

# LAVATO

## *brewing guide*

DRIP	CHEMEX   POUROVER   DRIP		
	BREW RATIO: 1:16	EXT. YIELD: 17%	WATER TEMP: 100°C
	LAVATO works well when you use a slightly coarser grind and aim for a slightly quicker brew time. Expect a delicate smooth palette feel. Notes of chocolate and caramel come forward in this coffee with subtle hints of brown sugar. LAVATO is the savior DECAF needed.		

ESPRESSO	DRY WEIGHT: 19 G	WET WEIGHT: 38 G	WATER TEMP: 100°C
	DURATION: 31 S	EXT. YIELD: 19.3%	REST PERIOD: 4 DAYS
	Pull LAVATO with a traditional 1 : 2 ratio and aim for a 31 second extraction. The burnt sugar flavors synonymous with caramel come to the forefront in this espresso and chocolate lags behind to create a pleasant finish. In milk the caramel and brown sugar are subtle and pleasant.		

IMMERSION	FRENCH PRESS   AEROPRESS   PERCOLATOR		
	BREW RATIO: 1:17	EXT. YIELD: 19.8%	WATER TEMP: 100°C
	With an immersion brew method LAVATO is a dream. Chocolate is front and center with brown sugar playing in the background. Expect a syrupy palette feel with a long finish.		

