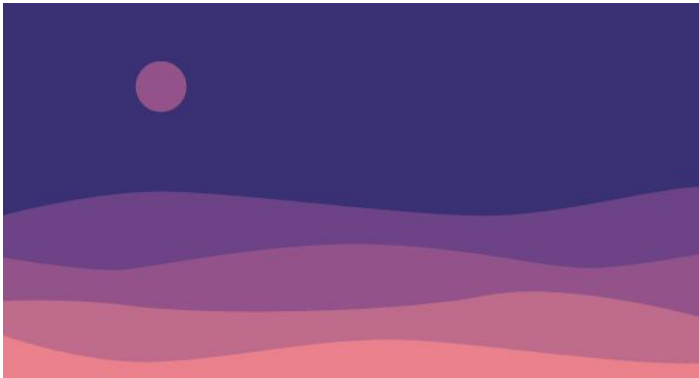


DETOUR DARK

DARK CHOCOLATE / MOLASSES / TOASTED NUT

SOURCING



Origin: 50% Guatemala
30% Colombia
20% Burundi

Varietal: Various
Process: Washed
Altitude: 1600 MASL

ORIGIN STORY

Detour Dark is all about focusing on the flavours developed through the caramelization process during the roast, without the impact of heavy charcoal or smoky attributes.

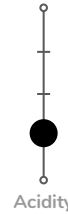
Choosing high-grown coffees that lend themselves to a longer roast and hotter temperature while still maintaining structure, balance and sweetness is key to creating a big, rich and full-bodied coffee.

TASTING

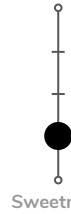
We've developed this blend to bring out deep chocolate and molasses flavours without imparting heavy charcoal notes. So, this coffee isn't really dark, but it's dark for us. We love it because it's approachable and balanced with the syrupy sweetness and rich body that you look for in a darker roast.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.30

Ext. Yield: 19.50%

Rest Time: 3-17 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 20kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

The longer roast really captures all the caramelized sugars and heavy body attributes that a dark coffee drinker looks for. The consistent roast profile and solubility makes it an extremely versatile coffee creating a well-rounded cup for any brewing method.

- Ryan