



BREW GUIDE



BATCH BREW

110 oz 200g/7oz Coffee Grind: #19

**Discard after 1 hour



BLENDED BEVERAGES

Coffee: Espresso + Syrup

1 scoop powder

6 oz milk

2 scoops of ice (12 oz)

No Coffee: Syrup

1 scoop powder

8 oz milk

2 scoops of ice (12 oz)

Allergen Info: See specific recipes for allergen info



FLASH BREW

*Please seek training from Shift Lead or above before attempting**

10 oz

21g coffee + 225 g water

Grind: #9

Ice: 100g

Total time: 2 minutes



HOT CHOCOLATE

8 oz 1 pump dark chocolate

1 pump vanilla

12 oz 2 pumps dark chocolate

1 pump vanilla

16 oz 3 pumps dark chocolate

2 pumps vanilla

Allergen info: Soy, Milk.



HOT TEA: FOR HERE

12 oz 1.5 Tbps Tea + 350 g water

Put 1.5 Tbsp tea into pot

Add 350 g of water from Curtis tap

Set timer for 3 minutes

Press plunger on pot when ready

16 oz 3 Tbsp Tea + 475 g water

Put 3 Tbsp of tea into pot

Add 475 g of water from Curtis tap

Set timer for 3 minutes

Press plunger on pot when ready



HOT TEA: TO GO

Pre-Bag 1.5 Tbsp tea portions

12 oz

Add 1 bag to cup + hot water to top

16 oz

Add 2 bags to cup + hot water to top



ICED TEA

Add 2 pouches to 1 gallon pitcher
Fill with hot water halfway
Set timer for 5 minutes
Discard pouches and add water to mark



KALITA WAVE

10 oz

21 g coffee + 325 g water

Water at 205F

Grind: #14

Total time: 2 minutes 20 seconds



MATCHA LATTE

Iced 2 large Tbsp of Sweet Matcha

Add 1 ounce of hot water

Metal whisk in cup

Hot 2 large Tbsp of Sweet Matcha

Add a bit of steamed milk

Metal whisk in cup



MILK TEMP

Traditional drinks 145-150 degrees F

16 oz + all other drinks 155-160 degrees F

Kids temp 130 degrees F

Extra Hot 170 degrees F



CHAITEA LATTE

Keep Chai syrup cold

12 oz 2 ounces chai syrup

16 oz 3 ounces chai syrup

Use jiggers or measuring cup to dose

Allergen info: Cinnamon, lemon, clove, ginger, light caffeine.



SERAPHIM POUROVER

10 oz 21g of coffee Grind #14



COLD/HOT WAR

Syrup: Sugar in the Raw, Vanilla

Small 1 pump vanilla

1 pack sugar in the raw

Large 2 pumps vanilla

1 pack sugar in the raw

Mix 'spro and sugar well



SIGNATURE LATTES

12 oz Hot/Iced 1 pump each syrup

16 oz Hot/Iced 1.5 pumps each syrup

Allergen info:

French Silk: Milk, soy

German Chocolate: Soy, milk, coconut, almond

Hug in a Cup: Milk, soy

Mint Condition: Milk, soy

Sebastian: Milk, soy

Snickerdoodle: Hazelnut, cinnamon

Toasted Coconut: Tree nuts

Whole Latte Love: N/A



SINGLE SYRUP

8 oz 2 pumps

12 oz 3 pumps

16 oz 4 pumps



TRADITIONAL MATCHA

4 g Ceremonial Matcha + 300 g water

10 oz

Weigh 4 g Matcha into bowl Add 30 g of 185 F water Whisk for 10 seconds Pour into cup and add 270 g of water