

# BOTTLENECK BLEND

TOFFEE / FIG / BALANCED / SMOOTH

## SOURCING



Origin: 90% Guatemala  
10% Costa Rica

Varietal: Various  
Process: Washed  
Altitude: 1600 MASL

## ORIGIN STORY

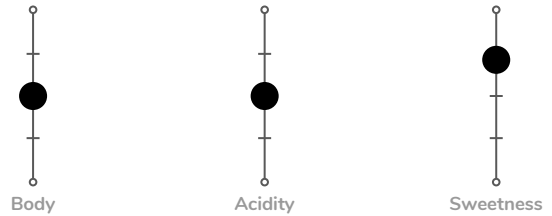
Bottleneck is all about celebrating seasonality in coffee with the goal of maintaining a consistent flavour profile year round.

Balancing different seasonal coffees components is all about selecting coffees from different farms or co-ops that are combined to complement and enhance each other.

We always try to create a blend that's going to be interesting and complex so that our regular customers will enjoy it, while being approachable and familiar enough to be shared with anyone.

## TASTING

This medium roast is rich, balanced and incredibly smooth. The coffee's components may change with the season, but it's always going to be the same easy-drinking coffee with a creamy body and a toffee-like sweetness.



## BREWING

Brew Ratio: 16:1

TDS: 1.35

Ext. Yield: 20.24%

Rest Time: 3-21 Days

## ROASTING

Machine: Loring Kestrel 35

Batch Size: 20kg/batch

Roasted By Dan Sherrington

## ROASTER'S NOTES

Blending coffees is always really fun to do. It gives us control over the final products taste and allows us to refine the cup in a way we can't do with a single origin coffee. Roasting Bottleneck is all about maintaining some juicy acidity while bringing the roast a bit farther along to enhance sweetness.

-Dan