



SWISS WATER DECAF



DETAILS

-  **PRODUCER:** Various Smallholders
-  **COUNTRY:** Costa Rica
-  **REGION:** West Valley
-  **ELEVATION:** Varies
-  **VARIETY:** Varies
-  **HARVEST YEAR:** Current Crop



NUTS // COCOA // CARAMEL

Swiss Water Process involves first soaking the coffee in pure water. The green coffee extract that results is then passed through a carbon filter, specifically engineered to filter out the caffeine molecule. The green coffee extract is then introduced to the coffee but without the caffeine. This process is simple in theory, but impressive to execute, since the coffee has to be dried and preserved in an exacting way to ensure the inherent flavour of the coffee remains relatively unscathed.

Great as both a filter, and an espresso, the cup profile is sweet, and subtle with flavours of cocoa, and caramel.

ESPRESSO PARAMETERS

- TIMER:** 28 - 30 seconds
- DRY MASS:** 18 g ground coffee
- WET MASS:** 38 - 40 grams liquid espresso
- GROUPHEAD TEMPERATURE:** 200°F
- PRESSURE:** 7 bars

49TH

PARALLEL
COFFEE ROASTERS
VANCOUVER



49thcoffee.com