



ARISE

SIGNATURE BLEND

MEDIUM



**DARK CHOCOLATE, BLACKBERRY,
ROASTED ALMOND**

Proudly presenting our flagship blend, crafted from thoughtful experimentation and collaboration with experts that have decades of expertise in coffee. This blend is remarkable as an espresso with great body and distinct African acidity, while also impressive brewed as a drip for those who enjoy the lighter side of coffee.

BREWING GUIDE

ESPRESSO

Grind: Fine

Temp: 198°

In: 19g

Out: 35g

Time: 35 sec

Ratio - 1 : 1.9

AEROPRESS

Grind: Med Fine

Temp: 198° - 205°

Coffee 16.5g

Water: 206g

Time: 2 - 2.5 min

Ratio - 1 : 12

V60/DRIP

Grind: Medium

Temp: 195° - 200°

Coffee 20g

Water: 320g

Time: 3 - 3.5 min

Ratio - 1 : 16

CHEMEX

Grind: Med
Coarse

Temp: 195° - 205°

Coffee 45g

Water: 720g

Time: 3 - 5 min

Ratio - 1 : 16

FRENCH PRESS COLD BREW

Grind: Coarse

Temp: 195° - 205°

Coffee: 45g

Water: 810g

Time: 4 min

Cold Brew Time:
16 hours

Ratio - 1 : 16

