

OCTOBER 2022



PENROSE_{V35}



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.

Coffee production comprises around 80% of the local economy in Huehuetenango, Guatemala. Small-holder farmers contribute coffee to a macro-lot named Waykan, and our partners at Café Imports evaluate their submissions and select lots that best convey the region's qualities. Waykan makes up the bulk (72%) of this blend, contributing to its crisp cranberry-like acidity and toffee-nut sweetness.

The second component (28%) is a natural process from one of the highest-altitude coffee growing areas in Ethiopia. Esayas Beriso and his wife, Meskerem Tomas, manage the 40-hectare Buku Abel farm. They dry the coffee cherries on raised beds for about 15 to 21 days, turning the cherries constantly to ensure even drying. Adding this splash of natural coffee gives the Penrose blend a syrupy, full body and rounds out its profile with lively fruit flavors.



PHOTO: Cafe Imports

ABOVE: After being picked and pulped, the coffee ferments anywhere from 12-48 hours depending on climate.

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COUNTRIES:	Guatemala	72%
	Ethiopia	28%
PRODUCERS:	Waykan	72%
	Esayas Beriso	28%
REGIONS:	Huehuetenango	72%
	Guji	28%
ALTITUDE:	1400 – 2350 MASL	
PROCESS:	Washed	72%
	Natural	28%
HARVEST:	December 2021 – May 2022	
VARIETIES:	Bourbon, Caturra, Catuai, 74110, 74112, Dega, JARC Selections	
SOURCING PARTNERS:	Cafe Imports (importer)	72%
	Atlantic Specialty (importer)	28%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2

WE TASTE: chocolate cream, dried fruit, graham, toffee, berry



PHOTO: Atlantic Specialty
ABOVE: Esayas Beriso spreads red coffee cherries onto raised beds in thin layers to ensure even drying.