

# 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
<b>1 Cup</b>	<b>10g (0.35 oz)</b>	150ml (5 fl oz)
<b>2 Cups</b>	<b>19g (0.65 oz)</b>	300ml (10 fl oz)
<b>4 Cups</b>	<b>38g (1.3 oz)</b>	600ml (20 fl oz)
<b>6 Cups</b>	<b>55–60g (2 oz)</b>	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
<b>V60</b>	15–16g / 0.5oz	250ml / 8.5oz	Medium-fine	195–200°F	2:30–3:00
<b>Chemex</b>	32g / 1.1oz	500ml / 17oz	Medium	198–202°F	4:00–4:30
<b>Kalita Wave</b>	20g / 0.7oz	320ml / 11oz	Medium	195–200°F	3:00–3:30
<b>French Press</b>	30g / 1oz	500ml / 17oz	Coarse	200°F	4:00 + settle
<b>AeroPress</b>	15g / 0.5oz	200ml / 7oz	Medium-fine	185–195°F	1:30–2:00
<b>Cold Brew</b>	100g / 3.5oz	1L / 34oz	Extra coarse	Cold	16–20 hrs
<b>Drip</b>	55–60g / 2oz	1L / 34oz	Medium	195–205°F	4–6 min
<b>Espresso</b>	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