

YEE HAH! FORTUNE FAVOURS THE BOLD!

TASTE:

Caramel, raisin & macadamia, weighty body & texture

CURRENT ORIGINS*:

Chikmagalur, INDIA
Santos, BRAZIL
Eastern Highlands,
PAPUA NEW GUINEA

*We update with fresh coffee harvests, always blending to the desired taste profile.

REGION SPOTLIGHT ON:

CHIKMAGALUR, INDIA

Going against the “100% Arabica” grain (or bean in this case), the cornerstone of this blend is a delish & rare high-altitude Robusta. It’s the hardy (read: disease resistant) n hardworking cousin of the posher Arabica. It puts the yee into the hah of this blend, lending depth, body & creaminess to the cup. Now that’s worth hollerin’ about cowboys n gals.

ROBUR/MYTHOS:

20g in / 35g out / 30 sec

This recipe is a great starting point, but as you know there's rarely a one size fits all solution to coffee! Feel free to adjust as required.

FOR MORE:

SINGLEO.COM.AU/BARISTA