

CASA
ESPRESSO
—
COFFEE
ROASTERS



Produced by selected farms in the Popayan region. The coffee is milled in Popayan and transported to Caldas to be decaffeinated, ranging from 1700 – 2000 masl produce Castillo, Colombia and Variedad varietals.

Try 65g for filter styles and a 1:2.25 brew ratio for espresso. We use 17.5g in and 35g out.

Honey, vanilla and chocolate milk with good body and sweetness.

@Casa_Espresso