

YONGE STREET ROAST

brewing guide

DRIP	CHEMEX POUROVER DRIP		
	BREW RATIO: 1:15.5	EXT. YIELD: 17.8%	WATER TEMP: 100°C
	Designed to be a delicious long lasting brew - Yonge street is easy to brew and delicious to drink. Grind slightly coarser than you normally would for your brewer of choice and aim for a normal brew time. Expect plenty of subtle berry tones with hints of cola and black currant. The palette feel will be silky and light.		

ESPRESSO	DRY WEIGHT: 18 G	WET WEIGHT: 36 G	WATER TEMP: 100°C
	DURATION: 35 S	EXT. YIELD: 19.7%	REST PERIOD: 5 DAYS
	A longer extraction will pull all of the delicious fruit tones out of this coffee. Bursting with fresh berry flavors and a delicate body this espresso is far from traditional but extremely enjoyable. In milk the berry tones become more subdued and subtle acidity comes through to compliment the sweet steamed milk.		

IMMERSION	FRENCH PRESS AEROPRESS PERCOLATOR		
	BREW RATIO: 1:16	EXT. YIELD: 20.2%	WATER TEMP: 100°C
	Immersion brewing brings black currant tones right to the forefront of this coffee. Look for a longer brew time than normal and aim for a slightly finer grind than you normally would for your immersion brewer. The palette feel will be syrupy and the coffee will be dark fruit forward.		

