



# TALITHA SUNRISE

## SIGNATURE BLEND

**MEDIUM**



**MILK CHOCOLATE, CARAMEL,  
ROASTED ALMOND**

This blend is the perfect balance of complex flavors and approachability. With a clean, silky body and subtle notes of milk chocolate, almond, caramel and a hint of raspberry, it's ideal brewed as a drip coffee in the morning or as a refreshing cold brew in the afternoon.

### 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**

