



PENROSE v19



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’ve had version 19 of this espresso blend targeted for some months now. It combines 80% of washed San Carlos, Guatemala (the same as will be in Tektōn v14) and 20% Natural Dimtu, Ethiopia. We used San Carlos in a version of Penrose last year and have been thoroughly enjoying the Dimtu as a single origin this year. Expect exciting shots!

DECEMBER 2018



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COUNTRY:	Guatemala 80% Ethiopia 20%
PRODUCERS:	Los Volcanes 80% Dimtu Station 20%
REGIONS:	Antigua 80% Hambela, Guji 20%
PROCESSES:	Washed 80% Natural 20%
HARVEST:	Nov. 2016 - Feb. 2018
VARIETIES:	Bourbon, Catuai, Caturra, Ethiopia Heirloom
IMPORTERS:	InterAmerican Coffee 80% CCS 20%

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	chocolate mousse, lime, cherry syrup



BLUEPRINT
COFFEE

PHOTO BY: Mike Marquard
ABOVE: Farmers turn in freshly picked cherry
at the Dimtu station in Hambela.