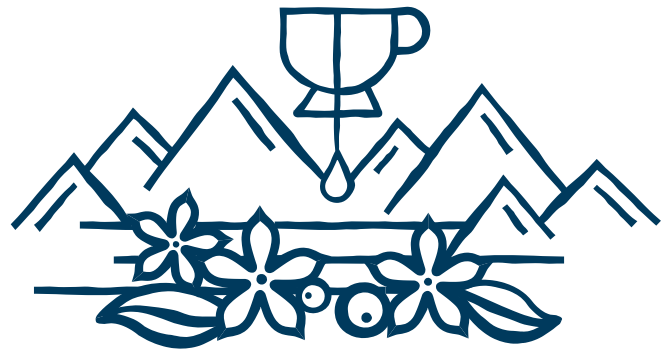


FLYING MONKEY

INDONESIA & SOUTH AMERICA



FLAVOR NOTES

Chocolate
Honey
Graham Cracker



ROAST
Medium



COMPONENT ORIGINS

Colombia
Sumatra
Brazil

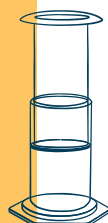


UPDATED
February 2, 2020

BREWING PARAMETERS



Chemex
Coffee: 50 grams
Grind: Medium-Coarse
Water: 750 milliliters
Temp: 195 - 200°F
Time: 5 minutes



Aeropress
Coffee: 18 grams
Grind: Autodrip
Water: 250 milliliters
Temp: 195 - 200°F
Time: 2 minutes



Pour-Over
Coffee: 25 grams
Grind: Autodrip
Water: 375 milliliters
Temp: 195 - 200°F
Time: 2 min 45 secs

Balanced, yet playful. Featuring notes of smooth chocolate, honey, and graham cracker, this medium roast espresso blend creates a beautiful harmony of flavors with a comforting depth.

WHEN TO USE FLYING MONKEY

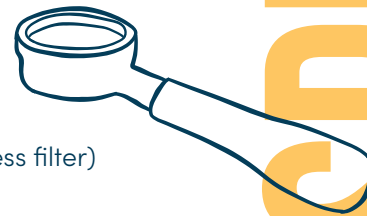
Best for long milk drinks, Flying Monkey will show off its milk chocolate, graham cracker, and honey flavors with a pleasant touch of acidity.

Flying Monkey espresso was conjured out of experimentation and curiosity. When you have numerous exceptional coffees at your fingertips, you cannot help but play with the possibilities. Flying Monkey is a striking blend with a lot of versatility—much like its fictional counterparts. It's incredibly adaptable and can be enjoyed in just about every setting. From cappuccinos to mochas, Flying Monkey is sure to please.

DIALING IN FLYING MONKEY

If your machine is programmable, we recommend pulling this espresso with the group head set at 199 degrees Fahrenheit.

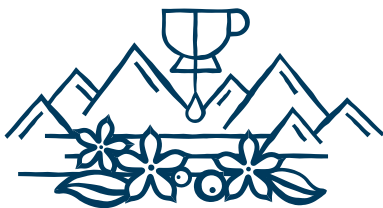
Dose: 20 grams
Yield: 38–42 grams
Time: 28–33 seconds
Drop: 7–8 seconds (bottomless filter)
Rest: 7–12 days off roast



It's best to dial in Flying Monkey with a short milk beverage—we recommend a capp. Dialing in by tasting it alone as a shot will overplay the acidity that is desirable in milk drinks.

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Pour-Over

Coffee: 25 grams
Grind: Autodrip
Water: 375 milliliters
Temp: 195 - 200°F
Time: 2 min 45 secs

Balanced, yet playful. Featuring notes of smooth chocolate, honey, and graham cracker, this three-bean medium roast espresso blend creates a beautiful harmony of flavors with a comforting depth.

WHEN TO USE FLYING MONKEY

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Flying Monkey espresso was conjured out of curiosity and experimentation. It is incredibly adaptable and can be enjoyed in just about every setting. From cappuccinos to mochas, this espresso is sure to please.

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PT'S COFFEE
ROASTING CO.