



SUNSET SERENADE

DECAF BLEND

DARK



**HAZELNUT, GRAHAM CRACKER,
CARAMEL**

This decaf blend from Peru has a unique flavor profile featuring notes of hazelnut, graham cracker, and caramel. The hint of hazelnut gives the coffee a smooth and nutty flavor, while the graham cracker and caramel notes add a touch of sweetness creating a well-rounded and satisfying finish. The Swiss water process used to decaffeinate the coffee ensures that the coffee's unique flavor profile is retained, resulting in a decaf that is just as flavorful as its fully-caffinated counterparts.

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

