

FILTER & ESPRESSO BLEND



DRUPE



NAMED AFTER THE BOTANICAL TERM for stone fruit, Drupe conveys the flavor and aroma of the fruit that surrounds the coffee seed. This blend features a natural process coffee to achieve the fruity flavor of the coffee cherry.

Natural process involves sun-drying the harvested coffee cherry before separating the fruit from the seeds. Then, the dried seeds ship to roasters around the world to be roasted. It's after the roasting step that the seeds are usually called "beans" because of their brown color. This ancient processing method results in a cup with syrupy body and the intensity of berry fruit. With the intentionality practiced by specialty coffee producers, this method has become immensely popular among coffee fanatics in the last decade.

In the cup, expect an intriguing fruitiness in both flavor and aroma. As espresso, Drupe expresses playful, fruity acidity and a syrupy body. When paired with milk, we're reminded of a cherry sundae.

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.



DRUPE



POUR-OVER BREWING GUIDE

- ① Insert a filter into your brewing cone and set atop a cup or decanter. Rinse filter with boiling water (then discard the rinse water).
- ② Grind 25 g of coffee at a medium-fine setting. Add to the filter.
- ③ Place setup atop a scale and tare. Start a timer and slowly pour 50 g of boiling water over bed of coffee—just enough to saturate all the grounds.
- ④ After 30 seconds, slowly pour water in a circular motion over the grounds to a total weight of 400 g, taking a break every 50-100 g. Aim to finish pouring between 2-3 minutes.
- ⑤ All water should drip through by 3-4 minutes. Discard filter and enjoy!

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16

ESPRESSO RATIO: 1 : 2.25

WE TASTE: cherry, plum, berry, apple, nectar, wine

