



## PENROSE v15



PENROSE (named after the creator of the impossible triangle) is our “house” espresso. **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 at times may be single-origin, and at other times a blend, it is always (nearly) perfect for your hopper. The aim of Penrose is:

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

We didn’t stray far from the excellent blend profile of v14 this time around. We found the combination of washed, sweet, and clean Guatemalan coffee with a little bit of the juicy, heavy, and complex natural Honduran worked quite well. Luckily, we had fantastic options that were fresh and delicious from both countries. For v15, our Guatemalan portion of the blend comes from small-holder farmers in Huehuetenango and the Honduran portion is from Finca Pacayal, owned and operated by Edgar & Karen Carillo.

OCTOBER 2017



## PENROSE v15



|                   |  |
|-------------------|--|
| <b>COUNTRY:</b>   | Guatemala 71%<br>Honduras 29%                          |
| <b>PRODUCERS:</b> | Small-holder farmers 71%<br>Edgar & Karen Carrillo 29% |
| <b>REGIONS:</b>   | Huehuetenango 71%<br>La Paz, Marcala 29%               |
| <b>PROCESSES:</b> | Washed 71%<br>Natural 29%                              |
| <b>HARVEST:</b>   | Dec. 2016 - March 2017                                 |
| <b>VARIETIES:</b> | Caturra, Bourbon, Catuai,<br>Icatú                     |
| <b>IMPORTERS:</b> | Café Imports 71%<br>Royal Coffee N.Y. 29%              |

## SUGGESTED PARAMETERS

|                        |                                    |
|------------------------|------------------------------------|
| <b>DRIP RATIO:</b>     | <b>1 : 16</b>                      |
| <b>ESPRESSO RATIO:</b> | <b>1 : 1.75 - 1 : 2.0</b>          |
| <b>WE TASTE:</b>       | nougat, pie crust,<br>candied lime |

