BOMBITA

Our darkest roast. Spicy notes combine with hints of sweet caramel and chocolate to create a delightful explosion in the mouth. Even lightroast aficionados will be pleasantly surprised when they discover this gem.

Caramel
Chocolate
Spicy

Origins	Brazil
Regions	Minas Gerais & Sul de Minas
Farms	Passeio & various farms
Processing method	Natural
Variety	Various
Certificate	-

Espresso	
Dose	19 grams
Extraction time	26 seconds
Shot weight	40 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes