VENEZIANO COFFEE ROASTERS

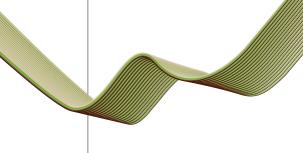
EVERYDAY EVOLUTION

ASPIRE





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





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EVERYDAY EVOLUTION

ASPIRE

50% Peru Atahualpa

Varietal: Typica, Catimor & Catuai Processing: Washed

30% Colombia San Javier 20% Ethiopia

Varietal: Heirloom Processing: Natural

Processing: Washed

Yirgacheffe

Home Barista

Black

Milk

Brew Method

21g/35g 23g/36g

In/Out

Weigh your coffee "in" and multiply this by the

Time

27-30s

28-30s

Varietal: Caturra, Castillo & Colombia

Eg: 17.5g (in) $\times 1.56$ (ratio) = 27.3g (out)

Ratio

1:1.66

1:1 56

ratio above, to get the correct "out" weight.

Temp

93-94°c

93-94°c

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