



FILTER COFFEE

# Filter Blend No.2

Red Fruits • Chocolate • Caramel



PRODUCT DETAILS

|               |                                  |
|---------------|----------------------------------|
| Type          | Filter coffee                    |
| Origin        | Colombia                         |
| Process       | Washed                           |
| Tasting notes | Red Fruits • Chocolate • Caramel |
| Bag sizes     | 250 g / 1 kg                     |
| Wholesale     | 1 kg bag                         |

SUGGESTED STARTING RECIPE

|                   |                                                 |
|-------------------|-------------------------------------------------|
| Method            | V60, Kalita, Chemex or batch brewer             |
| Ratio             | 15 g coffee / 250 ml water (about 1:16)         |
| Water temperature | 92 – 94 °C                                      |
| Grind             | Medium-fine (sea salt)                          |
| Bloom             | 30 – 40 s with twice the coffee weight in water |
| Total time        | 2:45 – 3:30 min                                 |
| Batch brew        | 60 – 65 g per litre                             |

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](https://penta.coffee/en/wholesale) or write to [info@penta.coffee](mailto:info@penta.coffee).