

ESPRESSO

Espresso No.3

Milk Chocolate • Caramel • Red Fruits

PRODUCT DETAILS

Type	Espresso
Origin	Honduras – Ethiopia
Process	Washed
Tasting notes	Milk Chocolate ▪ Caramel ▪ Red Fruits
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Dose	18 g (double shot)
Yield	36 – 40 g (1:2 – 1:2.2)
Time	25 – 32 s
Water temperature	92 – 94 °C
Pressure	9 bar
Use	Espresso and milk-based espresso drinks

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 – 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

For a wholesale quote visit **penta.coffee/en/wholesale** or write to **info@penta.coffee**.