



DIRECT TRADE
LONGITUDE 123°W
BLEND



DIRECT TRADE
LONGITUDE 123°
BLEND



PRODUCER: VARIOUS SMALLHOLDERS

DRIED FRUIT · NUTS · SWEET

Longitude 123°W is a medium roast, created to be sweet and flavourful throughout the year, reflecting the freshest coffees of the season.



DETAILS

-  ELEVATION: VARIES
-  COUNTRY: VARIES
-  REGION: VARIES
-  VARIETY: VARIES
-  HARVEST: CURRENT SEASON
-  PROCESS: WASHED
-  ROAST LEVEL: MEDIUM FILTER ROAST

FILTER BREWING

- BREWING RATIO: 1G COFFEE TO 16-17G WATER
- WATER TEMP: 200 ° - 205 °F / 93 ° - 96 °C
- EXTRACTION: 20 - 21%
- TDS: 1.38 - 1.41%