

STOWAWAY BLEND

SEASONAL OFFERING

	75 %	25 %
COUNTRY	EL SALVADOR	ETHIOPIA
REGION	APANECA	YIRGA CHEFFE
VARIETAL	CATURRA, CATUAÍ	LANDRACE VARIETALS
PROCESSING	WASHED	WASHED



Stowaway is a seasonally changing blend that aims to present familiar and comforting flavors: plenty of chocolate - both milk and bittersweet - toasted nuts, and delicate fruits and florals are all present in this incredibly balanced coffee.

For filter preparations, we suggest brewing Stowaway between a 16:1 and 15:1 ratio and aiming for 1.4 to 1.6% total dissolved solids, depending on preference.

The components used in Stowaway provide the rich body and sweet chocolate qualities that many people enjoy for espresso-and-milk recipes. For such recipes, we recommend a 2:1 preparation ratio, with a 30 to 35 second shot time.

IN THE CUP

Chocolate, toasted nuts, and delicate florals mingle in a deeply agreeable and balanced cup.

THE TAKEAWAY

Stowaway is a blend that aims to present familiar and comforting flavors to everyone from the coffee professional to the person who is just looking to get “their morning fix.”

