

49TH PARALLEL COFFEE ROASTERS

COFFEE SHEET

Feb. 28, 2019



OLD SCHOOL ESPRESSO

BLEND



OLD SCHOOL ESPRESSO

CARAMEL // NUTS // DARK CHOCOLATE

Old School Espresso is 49th's tribute to a traditional espresso with a Pacific North West style. Roasted medium-dark, it highlights the sweetness and body of the coffee.

Old School Espresso is ideal for those who prefer low acidity and full body with dark chocolate aromas and flavours of cocoa, caramel and molasses.

As of February 28, 2019, Old School Espresso consists of Ethiopia Primrose and Honduras Proyecto Cabañas.

Espresso Brewing

TIMER: 28 - 32 Seconds

DRY MASS: 18g Ground Coffee

WET MASS: 37 - 39 Grams Liquid Espresso

GROUPHEAD TEMP: 200°F

PRESSURE: 9 Bars at Machine Gauge



Ethiopia Primrose



PRODUCER: 2500 Smallholders



ELEVATION: 1850 - 2000 m.a.s.l.



COUNTRY: Ethiopia



REGION: Guji



VARIETY: Local Heirloom



HARVEST: 2017 - 2018



ROAST LEVEL: Medium/Dark
Espresso Roast

Honduras Proyecto Cabañas



PRODUCER: Various Smallholders



ELEVATION: 1800m.a.s.l.



COUNTRY: Honduras



REGION: Marcala



VARIETY: Caturra, Catuai



HARVEST: 2018



ROAST LEVEL: Medium/Dark
Espresso Roast