

BREW GUIDE - PLUNGER

EQUIPMENT: Plunger, scales, timer, measuring jug and thermometer (optional).

PLUNGER RECIPE:

Coffee: 18gm	Water: 300ml	Time: 4.5 min
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INSTRUCTIONS:

1. Heat your water. You're looking for a temperature of 93°C. If using your jug, allow it to cool for a couple of minutes after boiling. Use a thermometer if you have one.
2. Pre warm the base of your plunger. Pour some hot water (from your tap) into the plunger and swirl it around so the glass heats a little. Remove this water.
3. Weigh the coffee, 18gms. If you have whole beans you will need to grind the coffee. The ground coffee should have the consistency of sea salt or use the plunger or coarse grind setting. Add the ground coffee into the base of the plunger.
4. Pour 40mls of hot water over the coffee, give this a gentle swirl to get the coffee wet and allow the coffee to 'bloom' for 30 seconds. The bloom will release more of the aromatics in this coffee. Add the remaining water, 260mls.
5. Start a timer on your phone for 3 minutes. After 3 minutes give the coffee a gentle stir with a spoon to agitate the coffee.
6. Place the plunger lid over the surface of the coffee and leave to brew for 1 more minute; set your timer.
7. At 4 minutes the brewing is complete, and you can slowly plunge the coffee.
8. Immediately decant the coffee from the plunger into a cup, allow the coffee to further cool for another minute and taste.

TASTING TIP: You can wait another 3 minutes to taste the coffee warm, and then let the coffee cool and taste again to experience how the flavour changes as the coffee cools.

THE TASTE EXPERIENCE:

Here's our interpretation of the flavours and aromas when you first taste the coffee, and then as it cools; these flavours also change if you add milk to your coffee.

HOT - This coffee should have a strong greengage plum sweetness with a hint of port and a lingering sweet, dark chocolate finish. The acidity is juicy like a ripe strawberry. The body will be full and a little rough.

WARM - The plum and port flavours will intensify, and the dark chocolate aftertaste will sweeten. The acidity shows complexity as the temperature shifts and the body thickens and smooths out to become creamy and mouth coating.

COOL - The acidity softens, but the sweetness becomes intense creating a 'boozy' note to the port flavour. The dark chocolate after taste lingers and leaves you wanting a second cup.

WITH MILK - The experience is different, the sweetness of milk mixed with the fruity & boozy nature of the coffee gives a vanilla custard note. Sweet and lingering milk chocolate to finish.

OVERALL - Sweet and intense. A very complex coffee that shifts throughout the temperature range.

BREW GUIDE - ESPRESSO

ESPRESSO RECIPE:

Coffee In: 20gm	Coffee Out: 45ml	Time: 30 sec
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We recommend a 1:2.25 brew ratio with a slower extraction time to help elevate the body and control the sharp acidity.

1. Prepare your espresso machine and equipment.
2. Dial in a fine grind size so your extraction flows to the above recipe.
3. Ideally you would weigh your coffee for accuracy, so digital scales would be an advantage.
4. Before extraction, ensure your group head is purged and clean, and your group handle is cleaned of used grinds.
5. Place the 20gms of coffee in the group handle, tamp and insert as you normally would.
6. You may need to test a few shots to get the correct recipe ratio and volume of espresso.

TIP: If your shots are running too quickly you will need to make the grind finer. If the extraction is running too slowly you will need to make the grind coarser.

THE TASTE EXPERIENCE:

HOT TIP – Extract the espresso into a cold espresso cup to cool the beverage slightly before tasting.

LONG BLACK – A bright blackcurrant acidity hits the palate upfront before a sweet plum flavour with a port undertone carries through into a short dark chocolate finish. The body is smooth.

FLAT WHITE – Serve as a flat white in a 150ml cup using the above espresso recipe and add warm steamed milk (105mls). The addition of milk brings down the acidity and sweetens the plum flavour. The milk carries the coffee with a flavour of vanilla shortbread biscuit with a hint of plum but still finishes with a dark chocolate aftertaste.

OVERALL – Sweet and intense. This coffee is exciting black as it shows a high level of complexity.

L'AFFARE.

THE ROASTERS' CUP AMP'D FRUIT BREW GUIDES

We've created these brew guides so you can taste the unique flavours of this coffee as our growers and Roasters intended. Trust us, it's worth the effort.

