# **JOHN BROWN**





FLAVOR NOTES
Baker's Chocolate
Black Cherry
Sweet Pipe Tobacco

This cup features a deep chocolate aroma and velvety body complemented by juicy acidity. Dark chocolate is prominent in the cup, with a syrupy black cherry sweetness and a pleasant finish of pipe tobacco.



ROAST Medium-Dark



COMPONANT
ORIGINS
Guatemala
Papua New Guinea
Ethiopia



UPDATED
June 1, 2020

heart and rich character, spicy notes reminiscent of sweet pipe tobacco and dark chocolate with a bittersweet, soft finish. A medium roast and a dark roast combine to create this medium-dark roast blend, making it a unique member of our lineup.

Our Surly Activist blend: John Brown is a polished coffee with a bold

### **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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