



BLEND #67

A strong yet powerfully rounded coffee from one of our direct trade partners in Uganda. These high grown coffees leave a strong yet clean aftertaste and lots of energy!

50% ARABICA



ESPRESSO BREW RECIPE:

18g Espresso Ground
33ml Shot
94 degree
20 Second Extraction

Uganda - Direct Trade

Region: Western Uganda
Estate: Rwenzori Estates
Altitude: 1400-1900 masl
Processing: Washed & Sun Dried
Varietal: Arabica

Uganda - Direct Trade

Region: Western Uganda
Estate: Rwenzori
Altitude: 1400-1900 masl
Processing: Washed & Sun Dried
Varietal: Robusta

ESPRESSO BLEND

Roast

Body		Aroma	
Acidity		Finish	

ECO ROAST

DELICIOUSLY RESPONSIBLE COFFEE

STEP 1

Deliciously Responsible Coffee beans are firstly delivered to you to serve to your customers. The used coffee grounds are then collected and stored in the bags they arrived in, sealed and ready for collection.

STEP 2

The Used Coffee Grounds are collected and returned to the Eco Roaster, who sieves, dehydrates and mechanically compresses the coffee into Eco Fuel.

STEP 3

Custom made Eco Roasting machines turn this Eco Fuel into large amounts of heat energy, which is needed to roast large batches of this delicious, fresh coffee for you.

STEP 4

The last step of the process is the beans that have just been roasted, they are quickly cooled and packed to lock in the freshness, ready for dispatch to the customers.

BLEND & BREW SHEET