

BREWING GUIDE



Huila, Colombia

Single Origin · Medium Roast

Castillo & Colombia Varietals · 1,200–1,800 MASL · Washed Process

FLAVOR PROFILE

Milk Chocolate · Roasted Almond · Mild Citrus

01 FOUNDATIONAL PARAMETERS

RATIO

1:16

55g per liter

WATER TEMP

195–200°F

90–93°C

WATER QUALITY

50–175 ppm

pH ~7 (neutral)

02 QUICK DOSE GUIDE

BATCH SIZE	COFFEE	WATER
1 Cup	10g (0.35 oz)	150ml (5 fl oz)
2 Cups	19g (0.65 oz)	300ml (10 fl oz)
4 Cups	38g (1.3 oz)	600ml (20 fl oz)
6 Cups	55–60g (2 oz)	900ml (30 fl oz)

Note: Grounds absorb 12–15% of water. Yield will be slightly less than water added.

03 BREWING METHODS

METHOD	DOSE	WATER	GRIND	TEMP	TIME
V60	15–16g / 0.5oz	250ml / 8.5oz	Medium-fine	195–200°F	2:30–3:00
Chemex	32g / 1.1oz	500ml / 17oz	Medium	198–202°F	4:00–4:30
Kalita Wave	20g / 0.7oz	320ml / 11oz	Medium	195–200°F	3:00–3:30
French Press	30g / 1oz	500ml / 17oz	Coarse	200°F	4:00 + settle
AeroPress	15g / 0.5oz	200ml / 7oz	Medium-fine	185–195°F	1:30–2:00
Cold Brew	100g / 3.5oz	1L / 34oz	Extra coarse	Cold	16–20 hrs
Drip	55–60g / 2oz	1L / 34oz	Medium	195–205°F	4–6 min
Espresso	18g / 0.6oz	36–40ml / 1.3oz	Fine	200–202°F	25–30 sec

04 TROUBLESHOOTING

SOUR / THIN

Grind finer · Increase temp · Extend time

WEAK FLAVOR

Use more coffee · Target 1:16 ratio

BITTER / HARSH

Grind coarser · Decrease temp · Shorten time

MISSING CHOCOLATE

Increase temp to 195–200°F