

COLOMBIA, 'LOS AMIGOS'

Cane Sugar
Cherries
Cocoa

Facts

Origin	Colombia
Region	Cauca
Farm	Timbío
Processing method	Washed
Altitude	1685 MASL
Harvest	March-June

Recipe

Espresso

Dose	19 grams
Extraction time	25 seconds
Shot weight	38 grams

Filter

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