

COLD FRONT

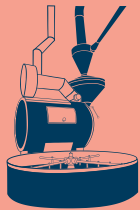


PT'S SIGNATURE BLEND



FLAVOR NOTES

Blackberry
Grape
Caramel



ROAST
Medium



COMPONANT ORIGINS

Guatemala
Ethiopia



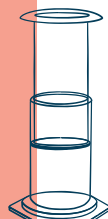
UPDATED
June 1, 2020

BREWING PARAMETERS



Iced Chemex

Coffee: 52 grams
Grind: Medium-Coarse
Ice: 355 grams
Water: 355 milliliters
Temp: 195 - 200°F
Time: 5 minutes



Aeropress

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



Cold Brew

Coffee: 12 ounces
Grind: Coarse
Water: 48 ounces
Time: 12 - 20 hours

Cold Front is a medium-roast blend we developed especially for cold brew methods. It's a refreshing cup with gentle blackberry notes and purple grape sweetness. The smooth, creamy body rounds out into a lingering caramel, chocolate, and maple syrup finish.

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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FLAVOR NOTES

Blackberry
Grape
Caramel



ROAST

Medium



COMPONENT ORIGINS

Guatemala
Ethiopia



UPDATED

June 1,
2020

BREWING PARAMETERS



Iced Chemex

Coffee: 50 grams
Grind: Medium-Coarse
Ice: 355 grams
Water: 355 milliliters
Temp: 195 - 200°F
Time: 2.5 minutes



Aeropress

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



Cold Brew

Coffee: 12 ounces
Grind: Coars
Water: 48 ounces
Time: 12 - 20 hours

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.

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PT'S
COFFEE
ROASTING CO.

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