



SHANTAWENE

SINGLE ORIGIN

SIDAMO, ETHIOPIA

LIGHT



**RASPBERRY, MILK CHOCOLATE,
LAVENDER**

Bright and fruity. This is an excellent natural-processed Ethiopian. With all that we have come to expect from Ethiopian coffees, this one definitely does not fail to impress. Aroma and notes of raspberry highlight the cup, with a nice milk chocolate and lavender finish. This one is a favorite among many of our roasting team.

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

