FLOR DEL SOL





FLAVOR NOTES Cocoa Powder Raisin Sweet Lemon

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ROAST Light



COMPONANT ORIGINS Guatemala Ethiopia



UPDATED June 1, 2020

BREWING PARAMETERS

Chemex

Time:



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

5 minutes

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



Flor del Sol features a citrusy chocolate aroma with a silky body, notes of raisin and caramel, and a lemony sweetness. It has a pleasant finish of caramel and chocolate.

Flor del Sol is our offering of sunshine and warm Midwestern hospitality. Our lightest blend is truly balanced with a sweet, high-toned acidity that sparkles. It's ideal for crisp winter days and cool, relaxing summer mornings.

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.

Aeropress

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Autodrip

250 milliliters

195 - 200°F

2 minutes

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

> **PT'S COFFEE** ROASTING CO.