

# CHANGE

## *brewing guide*

DRIP	CHEMEX   POUROVER   DRIP		
	BREW RATIO: 1:16	EXT. YIELD: 17.4%	WATER TEMP: 100°C
	Our most approachable coffee creation - CHANGE thrives as a morning drip brew. Use a slightly finer grind to get a complete extraction out of this coffee. Expect a punch of baker's chocolate with tones of hazelnut and subtle hints of black cherry. The body should be thick and creamy - a luxurious drinking experience.		

ESPRESSO	DRY WEIGHT: 20 G	WET WEIGHT: 38 G	WATER TEMP: 100°C
	DURATION: 35 S	EXT. YIELD: 20.5%	REST PERIOD: 6 DAYS
	A slightly restricted shot is the best way to get the most out of CHANGE. Dark chocolate takes the driver seat and hazelnut becomes very secondary. Subtle acidity creates some pleasant sharpness. With milk the sharpness subsides and a nutty tones really begin to takeover.		

IMMERSION	FRENCH PRESS   AEROPRESS   PERCOLATOR		
	BREW RATIO: 1:17	EXT. YIELD: 21.2%	WATER TEMP: 100°C
	Immersion brewing heightens the chocolaty tones and brings out some pleasant acidity. The palette feel is creamy and heavy. Grind finer than normal to get the best flavors out of CHANGE.		

