Whirling Dervish Organic Blend

One of our most popular drip coffees, Whirling Dervish Organic is also an excellent espresso, featuring a harmonious mix of molasses, chocolate and cherry. This 100% organic, shade-grown coffee is a blend of Central American coffees roasted in two different styles. It has been a part of Batdorf & Bronson's offerings since 1997 and is favored among baristas as an espresso blend.

Also available as an organic decaf.

CUPPING NOTES

Darkly roasted, Whirling Dervish exhibits an uncommon balance of velvety body and delicate acidity. Flavor notes include pronounced chocolate, molasses, cherry, toasted almond and hints of orange zest.

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 oz. volume with a 20-30 second extraction.

Manual brewing: Whirling Dervish is fantastic in a Chemex brewer. Start by pre-rinsing your filter with about 5 ounces of hot water. Pour out the rinsing water from the bottom of the Chemex and add 60 grams of coarsely ground coffee. Use the same coarseness that you would use for a French press. Begin brewing by pouring 2 ounces (60 grams) of 200 degree water over the coffee grounds. This will start a "bloom," which begins the brewing process and releases aromatics. During this time you will smell an aroma of toasted almonds, cherry and dark chocolate.

After 30 seconds of "bloom," start slowly pouring the remaining 30 ounces (940 grams) of 200 degree water in a spiraling fashion over the grounds, taking care not to over-fill.

Brew should finish between four and five minutes.

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