

FLATLANDER



PT'S BLEND
GUATEMALA



FLAVOR NOTES

Bittersweet
Chocolate
Tangerine
Roasted Almond



ROAST
Medium



COMPONENT ORIGINS

Guatemala
Papua New Guinea



UPDATED
June 1, 2020

Flatlander features a bittersweet chocolate aroma with a round body, notes of caramel, and tangerine sweetness. It has a pleasant finish of roasted almonds and chocolate.

Flatlander is our take on an approachable and well-rounded drip coffee. This medium-roast blend will please everyone and is perfect for drinking all day long.

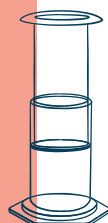
ABOUT PT'S BLENDS

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.

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

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