

CASA
ESPRESSO
—
COFFEE
ROASTERS

CHINA
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BANKA NATURAL



Single Origin

This lot of coffee is grown and picked from two villages, Banka Yi and Banka Er, and is processed at the aptly named Banka washing station, consisting of Catimor P3/P4 varietals at an altitude of 1350 masl. The cherry is dried on raised beds for around 20 days in a solar dryer.

65g per litre for filter styles and 1:2.25 brew ratio for espresso. We use 21g in and 47g out on our Sanremo Café Racer with 20g IMS baskets.

Stone fruit acidity combine with a smooth chocolate finish.

@Casa_Espresso