



HUMMINGBIRD

FILTER BLEND

THE BLEND

Aromatically this coffee has floral, lilac notes. The cup is very fruit driven: think of gooseberries, white grape and white cherries. There is a tropical fruit style acidity, reminiscent of passionfruit. As it cools, the Hummingbird is beautifully sweet. It reminds us of prune juice and sugar cane with a vanilla like aftertaste.

ETHIOPIA
Natural, Heirloom

KENYA
Washed, French Mission

BREWING GUIDE



Brew Ratio	Dose	Yield	Time
2:1	16g	32g	23 - 25 sec
	18g	36g	25 - 27 sec
	20g	40g	27 - 30 sec



- Fill basket with medium ground coffee and flatten with the back of a spoon.
- Fill the water chamber with hot water to the valve, add the coffee basket and tightly screw the top section back on
- Place on the stove on a medium heat
- When water starts sputtering, your coffee is ready
- Remove from heat, serve and enjoy your freshly brewed coffee.



Brew Ratio 15:1 60-70g of coffee per 1000ml of water.
Start with 30g of coffee, 500ml of water

- Add coarse ground coffee to plunger, then pour over water (just off the boil) and ensure all coffee is saturated
- Allow coffee and water to steep for 5 min, without stirring or agitation.
- Stir gently to break the crust and allow coffee grinds to settle, then steep for further 5 min
- After a total of 10 min, attach plunger and gently press as to not disturb the ground coffee.
- Pour, serve and enjoy freshly brewed coffee.



Brew Ratio 15:1 60-70g of coffee per 1000ml of water.
For 1 cup start with 13g of coffee and 200ml of water

- Wet and preheat the lined V60 dripper and vessel with hot brewing water, then discard water from vessel.
- Add in medium-coarse ground coffee to pre-wet filter, then bloom with water for 30 sec.
- Gently pour in water in small circles from inward to outward, to desired volume.
- Allow coffee to brew and draw down through filter for approximately 3:00 - 3:30 min.
- Remove V60 dripper and discard filter ground coffee. Pour, serve and enjoy freshly brewed coffee.



Brew Ratio 10:1 20g of coffee per 200ml of water.
This guide makes 1 cup of coffee. Start with 20g of coffee and 200ml of water.

- Place the syringe into AeroPress at position 4, then invert. Pre-wet filter paper in the filter cap and set aside.
- Add in coarse ground coffee to inverted AeroPress and then carefully pour in brewing water.
- Gently stir to ensure all ground coffee is saturated, then allow the brew to steep for 1:00 - 1:10.
- Screw on the cap, purge head space air, and then invert the AeroPress onto a vessel and gently plunge for 30 - 40 sec.
- Serve and enjoy your freshly brewed coffee.