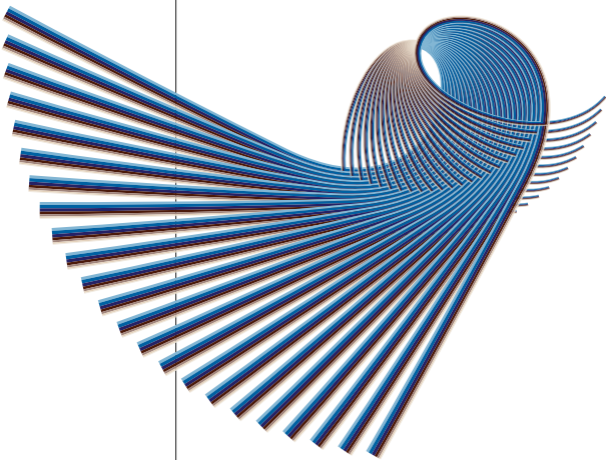


VENEZIANO
COFFEE
ROASTERS

EVERYDAY
EVOLUTION

SOAR

Stewed cherry, chocolate biscuit, dates.



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

VENEZIANO
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SOAR

50% Colombia
Coocentral

Varietal: Caturra, Castillo & Colombia
Processing: Washed

25% Guatemala
El Boqueron

Varietal: Bourbon, Caturra, Catuai & Pache
Processing: Natural

25% Ethiopia
Worka

Varietal: Mixed Heirloom
Processing: Natural

Brew Method

In/Out

Time

Ratio

Temp

Black

21g/44g

26-29s

1:2.09

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.