

VENEZIANO  
COFFEE  
ROASTERS

EVERYDAY  
EVOLUTION

# ELEVATE

Velvety. Notes of milk chocolate,  
cashews, spice and honey finish.



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

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50% Brazil  
Serra Negra

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

50% Colombia  
Coocentral

Varietal: Caturra, Castillo & Colombia  
Processing: Washed

Brew Method

In/Out

Time

Ratio

Temp

Black

21g/37g

27-30s

1:1.76

93-94 °c

Milk

22g/36g

27-30s

1:1.63

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 1.63 (ratio) =28.52 (out)*



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