FILTER COFFEE

Filter Blend No.4

Jasmine • Citrus • Bergamot

PRODUCT DETAILS

Type	Filter coffee
Origin	Ethiopia
Process	Washed
Tasting notes	Jasmine ▪ Citrus ▪ Bergamot
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** or write to **info@penta.coffee**.