



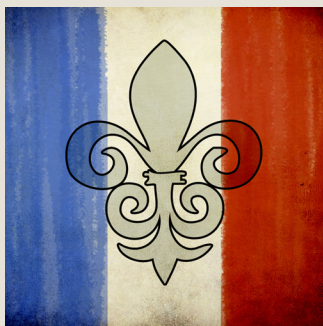
BATDORF & BRONSON'S COFFEE REPORT

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

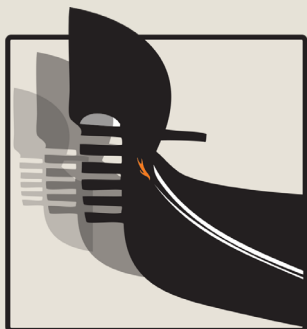
FROM THE COFFEE COLLECTION

ATTITUDES

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



French Roast



Italian Roast



Organic French Roast

Dark Roasts

French, Italian and Organic French Roasts

"French" and "Italian" refer to a roast style rather than any particular origin of coffee. The telling characteristic of the coffee is the degree of roast applied to the coffee. It would be overly simplistic to say that darker roasts stay in the roaster for longer periods of time. The fact of the matter is you can have a "French" roast that finishes in ten minutes and you can have a light roast take 15 minutes. It is not necessarily about how much heat you have but more importantly it is how you apply it. Historically the further south you travel in Europe the darker the roast profile becomes. Since Italy for the most part is further south than France, our "Italian" roast is our darkest roast here at Batdorf and Bronson. A telling attribute of our Italian roast is a lingering smoky quality. The coffee is sweet without being bitter or astringent on the finish which can be associated with much darker roasts. The coffee will have oils on the surface but should not be brittle or broken. Our "French" roast is a little lighter in color and leaves a lingering sweetness on your palate. The primary difference being a less dry finish than one could experience with the Italian roast.

We find that high grown and dense coffees from the Americas tend to be our best performing coffees for this roasting expression. The green coffees density allows it to absorb more heat and undergo caramelization of sugars without suffering from roast defects such as "scorching" or "tipping".

CUP CHARACTERISTICS

Dark roasts often find homes in our espresso blends. The coffees lend themselves well to this type of extraction, showing up in the cup as syrupy sweetness with strong notes of dark chocolate and cocoa.

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: Dark roast coffees taste excellent when brewed in a French press. First, preheat your French press with hot water. Add 50 grams or five of the Batdorf & Bronson coffee scoops of coarsely ground coffee to your preheated French press. Add two ounces or 60 grams of 200 degree water for 30 seconds to begin the "bloom", the beginning of the brewing process. After 30 seconds, add remaining 28 ounces or 790 grams of 200 degree water to the French press. Cover and let brew undisturbed until your timer reads four minutes. At the four minute mark, remove cover and stir the brew twice. Place plunger with filter on French press and plunge. Decant and enjoy.

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