



PENROSE

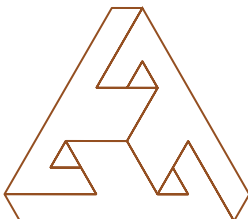


Penrose (named after the creator of the impossible triangle) is our seasonal espresso blend. **We feel perfect espresso is an impossible goal, but we still attempt to create it.** Penrose is our ever-updated offering in the quest for the perfect espresso. While the seasonal components will vary throughout the year, it is always (nearly) perfect for your hopper. Penrose seasonal espresso aims to:

- be a reliable and consistent offering
- be delicious with milk and without milk
- maintain seasonality and farm-to-cup traceability
- maintain a stable price point so it can be the main espresso on our bar and the bars of many of our wholesale partners
- be easy to dial-in on an espresso grinder

Penrose also does well in the brewer — look for notes of lasting sweetness and heavy body, with a subdued acidity.

The coffee used in our blends changes seasonally. To learn more about the coffees and blend ratios, visit our blends page at blueprintcoffee.com/blends.



**PENROSE****BEST ESPRESSO PRACTICES****WATER**

Use filtered water free of taste or odor defects. Avoid distilled water (too soft!) and spring water (often too hard!). 100-150 TDS is ideal. For best extraction, water should be 200-2100 F.

DOSE

We pull “double” shots at our coffee bars. This means 17-21 grams of espresso in a precision basket designed to hold 17-21 grams of coffee.

RATIO

The ratio of dose to beverage weight depends on the preference of the drinker and qualities of the coffee. We source and roast coffees for Penrose to be best at a 1:2 ratio.

TIME

Shot times complement different flavor and strength qualities. In our shops, we typically pull Penrose shots at 27-35 seconds.

PRESSURE

We use six seconds of preinfusion at low pressure followed by nine bars of pressure for the remainder of the extraction.

WE TASTE: chocolate, graham,
dried fruit, toffee