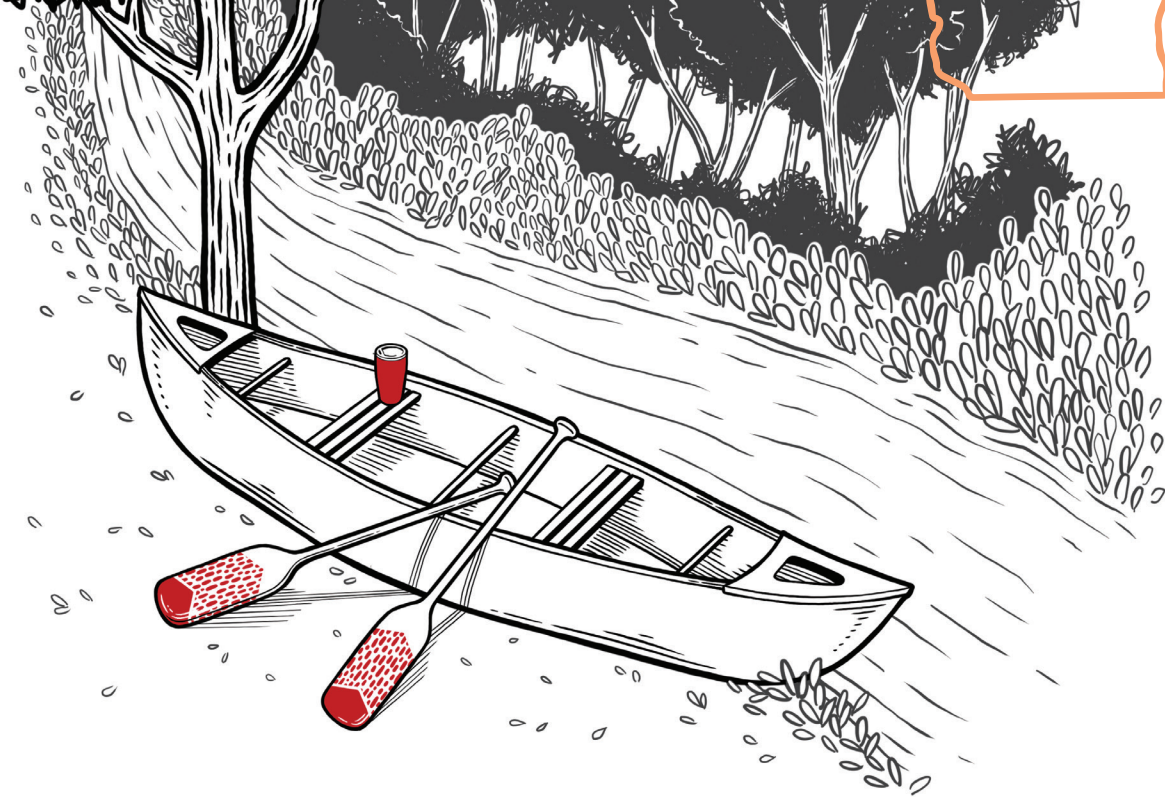
This blend is based around coffees from Ethiopia, where large co-operatives produce stunning coffees and often have organic certification. They serve as a beacon to show that coffee quality and sustainable farming practices go hand in hand.

Though the components of Organic August will rotate seasonally to reflect fresh arrivals, the goal always stays the same: to honor the effort and investment farmers make when pursuing organic certification, and to be able to show that to our customers right on the label.

For more information, guides, and tips, visit [rubycoffeeroasters.com](http://rubycoffeeroasters.com)

# ORGANIC AUGUST

## SEASONAL BLEND



### COFFEE SPECIFICATIONS

**profile:** An easy drinking, all-day blend with an emphasis on bright sweetness and medium to light body.

YOUR BREWING NOTES:

---

---

---

---

---

---

---

---

---

---

### TASTING NOTES

honey  
berries  
orange zest  
milk chocolate

### BREWING GUIDELINES

#### Filter

ratio: 1:17  
grind: medium-fine  
time: 4 minutes

#### Espresso

dose: 18 grams  
output: 38-44 grams  
time: 28-32 seconds

For more information, guides, and tips, visit [rubycoffee.roasters.com](http://rubycoffee.roasters.com)