

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS



This coffee is produced by the COMSA central mill. They buy ripe cherry from local smallholder producers from farms at altitudes of 1300 – 1850 masl. The cherry consists of the Catuai Rojo variety and undergoes the natural process at the mill, taking 12-24 days to dry to 11-12% moisture content.

60g per litre for filter styles and 1:2 brew ratio for espresso.

We use 18 in and 36g out.

This coffee has a phosphoric acidity reminiscent of cola bottles and a summer fruit sweetness.

@Casa\_Espresso