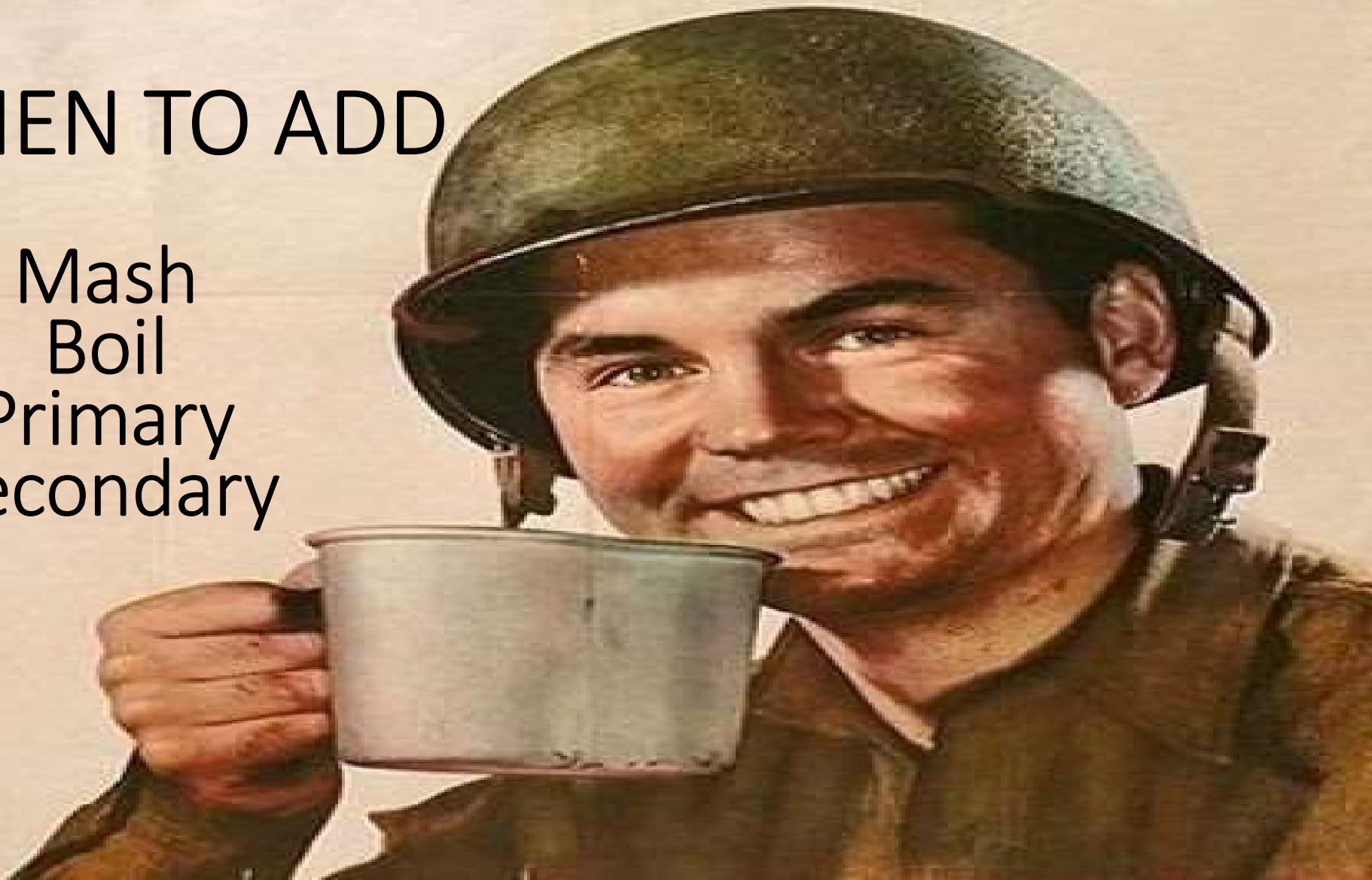




BREWING WITH COFFEE

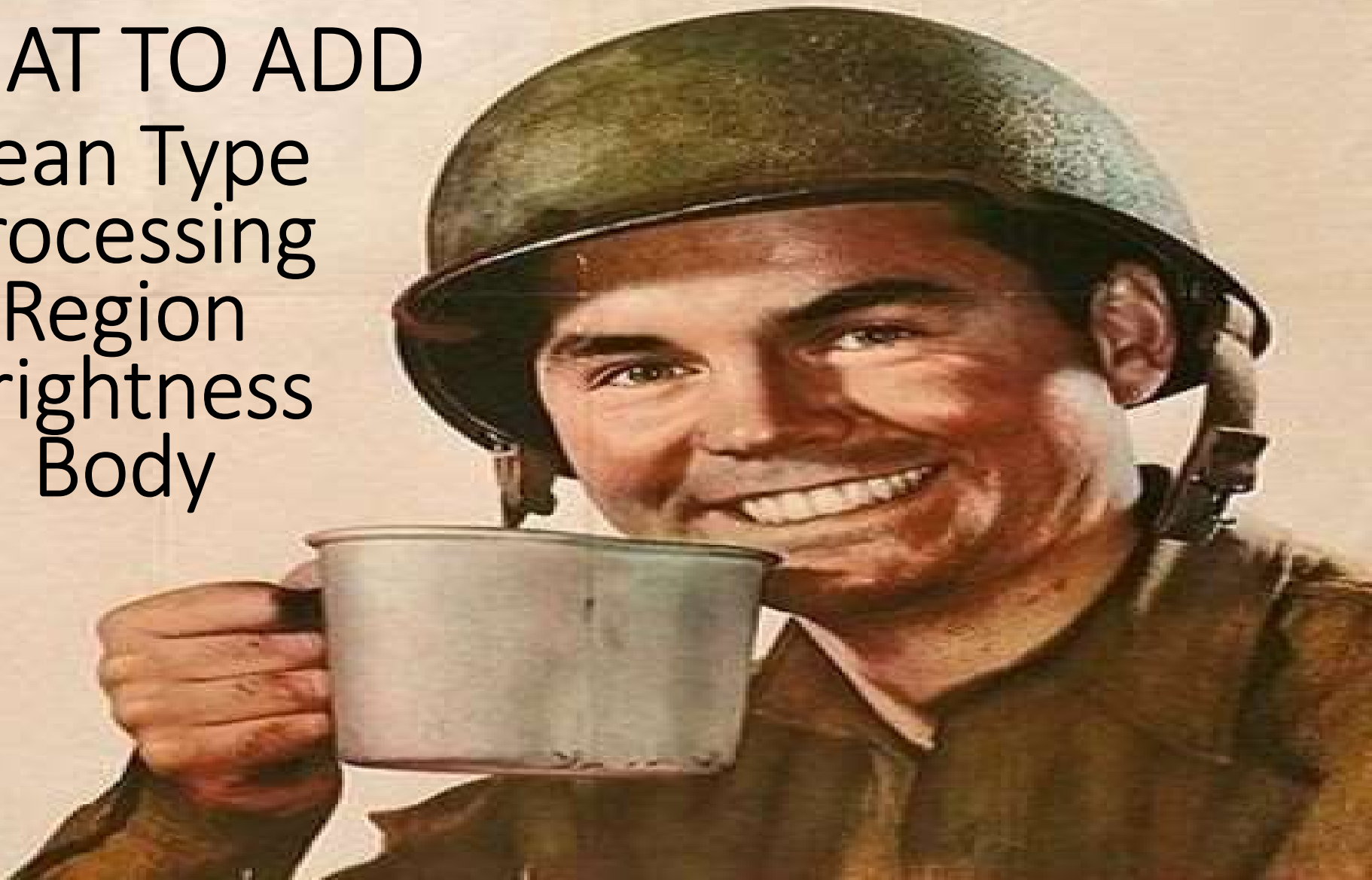
WHEN TO ADD

Mash
Boil
Primary
Secondary



WHAT TO ADD

Bean Type
Processing
Region
Brightness
Body



WHAT TO ADD

A close-up photograph of a smiling man wearing a green military helmet. He is holding a white ceramic cup of coffee in front of his face, partially obscuring it. The background is a plain, light-colored wall.

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:

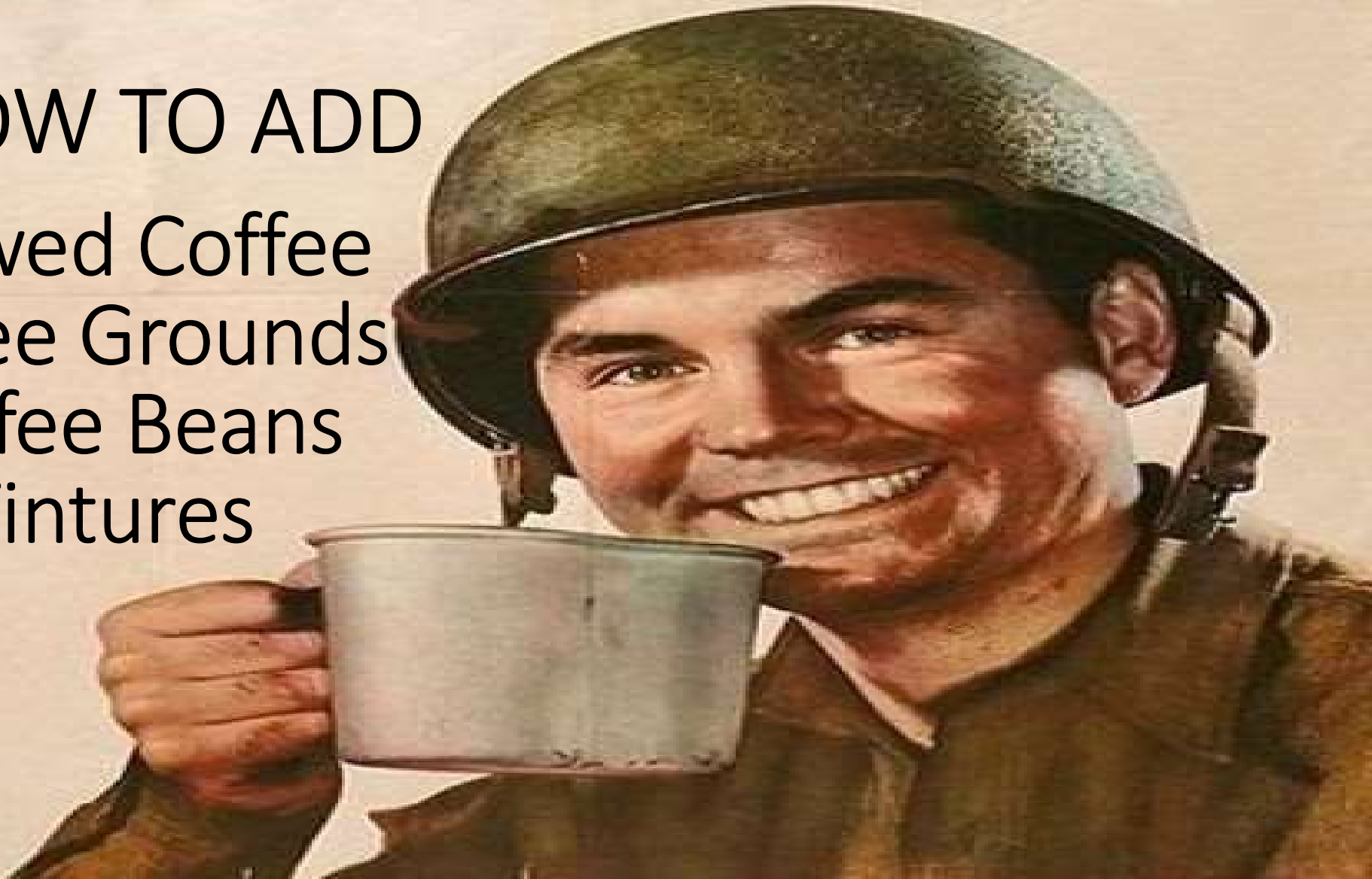
Avoid quick light roasts, a bit grassy and underdeveloped with good acidity. City + is great for you African fans, floral, pretty bright sweet and balanced. Full City roasts will be a tasty cup, decently darker toned and a good starting point for most. Dark roast work well but add some decent edge to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

WHAT TO ADD II

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
Tinctures



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) 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.