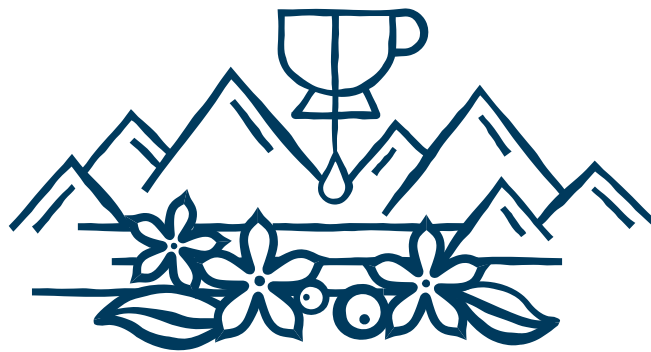


FLYING MONKEY

FOR LONG MILK DRINKS



FLAVOR NOTES

Chocolate
Honey
Graham Cracker



ROAST
Medium



COMPONENT ORIGINS

Guatemala
Papua New Guinea
Brazil

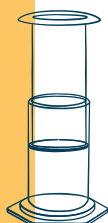


UPDATED
June 1, 2020

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



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

Balanced, yet playful. Featuring notes of smooth chocolate, honey, and graham cracker, this medium roast espresso blend creates a beautiful harmony of flavors with a comforting depth

WHEN TO USE FLYING MONKEY

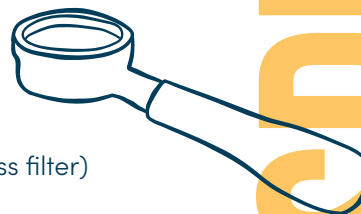
Best for long milk drinks, Flying Monkey will show off its milk chocolate, graham cracker, and honey flavors with a pleasant touch of acidity.

Flying Monkey espresso was conjured out of experimentation and curiosity. When you have numerous exceptional coffees at your fingertips, you cannot help but play with the possibilities. Flying Monkey is a striking blend with a lot of versatility—much like its fictional counterparts. It's incredibly adaptable and can be enjoyed in just about every setting. From cappuccinos to mochas, Flying Monkey is sure to please.

DIALING IN FLYING MONKEY

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

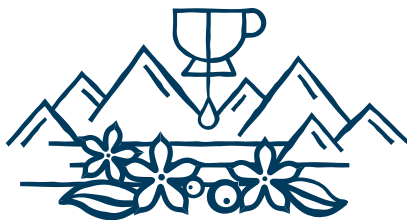
Dose: 20 grams
Yield: 38–42 grams
Time: 28–33 seconds
Drop: 7–8 seconds (bottomless filter)
Rest: 7–12 days off roas



It's best to dial in Flying Monkey with a short milk beverage—we recommend a capp. Dialing in by tasting it alone as a shot will overplay the acidity that is desirable in milk drinks.

FLYING MONKEY

FOR LONG MILK DRINKS



FLAVOR NOTES

Chocolate
Honey
Graham Cracker



ROAST

Medium



COMPONENT ORIGINS

Guatemala
Papua
New Guinea
Brazil



UPDATED

June 1,
2020

Balanced, yet playful. Featuring notes of smooth chocolate, honey, and graham cracker, this three-bean medium roast espresso blend creates a beautiful harmony of flavors with a comforting depth.

WHEN TO USE FLYING MONKEY

Best for long milk drinks, Flying Monkey will show off its milk chocolate, graham cracker, and honey flavors with a pleasant touch of acidity.

Flying Monkey espresso was conjured out of curiosity and experimentation. It is incredibly adaptable and can be enjoyed in just about every setting. From cappuccinos to mochas, this espresso is sure to please.

DIALING IN FLYING MONKEY

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

Dose: 20 grams

Yield: 38–42 grams

Time: 28–33 seconds

Drop: 7–8 seconds (bottomless filter)

Rest: 7–12 days off roast



It's best to dial in Flying Monkey with a short milk beverage—we recommend a capp. Dialing in by tasting it alone as a shot will overplay the acidity that is desirable in milk drinks

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



Cold Brew

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

PT'S COFFEE
ROASTING CO.