

VENEZIANO
COFFEE
ROASTERS

EVERYDAY
EVOLUTION

ASPIRE



Buttery with citric acidity.
Notes of cocoa, stone fruits and walnuts.



venezianocoffee.com.au
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50% Peru
Atahualpa

Varietal: Typica, Catimor & Catuai
Processing: Washed

30% Colombia
San Javier

Varietal: Caturra, Castillo & Colombia
Processing: Washed

20% Ethiopia
Yirgacheffe

Varietal: Heirloom
Processing: Natural

Brew Method

In/Out

Time

Ratio

Temp

Black

21g/35g

27-30s

1:1.66

93-94 °c

Milk

23g/36g

28-30s

1:1.56

93-94 °c

Home Barista

Weigh your coffee "in" and multiply this by the ratio above, to get the correct "out" weight.
Eg: 17.5g (in) x 1.56 (ratio) =27.3g (out)



For recipes, preparation methods and how to get the best out of your coffee, scan the QR code.