

# BOMBITA

Our darkest roast. Spicy notes combine with hints of sweet caramel and chocolate to create a delightful explosion in the mouth. Even light roast aficionados will be pleasantly surprised when they discover this gem.

**Chocolate**  
**Caramel**  
**Spicy**

## Facts

Origins	<b>Brazil</b> - Cerrado, Minas Gerais - Rio Brilhante
Regions	Café and Pirulito farm
Farms	<b>Brazil</b> - Sul de Minas - Passeio farm
	<b>Peru</b> - Cajamarca, Jaén - Pirulito, El Huaco, La Huaca
Processing method	Natural, Washed
Variety	Various
Certificate	Brazil Urban: UTZ, RFA Peru: Organic

## Recipe

<b>Espresso</b>	
Dose	19 grams
Extraction time	26 seconds
Shot weight	40 grams
<b>Filter</b>	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes