



BATDORF & BRONSON'S BLEND REPORT

We celebrate the art of coffee blending, which takes not only extensive experience, but a fine palate. We believe our coffee blends must be as distinctive, flavorful and satisfying as any of our single-origin coffees.

FROM THE COFFEE COLLECTION

ATTITUDES

Bold and surprising coffees, from our own take on classic roast styles to unique single origins and distinctive blends.

COMPONENTS:

Central American and Indonesian coffees.

FLAVOR DESCRIPTORS:

Dark & Sweet
malt, honeysuckle, sherry

BREWING

RECOMMENDATIONS:

Bohemian is excellent as a drip coffee or as a single-origin espresso.

Bohemian Blend

Finca Los Placeres grows coffee at high altitudes in Nicaragua, producing a dense bean. In the right hands, a dense coffee bean can be dark roasted, allowing its inherent sweetness to blossom. Our Bohemian blend takes this dark, malty elixir as a base and then adds Indonesian coffee for earthiness and spice and additional Central American coffee for brightness. Bohemian Blend appeals to a wide variety of palates, working well as a featured blend in cafés or a breakfast blend in traditional diners.

CUPPING NOTES

In addition to malt, honeysuckle, and sherry, this dark, and syrupy elixir, exhibits hints of dark chocolate, cherries, and caramel. It has a deeply satisfying bittersweet and smoky finish.

BREW SPECIFICATIONS

Espresso: Use 18-20 gram dose (“double shot”) at nine bars of pressure and 200°F water temperature to produce 1.5-2.0 ounce volume with a 20-30 second extraction.

Manual brewing: Aeropress. Prerinse your aeropress paper filter with hot water. Place filter in filter cap of press and place press on top of a sturdy mug. To the press, add one aeropress scoop of coffee (ground for steam espresso) for every “espresso” that you desire to make. Add 200 degree water to the number that corresponds with the number of coffee scoops. Stir and insert plunger and start to press down. Press until you hear a *psssf* sound. Brewing should take 30-40 seconds. If you encounter too much resistance when pressing or if your brew takes longer than 40 seconds, adjust your grind to be slightly coarser. When you have your finished “espresso,” dilute to taste with hot or cold water or milk. This coffee tastes fantastic as an iced Americano. To make an iced Americano, add cold water to taste. A 1:1 ratio is usually best. Add ice to fill your glass and enjoy.



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