



PENROSE v20



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.

The blend for version 20 is made up of 70% Huila, Colombia and 30% Allona, Ethiopia. It’s our first 100% washed blend of Penrose in quite awhile. The Huila lot comes from a number of small-holders around the region and was sourced by InterAmerican coffee. It contributes malty, sweet, and cocoa tones to the espresso. Allona is the same juicy and floral goodness we’ve been enjoying as a single-origin for the last couple of months. The washing station at Allona is operated by Guji Highlands PLC, which runs some of the cleanest and most beautiful stations in all of Guji. It contributes fruity acidity and sweetness.

FEBRUARY 2019



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COUNTRY:	Colombia 70% Ethiopia 30%
PRODUCERS:	Small-holder Farmers 70% Guji Highlands PLC 30%
REGIONS:	Huila 70% Odo Shakiso, Guji 30%
PROCESSES:	Washed 100%
HARVEST:	Nov. 2016 – Feb. 2018
VARIETIES:	Caturra, Typica, Gujicha
IMPORTERS:	InterAmerican Coffee 70% CCS 30%

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	cocoa, stone fruit, brown sugar, citrus

