

# DECAF

Caffeine-fuelled coffee isn't everyone's cup of tea. That's why we offer this premium alternative to run-of-the-mill decaf, naturally processed under the Ethiopian sun. One taste of its delicious dark chocolate and nectarine notes and you won't believe it's a decaf.

## Nectarine Dark Chocolate Molasses

### Facts

Origin	Ethiopia
Region	Sidamo
Farm	Shakisso
Processing method	Washed
Variety	Ethiopian Heirloom
Certificate	Organic
Altitude	1800 - 1930 Metres
Harvest	November to February

### Recipe

<b>Espresso</b>	
Dose	19 grams
Extraction time	27 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