



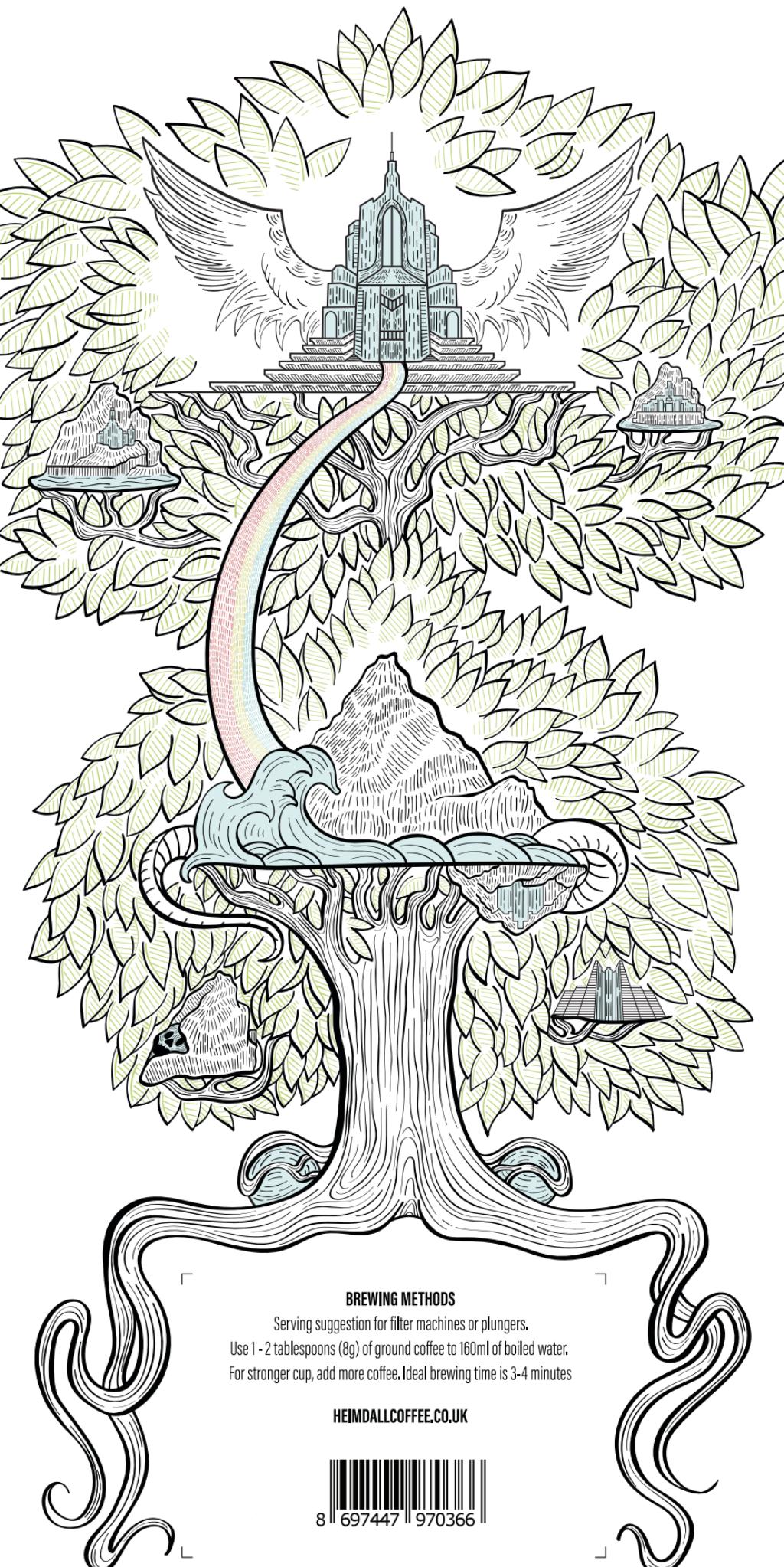
# Heimdall

Coffee Roastery

## Asgard



ETHIOPIA—HELEPH (GUJI, SIDAMO)	ORIGIN Yirgacheffe	PROCESS Washed
VARIETY Typica	ELEVATION 1900 Meters	TASTES NOTES Lemonade, Strawberry



#### BREWING METHODS

Serving suggestion for filter machines or plungers.  
Use 1 - 2 tablespoons (8g) of ground coffee to 160ml of boiled water.  
For stronger cup, add more coffee. Ideal brewing time is 3-4 minutes

[HEIMDALLCOFFEE.CO.UK](http://HEIMDALLCOFFEE.CO.UK)



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227g Net Weight