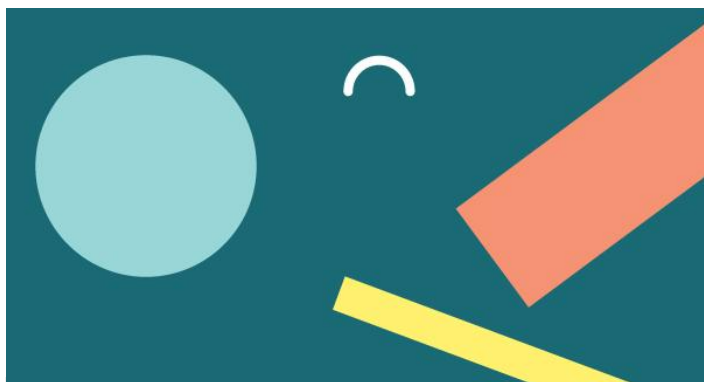


BOUNCY CASTLE ESPRESSO

FLORAL / CITRUS / SWEET / SPARKLING

SOURCING



Origin: 100% Ethiopia Limu

Varietal: Heirloom

Farms: Tega and Tula Farm

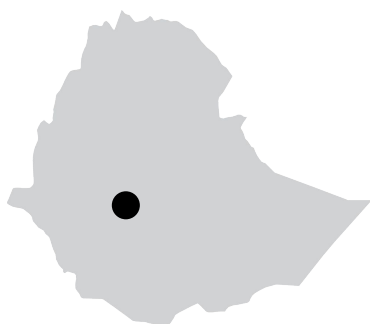
Process: WASHED

Producer: Various

Altitude: 1693-1860 MASL

ORIGIN STORY

In the spring of 2018, Detour's coffee development team got together with the goal of creating a new espresso blend that would highlight some of the more delicate and sweet aspects of the freshly harvested coffees we are sourcing from origin. The focus would be on showcasing aromatic, bright, and vibrant coffees with a lighter roast and cleaner profile to really let the character and complexities of the coffee shine. Bouncy Castle is the result of this goal, a year round espresso offering focused on a clean and complex spectrum of flavours with the ideal balance of sweetness and acidity.



LIMU
ETHIOPIA

TASTING

Complex aromatics of florals and fruit lead to a delicate body, a citrus like acidity and sweet juicy finish.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 2 : 1

TDS: 9.0

Ext. Yield: 20.5%

Rest Time: 7-24 Days

ESPRESSO

In: 19g

Out: 38g

Time: 28sec

TDS: 9.0

***Our Parameters are done with 20g vst baskets and 200°F water

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

Having a love for sweet, expressive, and clean coffees, Bouncy Castle is an offering that I find really exciting. Much like our single origin espresso offerings, it will be a lighter roast showcasing origin and terroir with a balanced sweet and clean cup. We designed this espresso to shine on its own and offer a different flavour profile but still be delicious in milk, offering a nice addition to to our year-round menu.

-Dan