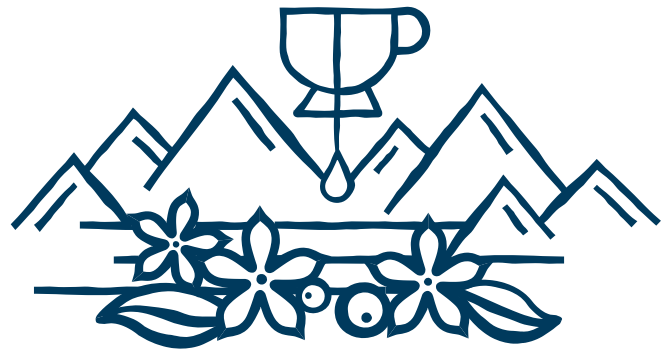


SOUTHPAW

AFRICA & SOUTH AMERICA



FLAVOR NOTES

Caramel
Peach
Sugarcane



ROAST

Light - Medium



COMPONENT ORIGINS

Ethiopia
Colombia



UPDATED

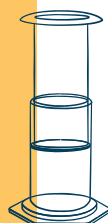
February 2, 2020

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

Our signature espresso blend: jabs of fruit, sugar, and spice with a floral aroma and clean finish. Featuring notes of caramel, peach, and sugar cane, Southpaw delivers a delightful punch.

WHEN TO USE SOUTHPAW

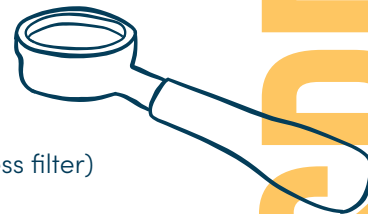
Southpaw is designed to work well as a straight shot or in drinks 6 ounces and under, such as a cortado or macchiato.

Southpaw espresso is a bright and juicy light-medium roast blend that earns its name from being nimble, surprising, and packed with a punch. This shot is well balanced, achieving a complex and sweet flavor profile with enough body to shine in short milk drinks.

DIALING IN SOUTHPAW

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

Dose: 20 grams
Yield: 32-36 grams
Time: 26-30 seconds
Drop: 6-8 seconds (bottomless filter)
Rest: 8-12 days off roast

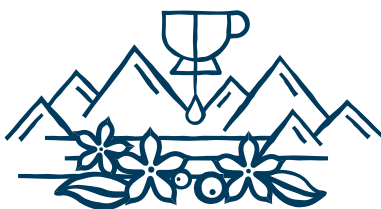


This espresso is best dialed in as a straight, slightly ristretto shot.

SO
ESPRESSO

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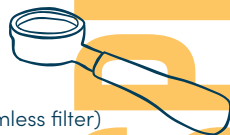
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PT'S COFFEE
ROASTING CO.