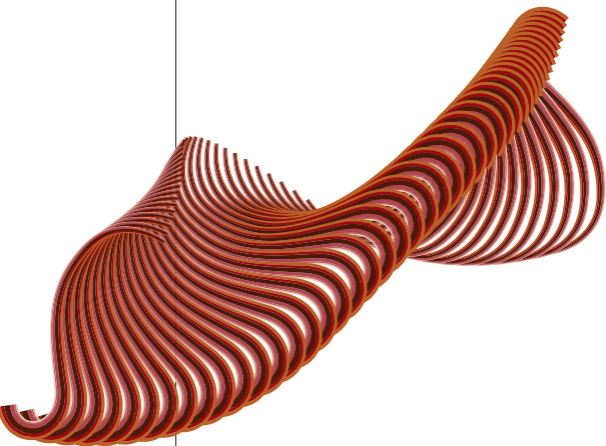


VENEZIANO  
COFFEE  
ROASTERS

EVERYDAY  
EVOLUTION

# CRAVE

Creamy with low acidity. Notes of almonds,  
dark chocolate and caramel.



[venezianocoffee.com.au](http://venezianocoffee.com.au)  
[@venezianocoffeeroasters](https://www.instagram.com/venezianocoffeeroasters)

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# CRAVE

50% Brazil  
Serra Negra

Varietal: Bourbon, Yellow Bourbon, Catimor,  
Catuai, Mara Caturra, Maragogype, Typica  
Processing: Natural

30% Colombia  
Coocentral

Varietal: Caturra, Castillo & Colombia  
Processing: Washed

20% India  
Sethuraman  
Estate

Varietal: Q Certified Robusta  
Processing: Natural & Washed

Brew Method

In/Out

Time

Ratio

Temp

Black

21g/34g

27-29s

1:1.62

93-94 °c

Milk

22g/35g

27-29s

1:1.59

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 1.59g (ratio) = 27.82g (out)*



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