

AD ASTRA



PT'S BLEND



FLAVOR NOTES

Dark Chocolate
Cola
Brown Sugar



ROAST

Dark



COMPONENT ORIGINS

Papua New Guinea
Ethiopia



UPDATED

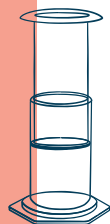
June 1, 2020

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

Ad Astra is a very heavy, dark-roasted blend of high density coffees from Central America and a small amount of select coffee from Indonesia. Dark chocolate is prominent throughout, marked by a cola-like sweetness and lingering tone of caramelized sugar.

Our darkest blend features a dark chocolate aroma with a heavy body and smooth acidity.

We were inspired to create this blend after watching the symbol of Ad Astra rise and be placed on top of the Kansas State Capitol Building. We only offer one really dark-roasted coffee and we wanted to do it right. Bittersweet chocolate, smoke, and utterly powerful in the cup. Excellent with milk or an Irish Whiskey.

ABOUT PT'S BLENDS

Our blends are built around flavor profiles, rather than specific component coffees. We use current seasonal offerings to build the given flavor profile, adjusting the ratio or even the number of component coffees as needed. You might notice slight variations throughout the year, but we're dedicated to making these staples consistent.

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PT'S COFFEE
ROASTING CO.