

COLLEGE STREET ESPRESSO

brewing guide

DRIP	CHEMEX POUROVER DRIP		
	BREW RATIO: 1:16.5	EXT. YIELD: 17.8%	WATER TEMP: 100°C
	We hope you like chocolate. Our College Street roast is designed for espresso, but it can definitely be used as a delicious drip coffee. Grind it as you normally would and aim for a slightly shorter brew time to ensure that you don't run into any over extraction issues. Enjoy intense cocoa flavors followed by subtle hints of almond. The mouthfeel should be heavier and full of texture.		

ESPRESSO	DRY WEIGHT: 20 G	WET WEIGHT: 35 G	WATER TEMP: 100°C
	DURATION: 33 S	EXT. YIELD: 20%	REST PERIOD: 5 DAYS
	A restricted extraction will bring out the best of this classic espresso. Look for a longer brew time as this shot slowly drips into your cup. Enjoy a very textured shot - leading with plenty of chocolaty tones and hints of molasses. In milk the palette feel is luxurious and nutty flavors take over.		

IMMERSION	FRENCH PRESS AEROPRESS PERCOLATOR		
	BREW RATIO: 1:17	EXT. YIELD: 21%	WATER TEMP: 100°C
	Immersion brings a lot out of this coffee. Aim for a normal brew time with a slightly coarser grind. Dark chocolate and burnt sugars lead the way followed by very subtle nutty tones. The palette feel is almost creamy.		

