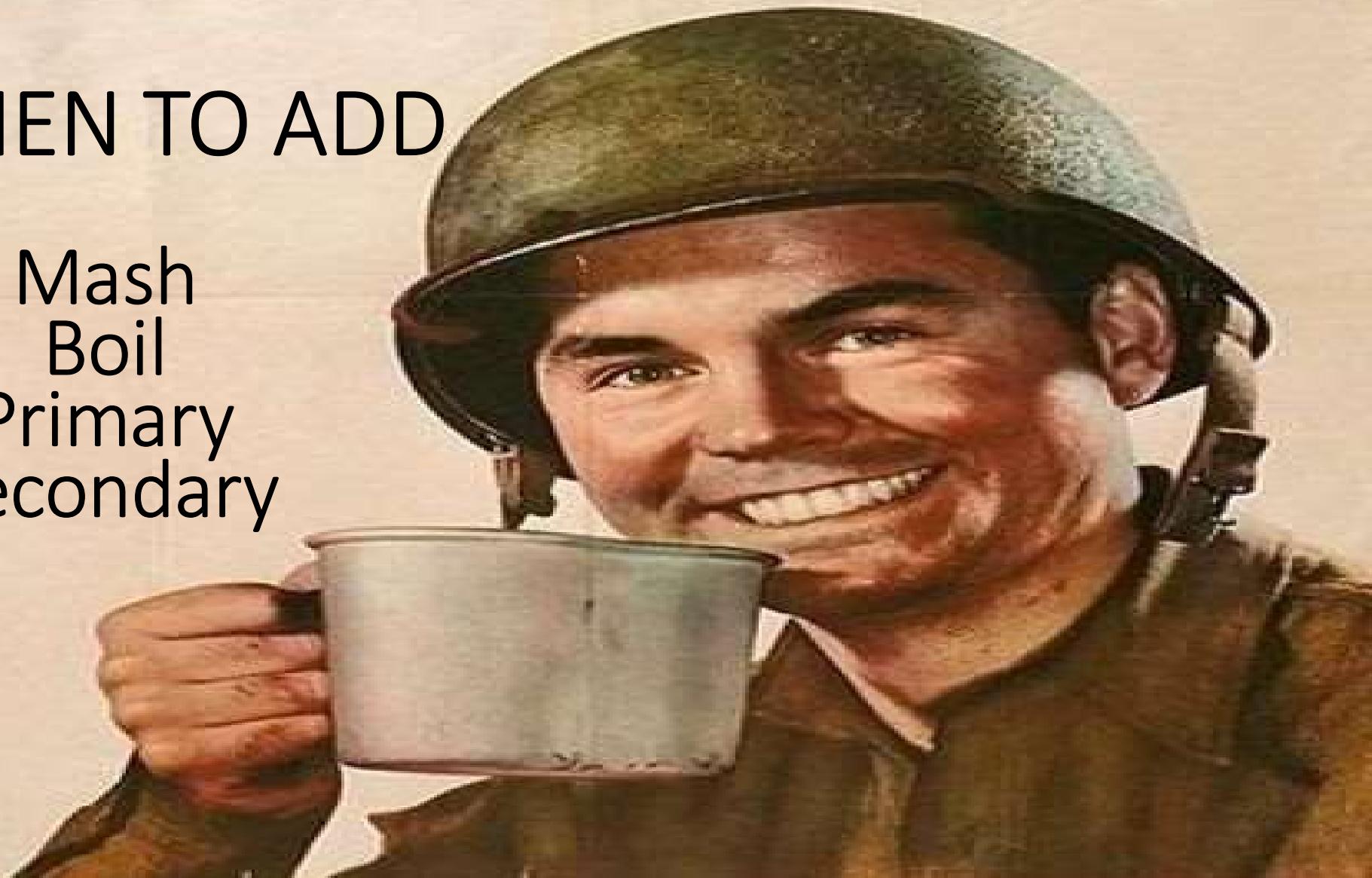


A vintage-style illustration of a smiling soldier wearing a green helmet. He is holding a silver coffee cup with both hands, looking directly at the viewer. The background is a textured, light beige.

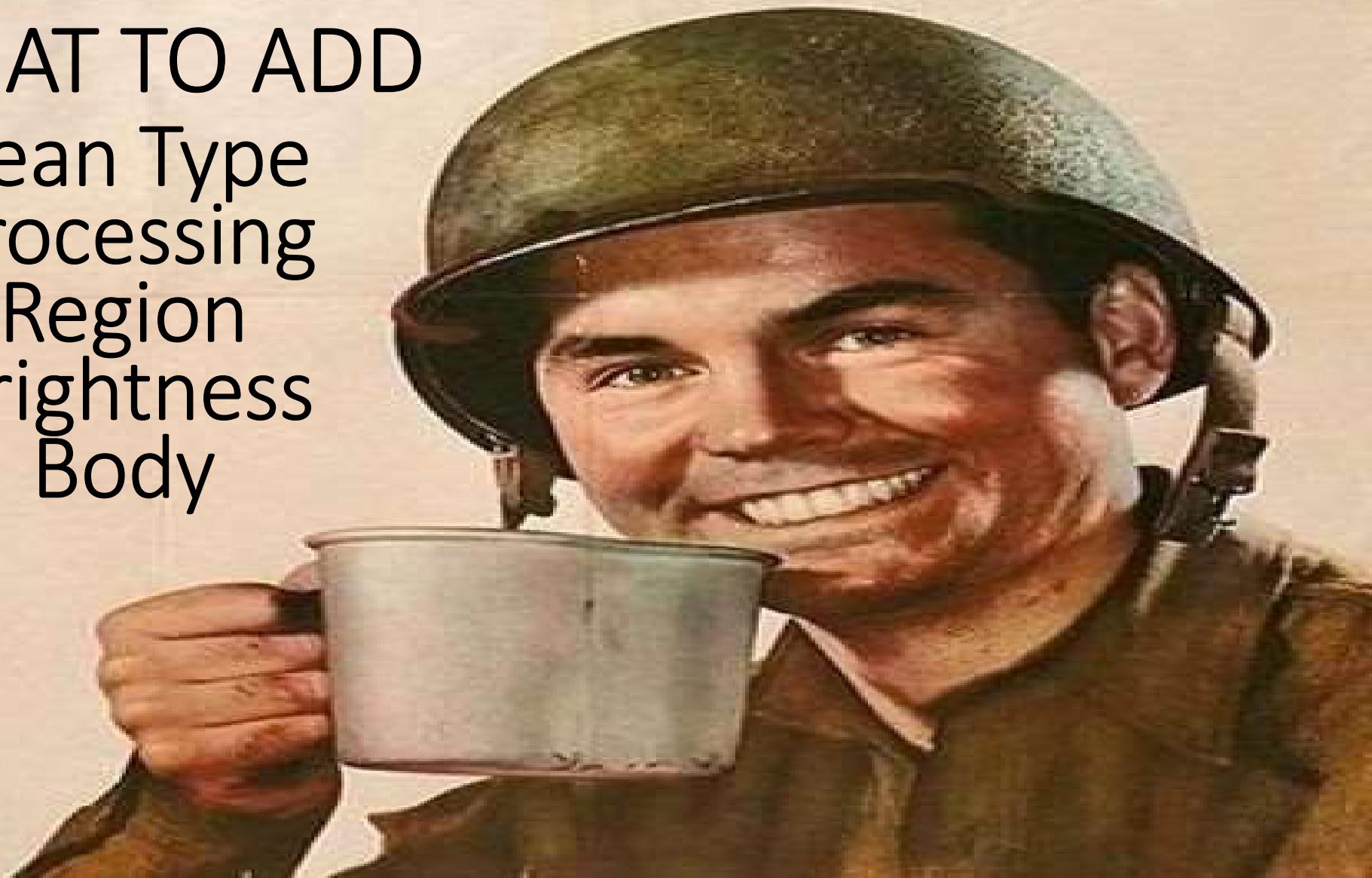
BREWING WITH COFFEE

# WHEN TO ADD

Mash  
Boil  
Primary  
Secondary



WHAT TO ADD  
Bean Type  
Processing  
Region  
Brightness  
Body



### Papua New Guinea Sigri A/X Highlands

**Tasting Notes:** A very surprisingly nice cup that is pretty different from the Estate coffees, one can see the wilder plants and strains really shine. A little lighter bodied than most PNGs it has some fantastic floral/caramel notes and balance. A bit brighter but by no means a high acidity coffee, gives it almost a Central American spin at the lighter roast points. Darker roast points one can see a bit more classic PNG, bakers chocolate and spice will be the darker roast tones with no hint of acidity.

**Roasting Notes:** Boy we thought this cup really shinned a bit lighter, city plus to full city. A little acidity pokes out but adds a lot of sweetness. The cup holds up nicely darker as well but will burn out the bit of caramel pretty close to 2nd crack.

### Zambia AAA/AA Mafinga Hills RFA – Kateshi & Isanya Estates

#### **Tasting Notes:**

Fuller bodied and pretty dark toned, it will have some decent acidity at lighter roasts but greatly mellows in or around 2nd crack. A bit Kenyan/Tanz like with some herbal accents and a chocolaty undertone. Clean rich and smooth are pretty easy descriptors for this cup. Versatile bean – one can find a roast almost anyone will like.

#### **Roasting Notes:**

Avoid quick light roasts, a bit grassy and underdeveloped with good acidity. City + is great for you African fans, floral, pretty bright sweet and balanced. Full City roasts will be a tasty cup, decently darker toned and a good starting point for most. Dark roast work well but add some decent edge to the cup.

# WHAT TO ADD



# WHAT TO ADD II

Roast Colour

1

2

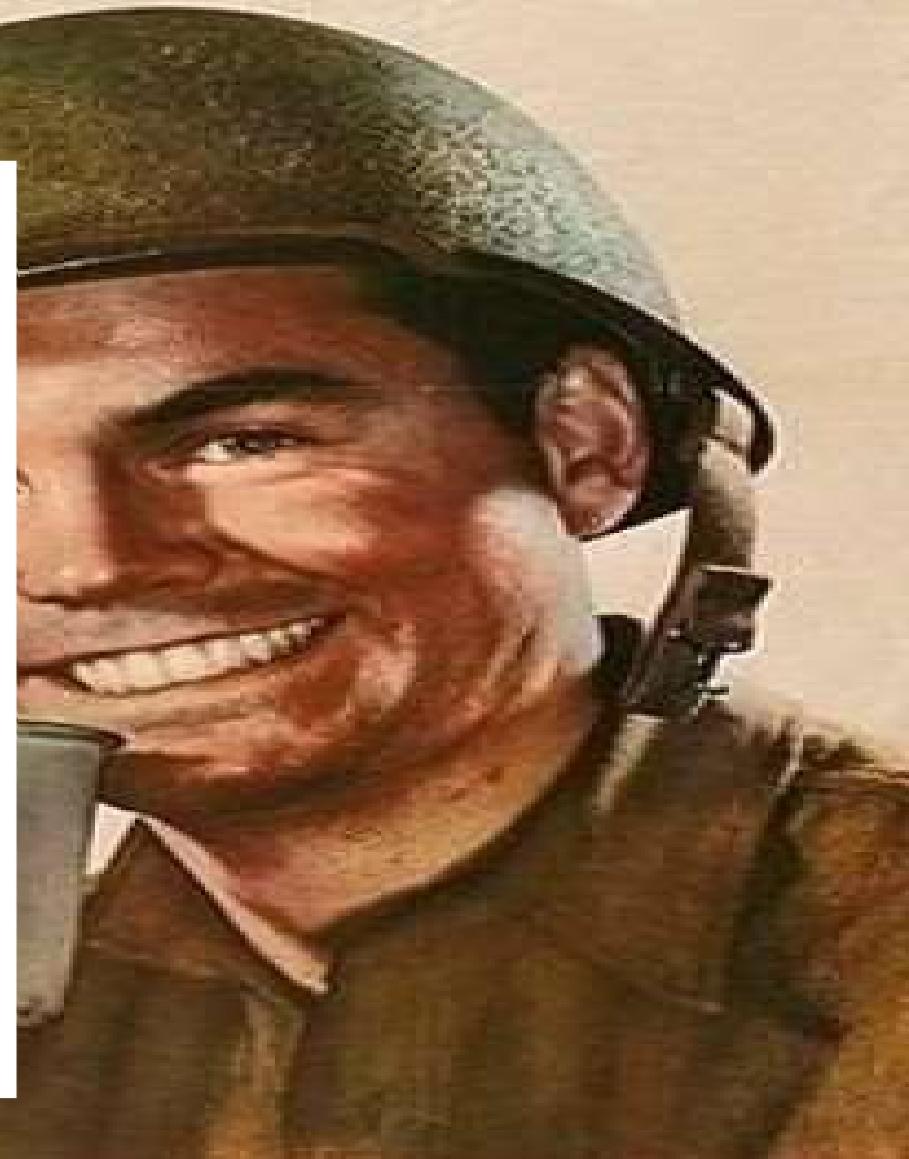
3

4

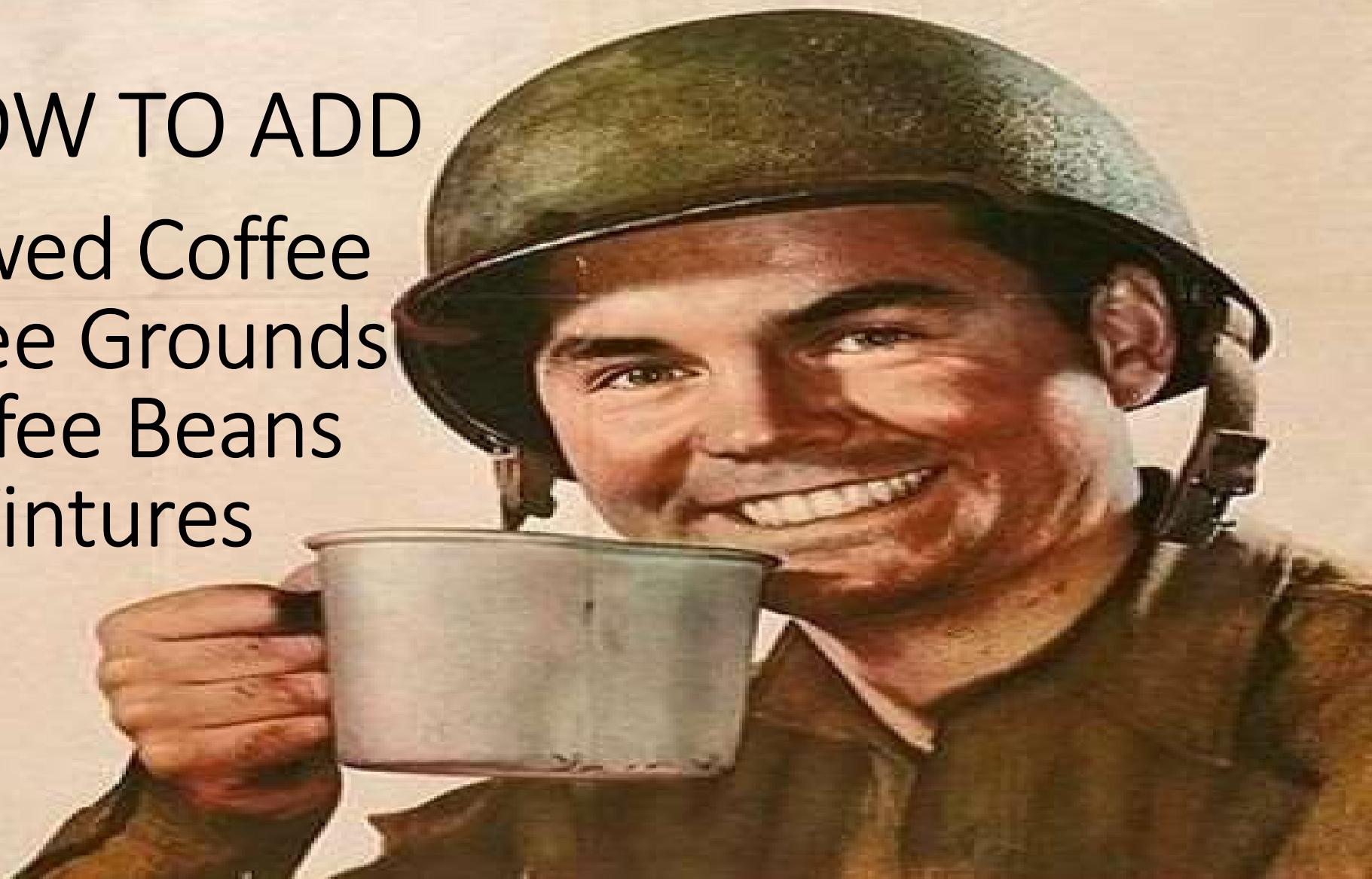
5

6

Roast Colour	Name/Degree of Roast	Bean Surface	Acidity	Body	Aroma	Sweetness
1	Light Brown/Cinnamon	Dry	High	Weak	Medium	Low
2	Medium Light Brown/American	Dry	High	Full	Full	Mild
3	Full Medium Brown/City	Dry	High	Full	Strong	Mild
4	Medium Dark Brown/Full City/Viennese/Light French	Slightly Oily	Medium	Very Full	Strong	Strong
5	Dark Brown/French/Espresso	Shiny Surface	Low	Full	Medium	Full
6	Very Dark/Dark French/Spanish	Very Shiny Surface	Very Low	Weak	Mild	Low



HOW TO ADD  
Brewed Coffee  
Coffee Grounds  
Coffee Beans  
Tintures



# SAMPLES

Papua New Guinea Beans in ESB

1 SAMPLE AT EACH ROAST LEVEL (1-4)

Zambia Beans in ESB

1 SAMPLE AT CITY AND FULL CITY (5-6)

Papua New Guinea Tinture in ESB

1 SAMPLE AT CITY ROAST(7)

Papua New Guinea Beans in IIPA

1 SAMPLE AT CITY ROAST (8)

Papua New Guinea Beans in Scotch Ale

1 SAMPLE AT CITY AND FULL CITY (9-10)

FORMULATING  
Like with Like  
Counterpoint  
Flavor Pairing  
Flavor Analogs



# EXAMPLES

## Ballast Point Mocha Marlin

Coffee and chocolate come together in this brew.

Our Black Marlin Porter is the perfect beer for a mocha mashup. The addition of coffee and cocoa plays perfectly off the roasty, chocolaty flavors of this English porter, while a hint of vanilla smooths it all out. It's full-bodied, but not too sweet; try it for breakfast...or dessert.

## Central Waters Brewhouse Coffee Stout

A coffee lover's delight! A wonderful stout infused with coffee that is specially roasted for us by Emy J's ([www.emyjs.com](http://www.emyjs.com)) in Stevens Point, WI.

## Grapefruit Coffee Kolsch

Pilsen based Kolsch with Oats, Grapefruit Puree, and Papua New Guinea City Coffee as part of your complete breakfast. Hopped with Motueka Hops provide a grapefruit/lime note.