



BATDORF & BRONSON® COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"


BOB BENCK
GREEN COFFEE BUYER



ROASTERS NOTES

Our signature blend is named for the goats that, according to legend, discovered the spirit-lifting power of coffee. Dancing Goats® is a part of our Blends coffee collection. Larry and Cherie Challain opened their first coffee shop in the Pacific Northwest in 1988 and named it Dancing Goats® to salute the origin story of coffee. They went on to develop Batdorf & Bronson® Coffee Roasters, one of the most well-regarded specialty coffee companies in America, and Dancing Goats® has been our flagship coffee blend ever since, served in cafes and restaurants across the country.

Dancing Goats® Blend is our best-selling coffee by far due to its versatility and accessibility. Dancing Goats® is favored among baristas as highly versatile espresso; it can be served as an exceptional single shot, or maintain the taste of coffee within a latte, mocha, or other flavored drink. As a drip coffee, Dancing Goats® is a deeply satisfying blend that can be enjoyed any time of day, with or without a meal. *Also available in Decaf.*

For more information, including tutorials on brewing Dancing Goats and other fine coffees at home, visit dancinggoats.com.

CUPPING NOTES

This blend is dark, smooth and sweet, with a beautiful floral aroma. Exceptionally clean and balanced acidity accompanies a heavy body and pronounced nuttiness reminiscent of almonds. The sweetness is predominantly chocolate but includes hints of caramel. The flavor of fresh citrus fruits emerges from beneath the sweet spice notes in the finish.

This blend's complexity also produces a bright flavorful espresso with rich, reddish-brown crema.

BREW SPECIFICATIONS

Espresso: Use an 18 gram dose (double shot) at nine bars of pressure and 200F water temperature to yield 1.5-2.0 oz volume, with a 24-26 second extraction time. Weight to weight yield will equal roughly 27 grams of extracted espresso output per 18 grams input (1:1.5 input/output ratio.) Slower longer extraction times will highlight bittersweet tones and heavier body while quicker extraction times will highlight acidity and brightness.

Basic Brewing: We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.

BLENDS

Storied coffees, quality heritage blends that have stood the test of time.



DANCING GOATS®

COMPONENTS:

Featuring coffees from each of the world's growing regions, East Africa, Central America, and Indonesia.

FLAVOR DESCRIPTORS:

Cherry, chocolate, spice

ROAST PROFILE

MEDIUM



BREWING RECOMENDATIONS:

Filtered, pourover brew: Chemex®, Clever Dripper, Beehouse Dripper, Hario. Consult our "learn" section on dancinggoats.com for more instructions on pourover brewing.