

PRIMARY SERIES



YELLOW



There is something comforting about having a go-to: whether that's a listening ear, a favorite hiking trail, or a consistently great cup of coffee prepared just how you like it. Enter Yellow, a light and bright addition to our Primary Series to enjoy through a variety of brewing methods.

Yellow brings balanced sweetness and juicy acidity — not to be confused with the stomach-churning after-effects of spicy food. Naturally occurring acids are found in beans grown at higher elevations, packing a punch of flavor with distinct citrus and floral notes. Black coffee drinkers will appreciate the nuanced qualities of Yellow, which are most clearly present when brewed as a filtered coffee or French Press.

This blend often relies on the coffees of east Africa and South America. For traceability stats, visit blueprintcoffee.com/yellow.

Our Primary Series of blends is a nod to the primary colors of red, yellow, and blue. Much like these colors are the building blocks of art, our series represents three essential coffee flavor profiles:

- **RED** is ideal for filter brewing or espresso, with deep fruity tones of cherry, berry, and apple and a syrupy body.
- **YELLOW** features citrus and floral notes and a crisp, light body that is well-suited for filter brewing or French Press.
- **BLUE** is full-bodied and intended for cold brew or filter brewing, with notes of caramel and chocolate.



YELLOW



FRENCH PRESS BREWING GUIDE

- 1.) Grind 55g of coffee at a medium setting and place into your clean French Press.
- 2.) Add 715g of water right off the boil, making sure to saturate all of the grounds. Let this sit for four minutes.
- 3.) Stir the “crust” of grounds at the top of the brew to sink them to the bottom. Remove the remaining foam with a pair of spoons.
- 4.) Wait another 5-10 minutes, then gently plunge the filter screen about 1cm below the surface of the brew.
- 5.) Decant slowly into a cup or carafe. Most of the grounds will be held back by the screen, but fine pieces will slip through the screen at the end of the pour. If you like a cleaner cup, stop your pour before this occurs.

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16

ESPRESSO RATIO: 1 : 2.5

WE TASTE: lemon meringue,
strawberry, florals

BODY	●	●	
SWEET	●	●	●
BRIGHT	●	●	●