

REVELATOR

COFFEE COMPANY



EDUCATION MANUAL

V 1.0



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WELCOME

You are vital to our team and it is important that you feel equipped and empowered in your work. The following recipes and guidelines are intended to put us on that path. If at any point you are uncertain, ask your manager, and use the following guide as your reference.

We are glad to have you with us!



VISION

Revelator is a coffee roaster and retailer with our roots in metro markets across the Southeast.

We are a growing company committed to maintaining locally driven cafes.

While specialty coffee is the origin of our brand, we approach coffee from a broader culinary perspective. We empower regional leadership and F&B talent to create memorable cafe experiences, genuinely inspired by the community.

At Revelator, we believe that simplicity is more than just a clean store and an uncluttered brand.

Simplicity is about honoring the essentials, about stripping down to the things that matter. We let the unique character and quality of each place and product speak for itself, as these offerings pass from our hands to our customers'.



New Orleans Location
637 Tchoupitoulas St.

RETAIL HISTORY

Revelator started in the Fall of 2014. Founders Josh Owen, Emma Chevalier, and Elizabeth Pogue met in New Orleans and, for the first few months of operation, the company roasted with friends in the Crescent City. Our first location opened its doors the following year in Downtown Birmingham's historic theater district. By the time Summer 2015 rolled around, Revelator opened a 15,000-sq.-ft. roasting facility in Birmingham and started a push into Atlanta, Nashville, and New Orleans. As of 2018, we have expanded our retail footprint to over 20 locations and maintain our commitment to locally inspired cafe experiences.

Over the years, Revelator has grown in both size and strength by joining forces with like-minded companies in the Southeast. In April 2017, Revelator acquired Octane Coffee and began integrating our teams. Octane is known for their early commitment to Downtown Atlanta's renaissance and for operating day-to-night cafes with compelling bar programs. We continue to carry and innovate the traditions of both brands at Revelator, with Octane co-founder Tony Riffel at the helm of our retail team.

Beyond retail, Revelator's team includes roasters, production workers, wholesalers, accountants, marketers, designers, and operations and supply chain managers. No matter the role, all team members work to ensure our customers have the best possible cafe experience.



HOSPITALITY

The human connection between you and our customers is at the very heart of our brand. There's no shortage of ways people can find, prepare, and drink coffee. When a customer chooses a Revelator cafe, they're here for our product and, most of all, the service you offer. The ability to deliver great experience hinges on the balance between product knowledge and customer service. Here are a few points to remember when it comes to each:

I. A CUSTOMER-FIRST MENTALITY

The ultimate goal of customer service is to meet and anticipate the needs of our patrons. We aim to treat customers like guests in our home, paying attention and anticipating what will make their visit pleasant and memorable. Genuine human interaction should always come before selling a product or getting caught up in terminology. One of our biggest challenges as baristas is communicating expertise and passion to our customers in easy, approachable terms.

II. PRODUCT KNOWLEDGE AND EDUCATION

To that end, employees should have working knowledge of all products, merchandise, and menu items. Try everything on the menu and work with our merchandise to develop your own genuine, natural dialogue. This training manual also has information about coffees and brew methods, and the retail team and your store manager can fill in any gaps.

III. SOME TIPS ON ENGAGING CUSTOMERS

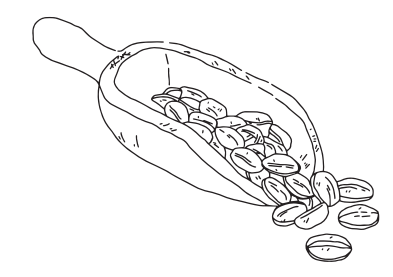
Ask open questions rather than questions that require a yes/no answer, and actively listen to their response. Feel free to respond with suggestions, samples, or demonstrations. What does this customer want? How can you help them find it?

Great customer service takes practice, patience, and a deep knowledge of our offerings. Unfortunately, no matter how great your approach is or how many times you've practiced, you will inevitably get an unexpected question or the dreaded "no." If you don't know the answer to a question, offer to find out. When a customer gives a definite "no," it's essential to respect it. Doing so establishes trust and makes it more likely that they'll return.



PART 1

ABOUT COFFEE



PART 1: ABOUT COFFEE

COFFEE STATEMENT

To celebrate origin and growers' work, we offer coffees that are clean and sweet. These coffees are the fruit of thoughtful cultivation, selective harvest, and careful postharvest practices. They are vibrant and alive and at their best, express sense of place. Our menu is guided by the seasons and by the communities in which we work. We roast to unlock each coffee's potential and let each cup speak for itself.



Erwin Mierisch
Fincas Mierisch, Nicaragua

PART 1: ABOUT COFFEE

A VERY BRIEF HISTORY

Coffee originated in the rainforests of East Africa, in present-day Ethiopia and South Sudan. It evolved here over millennia, in the Great Rift Valley. People have used and consumed coffee in East Africa for an unknowably long time. Coffee commodification as we know it is young in comparison to its lifespan in East Africa. Its cultivation first spread from Ethiopia to Yemen around the 15th century. Commercial coffee trade developed along the Arabian Peninsula in the 16th century, and became a global commodity with the spread of the Ottoman Empire. Commercial production gained momentum as cafes and frequent social coffee consumption gained global popularity. By the 17th century coffee consumption had become a part of European culture. Over the next few centuries, coffee cultivation spread around the Earth's tropical belt on the tails of colonialism. Today, coffee is primarily consumed outside of the countries that produce it. It is one of the world's most traded commodities, second only to oil.



THE COFFEE PLANT

THE COFFEE PLANT

Coffee is a shrubby, flowering tree. Under cultivation, mature coffee trees range between 5–8 feet tall, though they can grow much higher if left unpruned. Coffee blossoms are white and fragrant. Flowerings are triggered by rains followed by a dry period and bloom quickly, 8–10 days thereafter. *Arabica* coffee plants are self-compatible: pollen from one flower can successfully pollinate another flower of the same tree. After pollination, the petals drop, the flower's ovule swells, and the fruit begins to set. Coffee cherries ripen over a period of about 8–10 months, depending on the length of the region's fruit maturation season. Long maturation seasons result in higher amounts of sugar and acid content in the fruit and seed, which are desirable for cup quality.

We call the fruit of the coffee tree the “cherry.” Each cherry contains two slippery seeds covered by a thin layer of fruit pulp, which comprise most of the fruit's volume. If a coffee cherry contains only one seed, it is classified as a “peaberry.” Beneath the pulp, each seed is covered by a thin layer of parchment. A thinner, papery layer called “silver skin” is attached to the seed directly beneath the parchment. Silver skin often remains on green coffee ready for export and comes off as chaff during the roasting process. The seeds of coffee cherries are commonly called “beans,” although coffee is not technically a legume. Coffee cherries are most commonly considered drupes (stone fruit).

ARABICA COFFEE

The scientific name of the coffee we love to drink is: *Rubiaceae Coffea arabica*.

Rubiaceae is the plant family.

Coffea is the genus.

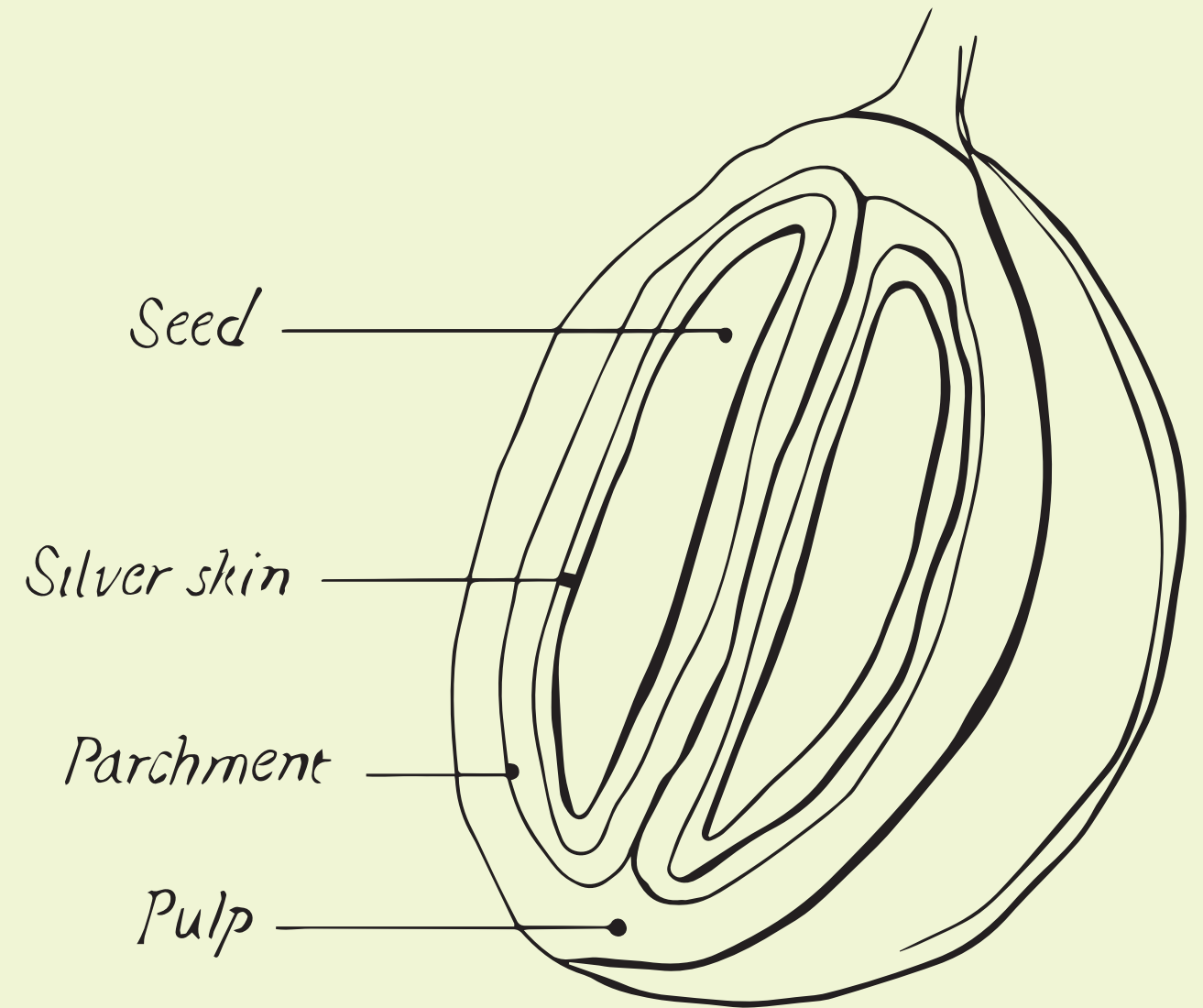
Arabica is the species.

Arabica constitutes the majority of global coffee production, and is prized for its sweetness aromatics, and quality flavor potential.

Arabica is grown at higher elevations, and its “cup quality potential” outshines *robusta*, another common, commercially grown coffee species.

Robusta's scientific name is *Coffea canephora var. robusta*. It has a rougher cup character, and is typically cultivated for commodity (lower-grade) coffee. *Robusta* is grown at lower elevations, is more productive, and is more resistant to certain pests and diseases, which has led to the development of several *robusta-arabica* hybrids.

The Coffee Fruit



THE COFFEE PLANT

VARIETY

Arabica, like most species, contains subgroups of varieties. Varieties are “measurable variants” of a species. These measurable variants have distinct traits, such as disease resistance, pest resistance, growth habit, fruit color and cup character and flavor. For comparison, think of apples. Go to a grocery store, and you’re likely to find several varieties of apples: Granny Smith, Fuji, McIntosh, etc. All of these apple varieties look and taste different, and have unique growth habits. Some are sweeter, some are mealier. Others are juicy, or tart. Some grow better in particular areas. Some are more resistant to disease than others.

Common *arabica* varieties grown globally include: bourbon, typica, java, caturra, and catuaí, among others. Many of these varieties are also described by color, such as “red bourbon” and “yellow bourbon,” or “red catuaí” and “yellow catuaí.” When color is used to describe a variety, it refers to the color the coffee cherry becomes when ripe. Farmers may choose varieties based on productivity (crop volume), regional tradition, pest or disease resistance, cup profile, and industry trends. Particular varieties are also developed, marketed, sold, and pushed by national research groups and government organizations. To bring it back to the cup, varieties have associated flavor and quality attributes, and are one of the influences on final cup character.

Cultivars are cultivated plant varieties, bred for specific traits. A variety becomes a cultivar

when it is considered genetically stable. In coffee, “cultivar” and “variety” are interchanged pretty loosely. Although it may not be technically precise, for our purposes, both “variety” and “cultivar” work.

In classical plant breeding, a “hybrid” is a successful cross between two species, which means the hybrid can reproduce. Common coffee hybrids include sarchimor, catimor, colombia, and castillo. These varieties are successful hybrids of *robusta* and *arabica*.

The southwestern highlands of Ethiopia are the center of origin and diversity of *arabica* coffee. Research suggests that there are potentially thousands of *arabica* varieties in Ethiopia. However, the genetic diversity has not been studied in detail, and most of these varieties remain unclassified. What has been studied, documented, and published is not widely distributed outside of Ethiopia. Plant classification requires research, funding, and resources. The Ethiopian government strictly controls the domestic coffee industry, including both trade and scientific research. For social and political reasons, the majority of coffee varieties remain unclassified, and lots remain difficult to trace directly to the producer. The gene pool for coffee cultivated outside of Ethiopia is narrow. Only a handful of *arabica* varieties are cultivated outside of Ethiopia’s borders. Most of these varieties can be traced to early typica and bourbon, the first coffees brought from Ethiopia to Yemen in the 15th century.

Because heritage varieties from Ethiopia are largely unclassified, we typically categorize these coffees by region or washing station. Due to the absence of variety information, “heirloom” and “landrace” are common umbrella terms. To mitigate the absence of variety information, and since present-day Ethiopia is the birthplace of *arabica*, we use the term “heirloom.” “Heirloom” is not scientifically or legally defined, so the term is used quite loosely.

For generations, heirlooms evolved and adapted to their endemic environment. An heirloom’s lineage and character reflects the influence and history of its ecological community, landscape, soil composition, sunlight, weather, climate, and traditional cultivation practices. This, in true form, is one expression of “sense of place,” and part of why coffees from various regions throughout Ethiopia can express such distinctive, recognizable character.



PART 1: ABOUT COFFEE

GEOGRAPHY

MICROCLIMATE

Arabica coffee grows primarily at high elevations. *Arabica*'s lower elevation range starts around 1,000 meters above sea level (masl) but can exceed altitudes of 2,200 masl. Elevation directly influences the range between day and night temperatures. This “diurnal temperature range” of warm days and cool nights affects coffee cherry development. Sunlight and warm (but not too hot) temperatures during the day and cool (but not too cold) temperatures at night allow coffee cherries to develop slowly and efficiently over a long fruit maturation season. Long fruit maturation cycles are associated with denser seeds, and the retention of acids and sugars in the fruit and seed, which lends to quality potential.

Although high elevations are associated with cup quality elevation does not guarantee quality, and is only one factor in the coffee's development. Other environmental influences on fruit maturation include shade cover, cloud cover, latitude, soil, and other microclimatic factors. Beyond environmental factors and fruit development, producers who implement attentive, quality-driven cultivation and processing practices at relatively “lower” elevations may produce higher-quality coffee than neighbors at higher altitudes.



THE TROPICS

Coffee is a tropical good. Rather than experiencing “four seasons,” tropical seasonality is categorized by two precipitation patterns: wet and dry. With climate change, these wet and dry seasons are becoming more irregular.

The tropics are home to diverse and distinct ecological communities and biomes. Coffee is cultivated in unique microenvironments and landscapes, including montane cloud forests, rainforests, evergreen pine forests, hilly plains, montane grasslands, and high savannah plateaus.

Cloud Forests of Dota,
Dota, Costa Rica



FARMING

CULTIVATION

Under favorable environmental conditions, coffee will flower and produce cherry. To optimize quality and production, producers may implement certain farming practices.

After harvest, coffee trees are pruned to an ideal shape, which helps generate new growth and maintain young plant tissue. The maintenance of younger plant tissue on trees mitigates disease and maintains higher fruit yield. Shade trees, if present, can be pruned to manage the understory's sunlight, temperature, and airflow.

Producers may amend the soil for nutrient and mineral composition or apply treatments to the leaves to prepare for the next crop cycle. Producers also use leftover coffee pulp and other organic inputs to create compost.

Several common diseases and pests threaten coffee plants today. Some of these diseases spread as epidemics and devastate entire regions. Although epidemic damage occurs for complex reasons, climate change and environmental imbalances are contributors to environmental and habitat instability.

In recent years, the tropics have experienced particular vulnerability to climatic and environmental shifts. A narrow gene pool, monoculture, and habitat destruction magnify the risk. Biological, mineral, and chemical applications for pest and disease control exist but are costly. If accessible, they may be applied, but successful control is still not a guarantee.

Each farm exists in a unique ecological community and experiences unique environmental conditions. Over the course of years, producers develop cultivation methods that work for their farms and environmental systems. Such practices call for labor and resources, and must follow the coffee tree's biological rhythm throughout the course of the year.



HARVEST

The point of harvest is a pivotal moment in coffee. Coffee cherry does not continue to ripen after it is picked, as do some fruits like bananas. The coffee's quality is set the moment a cherry is picked. It cannot be improved, only maintained. Perfectly ripe cherries contain higher amounts of sugars and acids, which lend to sweeter brewed coffees. Unripe coffee tastes astringent. Overripe coffee tastes rotten or off, like any overripe fruit, and manifests in various defects and off-putting flavors in the cup.

If compact rains trigger compact flowerings, coffee will ripen somewhat evenly, and the harvest season will be brief and regular. If staggered rains trigger staggered flowerings, coffee will ripen unevenly and will require multiple pickings per season, with days or weeks in between each pass.

Coffee cherry is either harvested by hand or by machine. Mechanical harvest methods are popular (although not the rule) in places like Brazil, where the landscape is open and flat, with plenty of space between rows. As the machines move down the rows of coffee trees, they rake and shake the cherry off the trees. These machines are not highly selective and remove cherries of varying degrees of ripeness. In places where mechanical harvest methods are utilized, intensive sorting practices are essential.

Selective hand-harvesting is labor-intensive but allows the opportunity for only ripe cherry to be picked. This requires attention to detail and multiple passes per season to pick only the ripe cherry, leaving unripe cherry on the tree. Coffee pickers are either paid by volume or weight. Selective hand-harvesting costs time and money, is imperative for quality potential, and should be valued accordingly.

Loosely put, the Northern Hemisphere experiences peak harvest from January through March. Inversely, the Southern Hemisphere experiences peak harvest from June to September. Coffee-growing regions that are near the equator, like Colombia and Kenya, experience a more blurred harvest cycle and multiple harvests throughout the year. Again, as weather and climate patterns change, so do coffee's harvest cycles.

Revelator's coffee menu is guided by global harvest cycles, which means coffees from various origins come and go throughout the year. We don't offer coffee from every origin at all times simply because coffee from every origin is not fresh at all times. Old coffee loses vibrancy and begins to fade. Eventually, it will develop a woody or papery character. Fresh, quality coffees are aromatic and lively.

PROCESS

INTRO

After coffee cherry has been harvested, the seeds are removed from the fruit. There are a number of methods used to process coffee. Coffee processing is time-sensitive and must happen quickly in order to maintain quality. Ideally, processing begins immediately after picking. Cherries are usually picked in the morning and delivered to the mill in the afternoon. Proximity of the farm to the mill, labor, and transport affect the speed at which processing can begin. A number of defects may develop as soon as cherry is harvested, and flavor profile will likely be affected if processing does not occur quickly. Clean and efficient processing methods allow for the coffee's inherent qualities to shine without imparting distracting flavors in the final cup.

There is a wide span of coffee-processing styles in which varying amounts of fruit pulp and mucilage are left to ferment alongside the seed. Think of process as a spectrum, with “washed coffees” at one end and “naturals” at the other.

Washed methods remove the cherry skin, pulp, and mucilage before final drying. Natural-processed methods allow coffee seed to dry inside the cherry before removing the dried skin, mucilage, and pulp. Semi-washed, pulped natural, and honey process fall somewhere in the middle of the spectrum, using elements of both processing styles.



PROCESS

WASHED COFFEE

In the washed process, harvested cherry is depulped and washed at a wet mill or washing station. These mills may be on the producing farm or at a centralized location, processing cherry from multiple farms. Likewise, depulpers may be a part of a larger washing operation, often at cooperative mills or large private estates, or they may be small machines, operated by hand or small motors.

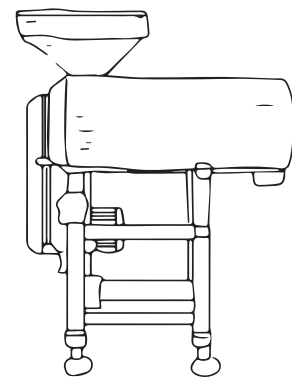
Ideally, cherry is sorted by size and density before depulping begins. Depulpers break the skin and gently squeeze the seed out of the cherry. Depulpers are set to leave certain percentages of mucilage on the seed, depending on the mill's preferences. These settings must be precise. If set too tightly, the machines will "bite" the seed, causing damage.

The freshly depulped cherry is placed in washing tanks to begin "wet" or "dry" fermentation, depending on tradition, industry trends, and available resources. During fermentation, naturally occurring enzymes in and on the coffee cherry aid in the breakdown of mucilage so that it is more easily removed. The seed itself does not (or should not) undergo fermentation. If fermentation occurs in the seed, distracting and often unpleasant flavors will present in the cup and can impact the shelf life of the raw, green coffee.

In wet fermentation methods, freshly depulped cherry is covered with water in washing tanks or channels. Dry fermentation methods do not use water; freshly depulped cherry is simply placed in the tank, conserving water resources. Note, however, that dry fermentation is still part of the washed method.

Coffee usually remains in fermentation tanks or washing channels until the remaining fruit mucilage is gone – about 12-24 hours, depending on method and climate. Some very high-volume producers use mechanical washers, though fermentation methods are much more common.

After fermentation, what is now "wet parchment" is rinsed. Wet parchment should be clean and free of any sugary or pulpy fruit residue. After it has been washed, the wet parchment is sent to dry.



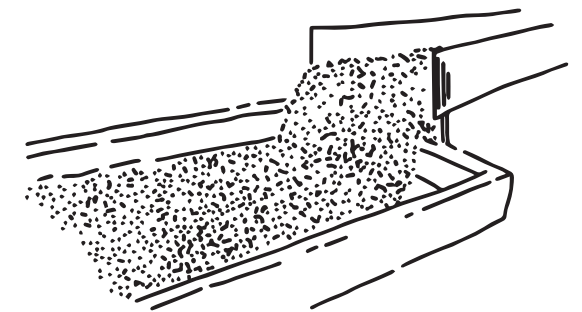
Wet parchment is dried on patios or raised beds. Patios are usually composed of concrete and more often than not, remain uncovered. The wet parchment is laid out on patios in thin layers and continually raked (imagine zen rock gardens) to facilitate homogeneous drying. Sometimes it is wrapped and covered in the evening or shaped into "volcanoes" to facilitate slow and steady drying.

Raised beds are ideal for coffee drying. Raised beds are lifted about 3-4 feet off the ground and are composed of a mesh material to increase airflow.

Raised beds or patios may be covered by a shade structure to control temperature and humidity, though this is less common for patios. Covered raised beds are usually called greenhouses or solar dryers. In covered and enclosed structures, raised beds are often stacked in bunks, about 4-7 beds high.

Slow and steady drying is vital for quality and shelf life. Washed coffee is usually dried for 1-3 weeks. Weather, climate, and resources influence and limit drying and processing practices. Rains, high levels of humidity, and unexpected cold fronts or heat waves may pose challenges or damage coffee during processing and drying. Weather is undeniably becoming more erratic in many growing regions.

The washing process does not (should not) impart flavor from the process into the final cup. Rather, washing coffee highlights its inherent potential, aromatics, sweetness, and acidity. Revelator mostly serves washed coffees, as we prize the resulting clarity and clean profile.



PROCESS

NATURAL COFFEE

Natural processing is the oldest processing and drying method. When coffee is naturally processed, cherry is sent straight to dry after it is picked. Naturally processed coffees may be dried on patios or in raised beds, covered or uncovered. Once the cherry is dry, it is dehusked.

Natural processing often imparts flavor in the final cup, ranging from dried fruits and jammy notes, which can be pleasant, to ferment and vinegar tones, which are defective and distracting. Naturally processed coffees can be controversial. They often walk a thin line between defective and clean.

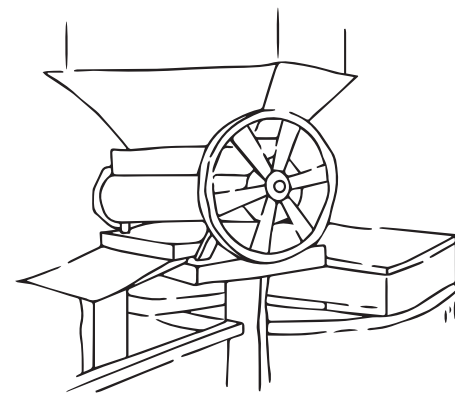
SEMI WASHED, HONEY, PULPED NATURAL PROCESS

For our purposes, consider the terms “semi-washed,” “honey,” or “pulped natural” to be interchangeable, although their intricacies vary from mill to mill. These processes lie somewhere between fully washed and full naturals on the process spectrum, with some degree of pulp and mucilage always left on the wet parchment prior to final drying. The flavor imparted by the process is almost always present in the cup.

Natural processing requires long, predictable dry periods after harvest, as the processing takes longer, and ferment and over-processed flavors are an added risk. Brazil and Ethiopia have weather and climate patterns that allow for predictable natural processing and drying.

THE DRY MILL

After coffee is processed, it is sent to a dry mill. Coffee is usually “rested” in its parchment at the dry mill for about a month. After resting, the parchment is removed and final sorting occurs. It is now referred to as “green coffee.” Stones, sticks, and other debris are removed, and the denser, quality coffee is separated into primary grades, ready for export. Screen-size sorting, electronic color sorting, and hand sorting may also be conducted.



SUPPLY CHAIN

The coffee supply chain is layered with transactions, from the farm level to domestic customs. The coffee industry is not linear or homogeneous. Each producing country has unique laws, tariffs, traditions, and practices. Each individual farm is unique and exists in a region with its own traditions, innovations, and trends.

Unless farmers pick their own cherry, which is the case with the world’s smallest farms, the majority of farm labor is seasonal. Often, seasonal pickers are from nearby towns or may live on the farm for the year. Migrant workers may travel to coffee-growing regions for harvest. Migrant workers may also travel across international borders, following the harvest. Some farms, however, are small enough that the family is able to care for the plot year-round.

The majority of global coffee production is grown by small-scale farmers. Usually, these farmers sell coffee to private mills, exporters, or brokers, or have access to milling and export services through their cooperative or union. Export parties often finance producers throughout the year.

Large family estates usually own and operate their own private mills, handle their own export, and may also purchase coffee from smaller-scale neighboring producers or offer neighbors milling and export services.

The majority of the highest-grade coffees are consumed outside of producing countries.

Each coffee we offer represents a unique relationship. Revelator works with producers, mills, exporters, and importers to source, purchase, and offer fine coffees year after year. Revelator aims to build a strong buying strategy with mutually beneficial and sustainable relationships at origin and throughout the supply chain. We prioritize relationships at origin with producers, cooperatives, and exporters.

ROASTING

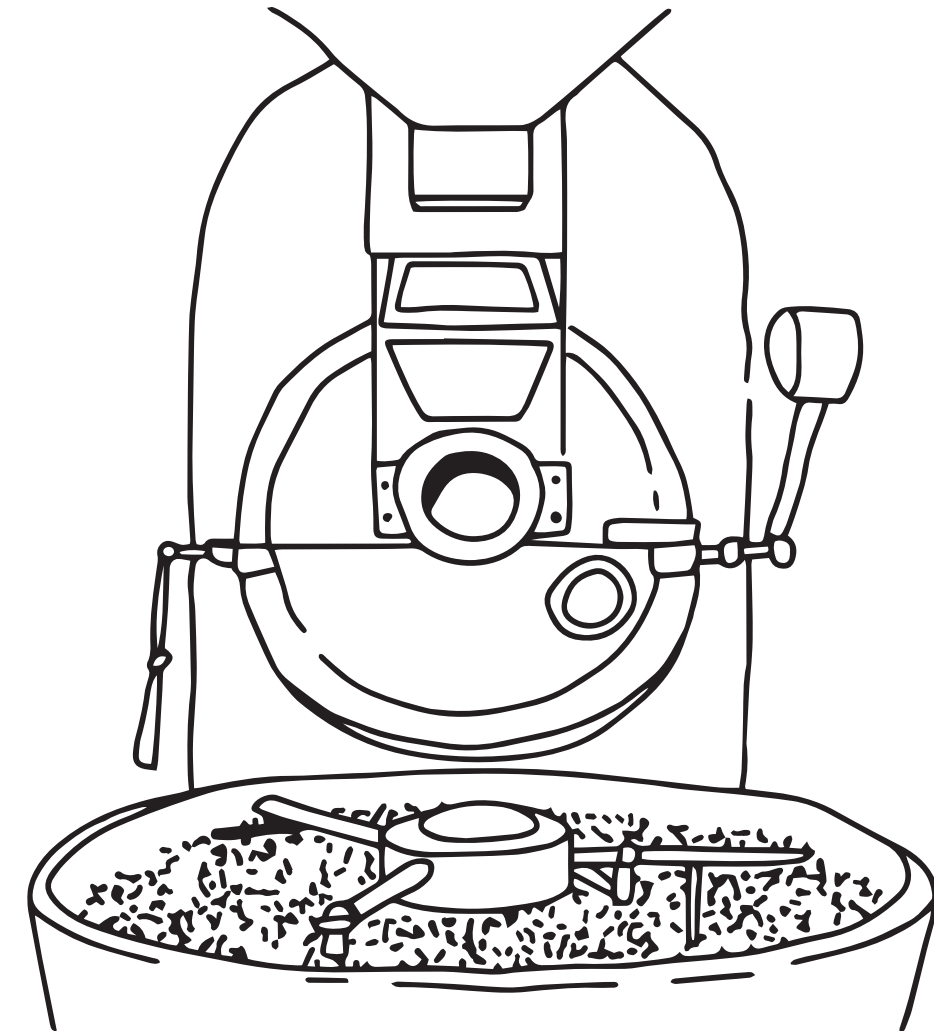
The art and science of coffee roasting is alchemic in nature. During this process, hundreds of organic compounds are created and destroyed, and the job of a roaster is to carefully navigate these reactions. Revelator sources complex, clean, and expressive coffees that display distinct origin. To overly modulate their profile during roasting masks the character of that coffee. The following are the steps we take and factors we rely on to ensure that our coffee is roasted to highlight seasonality and honor our producers.

Once the coffee enters the drum from the hopper, we focus on a technique called “soaking.” Soaking is the technique of applying heat to the coffee for the first 1-2 minutes. The roaster changes the amount of time and heat added based on how dense each seed is, to help build acidity in the first three minutes of a roast. When we begin soaking, the batch is started at a low temperature. This acts as a safeguard against the roaster overheating and scorching the coffee, which results in a slightly carbonic note and muted sweetness and/or acidity.

The next milestone is the coffee changing color from jade green to yellow, a key indicator of the Maillard reaction. As the coffee starts to dry, this reaction combines the acids and sugars. Slowing down your roast at the end of this phase enhances the complexity of the sweetness and acidity, while maintaining speed will make the coffee one-dimensional.

In the next phase, caramelization is the focus. The key indicator of caramelization is coffee turning from yellow to a cinnamon color. This phase of the roast uses convective heat rather than conductive heat. Convective heat allows more air into your roaster’s drum, heating the air that flows around and through the coffee. The hot air in the drum interacts with the coffee on a molecular level, adding complexity and sweetness.

During the last stage of a roast, endothermic beans have built up enough heat that evaporating moisture from within coffee is expelled rapidly, causing the beans to enter a stage called “first crack.” Here is where the amount of sugar browning is measurable. The roaster’s goal is to know how much sweetness and acidity is needed to produce a harmonious cup.



OUR COFFEE OFFERINGS

SINGLE ORIGIN

Single Origin coffees are coffees grown within a single geographic area, showcasing regional quality and character. The term implies at least some degree of lot separation, but the term is loosely defined and used with a bit of freedom.

Single Origins may be as specific as a single farm, or a particular plot on a particular farm. In some cases an individual farmer or family is represented.

Single Origin offerings may also represent a wider scope of production, such as a specific community or growing region. In such cases, multiple farms contribute to a single bulk lot. This is often the case in regions where producers with smaller volumes may be members of a cooperative or association, or sell their cherry to a local washing station.

Revelator values traceability, and for our Single Origin offerings, we always highlight the producer or group of producers, process, variety, specific growing region, and country of origin. Most of the time, Single Origins are named after the farm, washing station, or community where they were grown. Whenever possible, Revelator upholds this tradition.



SEASONAL BLENDS

Tea Cake = Spring/Early Summer

Wildcat = Late Summer/Fall

Lonely Hunter = Winter

Our seasonal blends rotate three times throughout the year, following coffee's harvest cycle. They are crowd-pleasers, yet fun and elevated. To develop a seasonal blend, we start with a desired profile in mind, and then choose fresh crop coffees from two distinct origins that complement each other. Each seasonal blend is balanced, expressive of its origins, and also complements our seasonal menus at home. We release each seasonal blend when we believe the coffees are opening up, and serve them while we believe the best and most complex flavors and aromatics are realized. For each seasonal blend, we choose origins and lots that may not often be paired together. The blend of components and origins may also differ year to year, and although they're consistently delicious, seasonal blends are our chance to let loose a little. Each current seasonal blend is featured on batch brew in our shops.



A coffee lot represents a particular harvest of coffee cherry, which is kept separate from other coffee cherry for various reasons. Depending on the source, coffee lots may be separated by region, cooperative, washing station, producer, farm, farm plot, variety, process, or specific harvest time frame.

OUR COFFEE OFFERINGS

HOUSE BLENDS

Petunias, Misfit, Gravy, Super Regular, Pale Rider

Petunias, Misfit, Gravy, Super Regular, and Pale Rider are available year-round. Petunias and Gravy are blends comprised of Colombia and Brazil components, and one or the other is served on espresso in all our shops. Super Regular is always a single-origin lot from Colombia. Misfit is a full-bodied blend of Latin American coffees with a slightly darker roast profile. To keep these offerings fresh, we rotate seasonal lots as the year progresses. To keep a consistent, familiar profile throughout the year, we source specific lots from specific regions, seeking certain flavors that fit the bill.

Our decaf coffee, Pale Rider, is always a single-origin Colombia lot sourced from Swiss Water Processing. Swiss Water Processing's methods are 100% chemical-free and rely on water, time, and green coffee extract to coax the caffeine out of green coffee without losing the desirable solubles we still want for delicious coffee. This method is done with small batches of coffee over 10 hours, and is closely monitored until over 99% of the caffeine has been flushed out of the coffee and into the surrounding water/green coffee extract.

Our house coffees are our bread and butter. They are versatile, created to work well for every brew method and with every coffee lover in mind. These coffees have something for everyone: perfect for the traditional coffee lover who wants something a little old school, but aromatic and lifted just enough for those who dig a little more nuance.

THE STORY BEHIND THE NAME

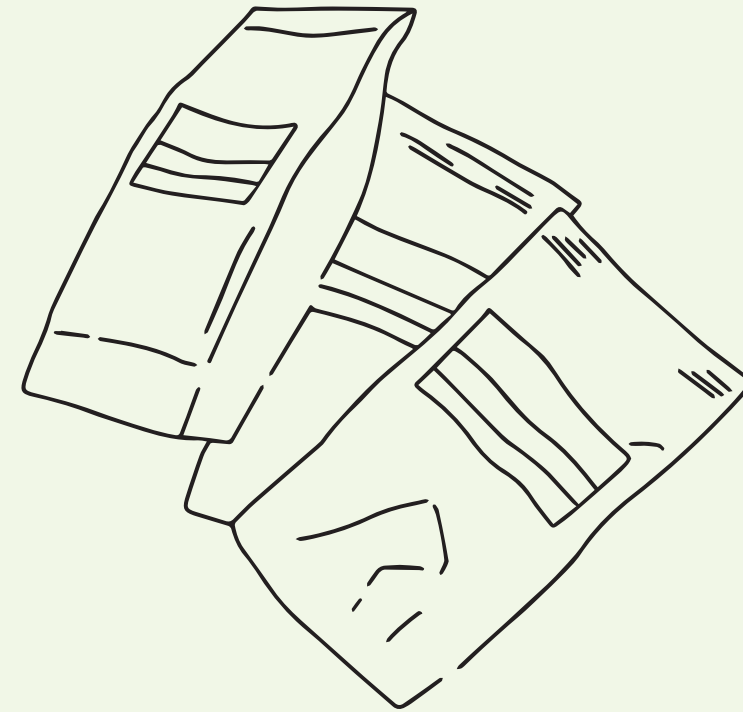
Our blends take their names from Southern literary works by women. The references for each blend are:

Year-round

- ◆ **Petunias:** "Revolutionary Petunias" by Alice Walker (poem)
- ◆ **Misfit:** "A Good Man Is Hard to Find" by Flannery O'Connor (short story, Misfit is a character)
- ◆ **Pale Rider (decaf):** *Pale Horse, Pale Rider* by Katherine Anne Porter (novella)

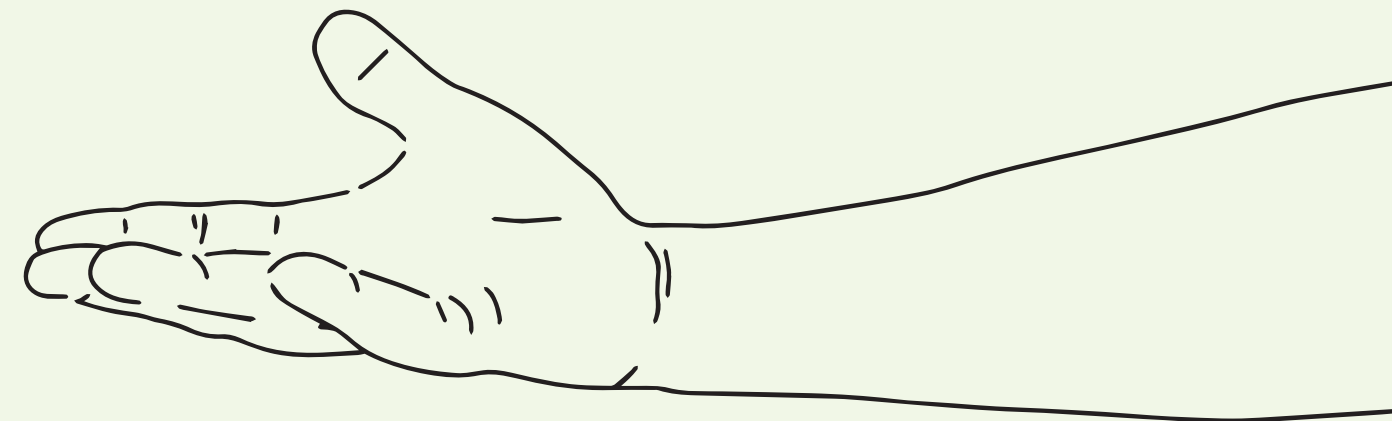
Seasonal

- ◆ **Tea Cake:** *Their Eyes Were Watching God* by Zora Neale Hurston (novel, Tea Cake is a character)
- ◆ **Wildcat:** "Wildcat" by Flannery O'Connor (short story)
- ◆ **Lonely Hunter:** *The Heart Is a Lonely Hunter* by Carson McCullers (novel)



SUMMMARY

Revelator sources coffees that honor origin and growers' work. Exceptional coffee requires thoughtful cultivation, selective harvest, and careful postharvest practices. These coffees are clean and sweet, with expressive and complex traits. When both roasting and brewing, we listen to the coffee, interfering with its quality as little as possible and letting each cup speak for itself.





PART 2

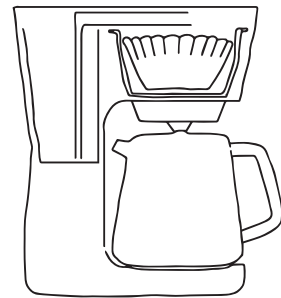
BREW GUIDES



BREW METHODS

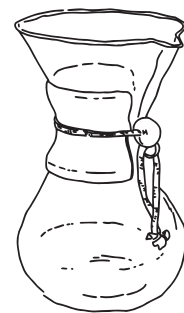
There are many ways to prepare brewed coffee. For our purposes, we can break down brew methods into two categories: filtered methods and full immersion methods. Traditionally, we categorize filtered brewing methods as using paper or cloth, while mesh or metal filters are considered unfiltered.

FILTERED METHODS



Batch Brewers

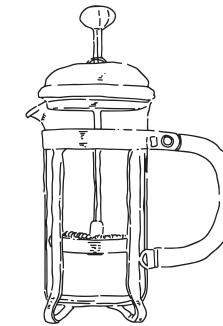
Batch brewers are automatic machines that can prepare several servings of coffee within a matter of just a few minutes. Common batch brewers are countertop machines such as Mr. Coffees and Fetcos. Batch brew is perfect for high-volume service, when it's best to have several servings of coffee on hand, ready to serve. All Revelator locations offer a batch brew option, featuring our current seasonal blend.



The Pour Over

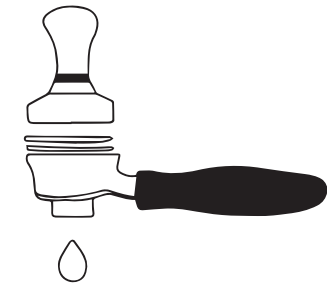
The pour over method is a manual drip filter method. Pour over simply refers to the way that hot water is poured (by hand) over ground, roasted coffee. The coffee slurry drips slowly through a filter to remove any fines (sediment) and most of the coffee oils. There are many pour over methods, and we offer several different preparations at different stores. However, the Chemex is a standard preparation and generally, our pour over method of choice.

FULL IMMERSION METHODS



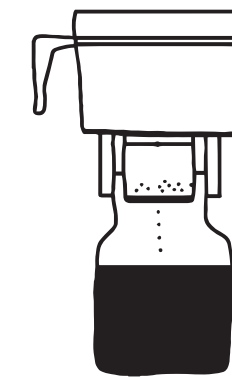
The French Press

The French press is a full immersion method. Ground, roasted coffee steeps in hot water in total contact for the entire length of the brew, rather than slowly dripping through the bed of grounds and filter. Once brewed, the coffee slurry is strained, poured, and served.



Espresso

The use of highly pressurized water sets espresso apart and creates a stout serving with a viscous body and big flavor. Since espresso preparation, beverage style, and service are so different from other preparations, espresso will be covered in a separate chapter.



Cold Brew

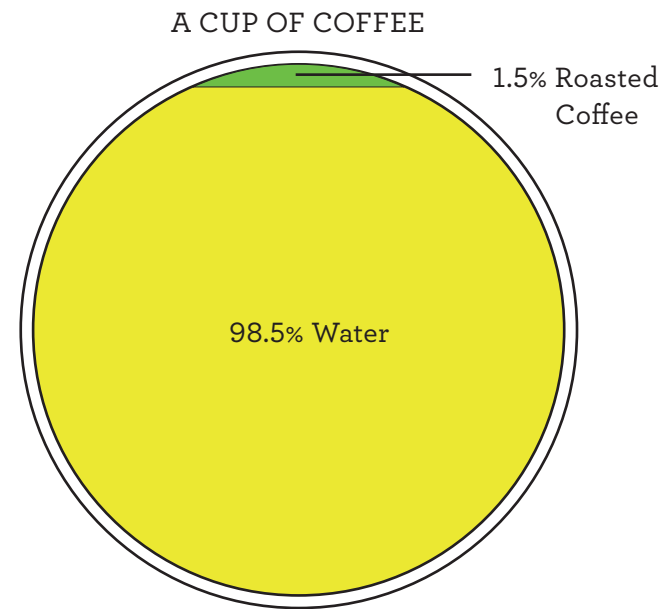
Cold brew is a full immersion method. Coffee steeps slowly in cool (but not cold) water for 12-24 hours.

BREWING BASICS

STRENGTH

Brewed coffee is simply roasted coffee solubles (such as acids, caffeine, and carbohydrates) dissolved in water, with some insolubles (fibers that form the coffee seed) suspended in the solution as well.

The strength of brewed coffee is determined by the ratio of dissolved coffee solubles to water. Coffee is an extremely potent flavoring agent. For example, a cup of coffee from a batch brewer is comprised of about 98.5% water, and less than 1.5% roasted coffee. Even a very minor adjustment to these percentages can mean a big change in the articulation of flavors.



YIELD

Also known as “extraction yield,” yield is the percentage (by weight) of the coffee grounds dissolved in the water.

You could leave coffee grounds boiling in water for hours or even leave them sitting in water for days, and still, coffee grounds would be left over after all is said and done - they would not all dissolve. This is because only just shy of 30% of roasted coffee is actually soluble in water. Most of what ends up in our final brew is a mix of aromatic oils, acids, and sugars. The rest of the leftover grounds is mostly made up of woody plant fibers.

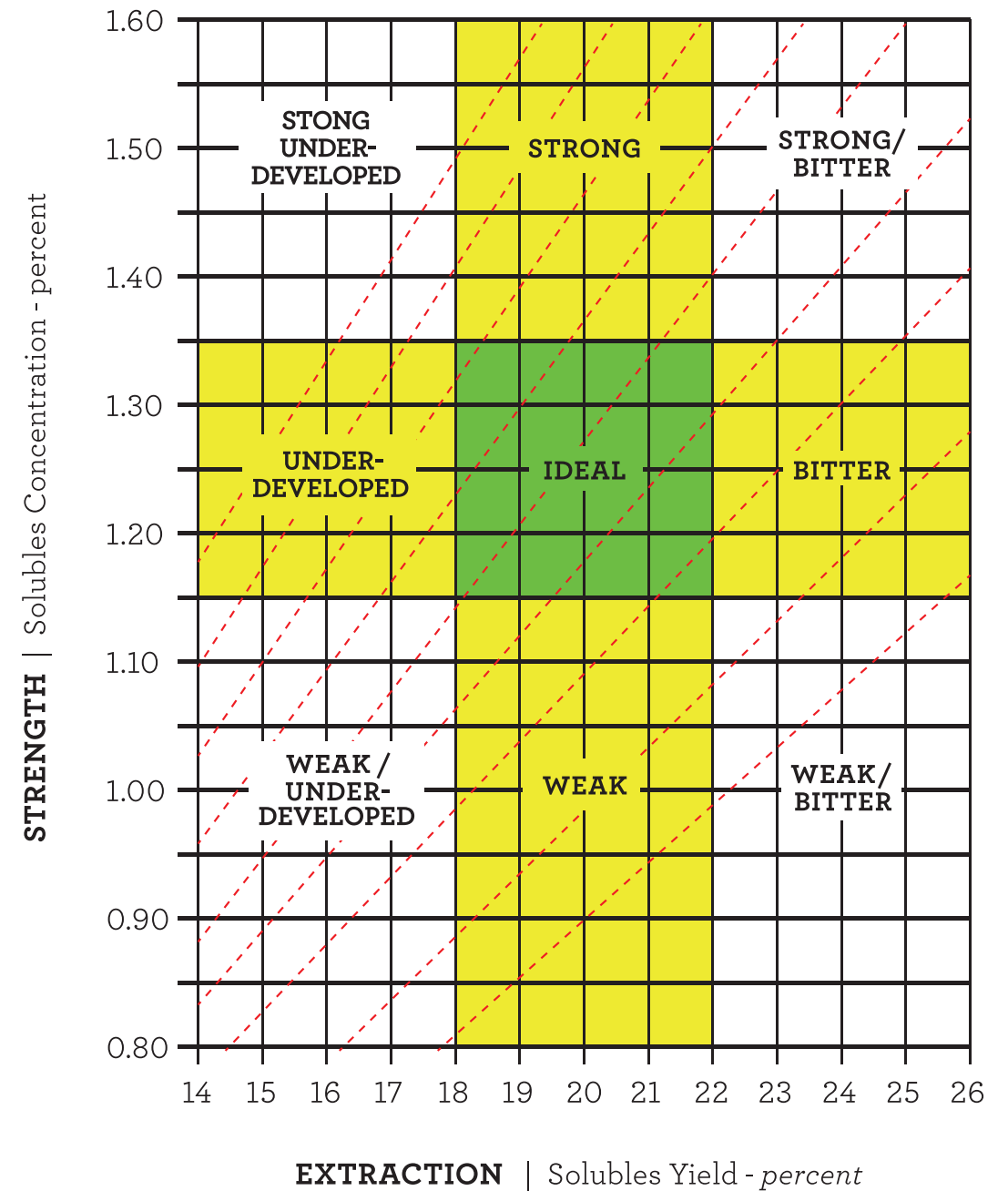
However, coffee does not extract evenly, and not all of the potential extracted flavors are desirable. The goal is to extract just enough to

achieve a balanced and sweet flavor, but not too much, so as to avoid harsh, lingering flavor. Luckily for us, the harsher, undesirable flavors extract last. Dialing-in is about understanding the balance, making necessary adjustments, and achieving harmonious flavor.

Under-extraction and over-extraction are directly connected to yield.

- Well-extracted coffee (18–22%) results in aromatic, sweet, harmonious brews.
- Under-extracted coffee (less than 18%) may have a grassy, vegetal, peanutty, or even sour flavor. They often lack sweetness and warmer, developed tones.
- Over-extracted coffee (over 22%) can taste bitter and ashy on the finish.

YEILD CHART



BREWING BASICS

DIALING-IN

Understanding the following brewing basics and concepts will provide you with a fundamental approach to “dialing-in,” no matter the brew method. Break each recipe down as follows:

I. COFFEE TO WATER RATIO is the amount of freshly ground, roasted coffee used in comparison to the amount of water used. We measure both coffee and water in grams, and the ratio is typically indicated with a colon, like this: 10.6 : 177. Ultimately, the ratio is determined by the brew method and desired serving size. The coffee to water ratio greatly and directly affects the strength of the final brew. The more coffee used, the stronger the brew. The less coffee used, the weaker the brew.

For precision’s sake, we measure both coffee and water by weight rather than by volume. Conveniently, 1 milliliter of water weighs 1 gram.

II. GRIND is mostly determined by brew method and can be imagined on a spectrum of coarse to fine.

Grind adjustments determine the coarseness or fineness of the ground coffee. The coarser the grind, the less surface area of roasted coffee, thus the less coffee solubles and insolubles exposed to water. The finer the grind, the more coffee surface area exposed to the water, thus the more coffee solubles and insolubles exposed to water.

Imagine a coarse grind as rocks, a medium grind as pebbles, and a fine grind as sand. Imagine water pouring through a bowl full of each. Which one will water pour through the fastest? Which will pour through the slowest?

Imagine again that the rocks are coarse ground coffee, pebbles are medium ground coffee, and sand is fine ground coffee. Which grind size will have the longest contact time with the water? How might this affect flavor?

III. TOTAL BREW TIME or “contact time” between water and coffee, begins the moment water hits the ground, roasted coffee and ends either when all of the brewed coffee solution has dripped through the grounds, or when the grounds are removed from a full immersion method (e.g. cold brew). The desired contact time is mostly determined by brew method. **Note:** *a small amount of time can mean a big difference in flavor.*

For filter drip or espresso methods, if the coffee is taking too long to brew, the grind may be too fine. If the coffee is brewing too quickly, the grind may be too coarse. Refer to and follow each drink preparation’s recipe, making sure you’re using the correct coffee to water ratio, and adjust the grind until you’re achieving the correct total brew time.

Some brew methods, such as Chemex pour overs and espresso pre-infusion extractions (including Slayer machines), use a “bloom.” The bloom is a gentle ramping up to extraction. The bed of grounds is slowly wet, either with a small amount of water (Chemex) or less pressurized water (espresso pre-infusion) in the very beginning of the extraction. This allows the roasted coffee grounds to slowly saturate and absorb water and to release some of the carbon dioxide trapped in the coffee. The bloom also helps create a stable, flat bed of grounds, with even pathways for water to flow through.

IV. WATER QUALITY is essential to the flavor of your finished cup. The mineral content in water interacts chemically and physically with coffee particles, resulting in extraction. All water used in preparation should be filtered but not distilled. Revelator has built-in filtration methods in all of our locations, and we recommend always filtering your water before brewing at home. Water that has an odor or unpleasant flavors will carry those to the final brew as well. (Remember, a cup of filtered coffee is about 98% water).

V. IDEAL WATER TEMPERATURE for brewing coffee is 200–205° F. The hotter the water, the more aggressive the extraction. Revelator’s equipment is preset to monitor and manage water temperature, but you should keep an eye on these temperatures to ensure they’re accurate. Boiling water (212° F) is too hot and will result in scorched flavors. Boiling water also cools at about 5° every 30 seconds, so be aware of how long your hot water is sitting as you prepare a drink. Cold brew coffee uses cool water, so it takes almost an entire day to extract.

BREWING BASICS

FLAVOR = AROMA + TASTE

Of all the things that humans consume, coffee is by far the most flavor-complex. For perspective, coffee can contain about 3x more flavor compounds than wine.

But what is flavor, exactly? Flavor is the combined sensory experience of aroma and taste. Taste refers to the sensations of sweet, salty, sour, bitter, savory, and fatty. But flavor is so much more than that. In fact, aroma contributes to the majority of flavor experience.

Aromatics are volatile and fleeting, especially the rare ones that we prize so highly. Since coffee goes stale very quickly and loses those aromatics, it should only be ground immediately prior to preparation. We want to preserve the aromatics that contribute so greatly to coffee's flavor.

Think of flavors in groups. Warmer flavor notes of a coffee might be honey, caramel, chocolate, or nougat. Fruit-forward flavors might present as berry, apple, melon, or stonefruit. Floral and citric tones may present as lemon, bergamot, grapefruit, jasmine, rose, or lily. We are not tasting "lily," per se - there are no lilies in the coffee - but it is a flavor complex reminiscent of lilies.

CLARITY

Is the coffee clean and clear? Flavors should be articulated, not muddled, or lacking structure.

BODY & MOUTHFEEL

What is the weight and texture of the coffee? Light and tea-like? Heavy and creamy? Silky, smooth, or velvety?

Thin, rough, dry, chalky, and harsh textures are not desirable traits.

AFTERTASTE

Coffee should have a pleasant aftertaste. A long, sweet, and aromatic aftertaste is a quality of a very fine coffee. Do you want to drink more? Ashy, bitter, or dirty aftertastes are not desirable.

SWEETNESS & ACIDITY

Coffee should also be sweet. Sweetness should complement acidity, which gives a coffee depth. Acidity and sweetness are qualities of fine coffees. A coffee should never be sour, which implies harsh character and a lack of sweetness.

HARMONY

All of these character traits should play well together, like notes of a chord.



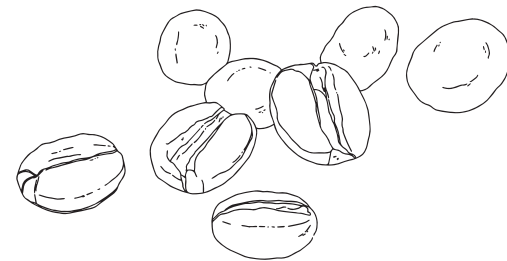
BATCH BREW

ABOUT

Batch brewed coffee should always be ready to serve during morning and afternoon service, as it is perfect for those who need a quick cup or something easy to order. Batch brew expedites service and is for the coffee drinker on the go or the guest who wants something easy and familiar. With good equipment and good coffee, quick and easy can be fresh and delicious too.

We use Curtis and Fetco batch brewers. These machines are consistent and produce quality coffee. We program recipes that are specifically dialed in for our coffees. It is ideal to brew fresh coffee every 30-45 minutes, or more frequently depending on demand. Any remaining coffee should be discarded after one hour, and a fresh batch should be made.

We feature our current seasonal blend on batch brew. Our seasonal blends rotate three times per year. Since they reflect harvest time at origin, the schedule is somewhat fluid. We carry Tea Cake in spring and early summer, Wildcat in late summer and fall, and Lonely Hunter in winter. These blends are nuanced for those with a seasoned palate, yet approachable enough for any coffee drinker.

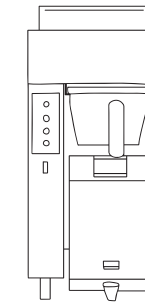


BATCH BREW

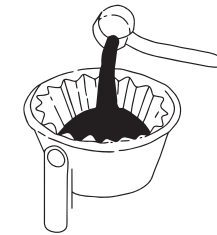
SUPPLIES



Airpot



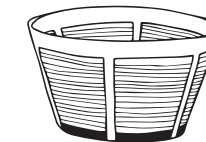
Brewer



Ground Coffee



Coffee Filter



Brew Basket

RECIPES

85g coffee = 1.5 liters | 170g coffee = 3 liters | 220g = 1 gallon

QUICK REFERENCE

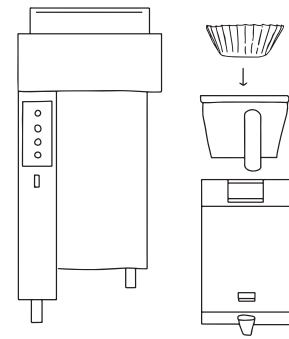
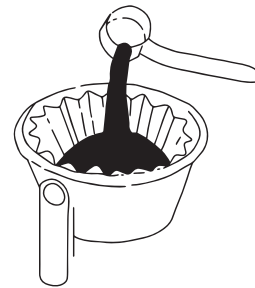
- I. Grind coffee dose at its appropriate grind size
- II. Place filter in brew basket, deposit grounds in filter, put basket in brewer, place airpot beneath brew basket
- III. Press and hold down programmed recipe on screen until brew cycle begins
- IV. When brew cycle is complete, close airpot, place on counter for service
- V. Discard filter and grounds, rinse, and place basket up to dry, wipe brewer clean and dry

BREW GUIDES

BATCH BREW

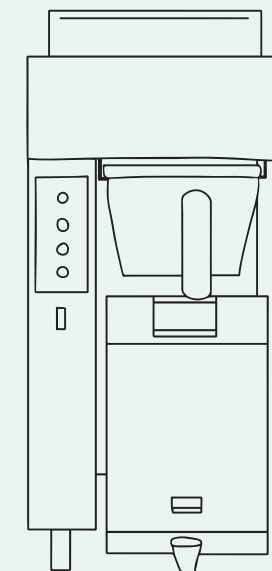
STEPS

- I. **Grind coffee dose at its appropriate grind size**
Your store's coffee lead or manager will have dialed in the coffee to an ideal grind size. This information is posted in each store.
- II. **Place filter in brew basket, deposit grounds in filter, place basket in brewer, place airpot beneath brew basket**
Be sure that the filter is even and flush against the sides of the basket so that the ground coffee and coffee slurry remain in the basket during the brew cycle. Give the brew basket a little shake to even and flatten the bed of grounds. Place brew basket in batch brewer. For Fetco coffee/tea combo brewer, be sure handle is aligned in the center. Place airpot beneath brewer. Be sure that the opening to the airpot is aligned and open and the lid is not closed.
- III. **Press and hold down programmed recipe on brewer screen until brew cycle begins**
- IV. **When brew cycle is complete, close airpot, place on counter for service**
- V. **Discard filter and grounds, rinse brew basket, return basket to dry, wipe brewer clean and dry**



WARE CARE TIPS

- ◆ Airpots and brew baskets must be cleaned thoroughly with hot water between each use.
- ◆ Airpots and brew baskets must be cleaned and soaked with coffee cleaner at the end of each day.
- ◆ As a general rule, keep all coffee brewing equipment separate from dairy and food wares. This will ensure that food or dairy residue or oils do not contaminate the coffee equipment.
- ◆ Remove electronic timer pieces from the airpot, being careful not to get them wet.
- ◆ Nightly, scrub airpots and brew baskets with soap, warm water, and a bottle brush. Only use proper brushes and sponges when cleaning coffee wares. Rinse the wares free of soap residue.
- ◆ Next, soak airpots with hot water and coffee cleaner. These products are very abrasive—avoid contact with skin and wear gloves if desired. Deposit a dime-sized amount of coffee cleaner in the bottom of each pot. Fill with hot water. Allow to soak for 10–20 minutes. Soak brew baskets in coffee cleaner and hot water separately. Scrub the inside of the pots and brew baskets with the brush before dumping the liquid.



CHEMEX

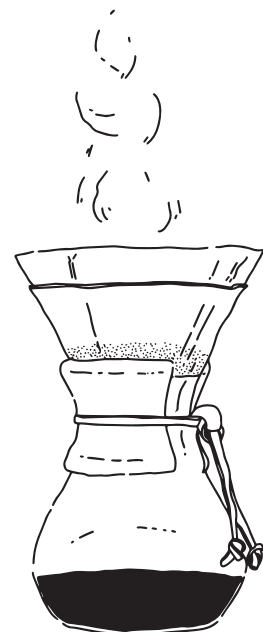
ABOUT

Chemex preparations are always made fresh to order, and are perfect for customers who would like to try our single-origin coffees. We showcase our rotating single origins on the Chemex, as this method offers a full extraction and clean mouth feel.

The Chemex was designed in 1941 and has not changed much since. The shape and style of the glass carafe has timeless appeal, but it is the bonded paper filter that makes this brew method distinct. The filter is 30-40% thicker than other coffee filters, absorbing the “fines” (sediment) and much of the oil in the coffee. It highlights clarity and gives each cup a slightly more delicate, tea-like body.

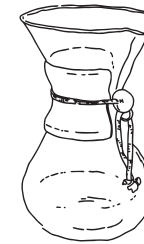
The Chemex is simple. Hot water is gently poured over coffee grounds in a filter. The slurry drips slowly through the bottom of the filter.

The Chemex is an engaging brew method. It is fun, artful, and easy. The Chemex is also perfect for any home kitchen. Next time a guest grabs a bag of coffee to take home — maybe they need a Chemex, too.

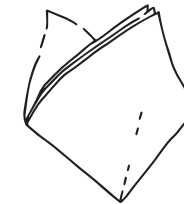


SINGLE SERVING (300ML) CHEMEX RECIPE

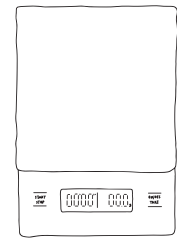
SUPPLIES



Chemex



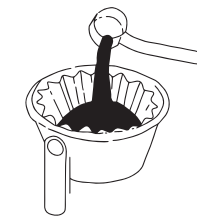
Chemex Filter



Scale



Kettle (320g Water)



20g Ground Coffee

QUICK REFERENCE

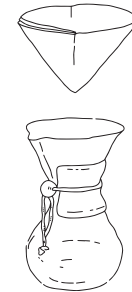
- I. Open filter into a cone, lining up the three-layered side of the filter with the Chemex’s spout
- II. Rinse filter with hot water, dump rinse water, place Chemex on scale and tare
- III. Grind 20g of coffee, dose in an even bed in the center of the filter, tare scale
- IV. Start timer and begin the bloom. Slowly pour 50g of hot water in a spiral shape
- V. When timer reads :30 seconds, start first pulse and pour until scale reads 200g, ending pour when timer reads about :45-:50
- VI. When timer reads 1:10, start second pulse and pour until scale reads 320g, ending pour when timer reads about 1:45
- VII. Allow slurry to filter completely through the bed. Desired total brew time of 3:20 - 3:40
- VIII. Discard filter and spent grounds
- IX. Swirl and serve

CHEMEX

STEPS

I. Open filter into a cone and place in the Chemex

Unfold the Chemex filter and insert in the top of the brewer, making sure the 3-layered side of the filter is lined up with the pouring spout.



II. Rinse filter with hot water, dump rinse water, place Chemex on scale and tare

Rinsing the filter does three things: it removes the papery taste, fixes the filter to the glass, and heats the carafe. Dump rinse water without removing the filter.

III. Grind 20g of coffee, dose in an even bed in the center of the filter, tare scale

Your store's coffee lead or manager will have dialed in the coffee to an ideal grind size. This information is posted in each store. Pour the coffee dose into the center of the filter and give the Chemex a slight shake to even the mound into a flat bed of grounds. Double-check dose weight and then tare the scale.



IV. Start timer and begin the bloom. Slowly pour 50g of hot water in a spiral shape

This step is called the bloom. The bloom gently releases aromatics and wets the grounds, allowing them to settle evenly. It creates even pathways for the water to move through for even extraction. Pour 50g of water in roughly 10-15 seconds. Pour clockwise or counterclockwise, as long as you remain consistent throughout the brew. Pour directly onto the coffee grounds, avoiding hitting the sides of the filter or the center of the coffee bed, as this may cause the brew to channel. Since your aim is to wet the grounds, not begin brewing, you never want to see a stream of brewed coffee flowing from the filter at this stage (a few drips of brewed coffee is normal). Allow to bloom for 30 seconds total.



V. When timer reads 30 seconds, start first pulse and pour until scale reads 200 g, ending pour when timer reads about :45-:50

Be steady and pour in the same circular direction as before. Again, do not rinse the sides of the filter or pour directly into the middle. Doing so will cause channeling, which results in uneven extraction. At this point, the coffee should stream evenly out of the bottom point of the cone. This stream should be steady and continual and stream straight down, not jutting to one side.



VI. When timer reads 1:10, start second pulse and pour until scale reads 320 g, ending pour when timer reads about 1:45

Keep steady and pour in the same circular direction as before, avoiding the center and sides. The coffee should still be streaming evenly out of the bottom of the cone.



VII. Total brew time should be between 3:20-3:40

The brew is finished when the coffee has completely filtered through the bed of grounds (a few drips is OK). The spent grounds should appear fairly even. If the brew finishes much before 3:20, your grind is too coarse. If there is still liquid in the filter after 3:40 has passed, your grind is too fine. Coffee should be sweet, aromatic, expressive, and harmonious. Adjust to taste.

VIII. Discard filter and spent grounds

Pinch the four corners of the filter together, then lift and discard.

IX. Swirl Chemex and serve

A little swirl homogenizes the brew. Pour out of spout into pre-heated ceramic or to-go cup.

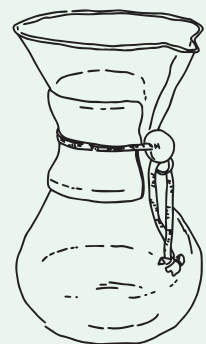


BREW GUIDES

CHEMEX

WARE CARE TIPS

- ◆ The Chemex must be rinsed with hot water between each use, and thoroughly cleaned at the end of each day.
- ◆ Remove wooden collar and leather tie. Be sure to do so each time you clean the Chemex. Otherwise, water will quickly destroy and stain the wood and leather. Wipe wooden collar with a clean towel, slightly damp with a very small amount of sanitizer. Set aside.
- ◆ Nightly, soak the glass carafes in hot water and coffee cleaner. Coffee cleaners are very abrasive - avoid contact with skin and wear gloves if desired. Deposit a dime-sized amount of cleaning powder in the bottom of each carafe. Fill with hot water. Allow to soak for 20 minutes, then gently scrub the inside of the carafe with the brush.
- ◆ Rinse, and set out to dry. Place collar in correct fashion (they are molded a specific way) onto the carafe. Neatly retie the leather band, securing the collars in place.



FRENCH PRESS

ABOUT

French press coffee is classic and simple. The press makes a cup of coffee that highlights body and sweet, warm tones.

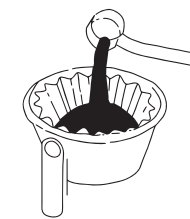
To prepare a French press, simply steep ground coffee in hot water. Since the coffee remains in contact with the water for the duration of the brew, it requires a coarser grind than other brew methods to prevent it from becoming bitter or over-extracted.

When the final steeping time is reached, the brewed coffee is immediately pressed, poured, and served. The coffee should be poured as soon as it is pressed to halt extraction. If coffee remains in the press, it remains in contact with the grounds for too long, and will continue to brew. This results in undesirable bitterness in the cup.

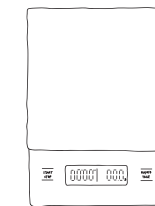


FRENCH PRESS RECIPE

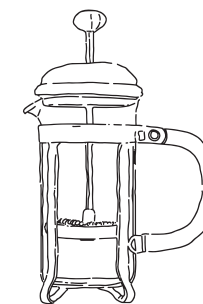
SUPPLIES



90g Ground Coffee



Scale



French Press - 1.5 liters



Kettle
(1350g Water)

RECIPES

1 serving = 19g coffee + 290g water | 3 servings = 156g coffee + 850g water |
5 servings = 88g coffee + 1350g water

QUICK REFERENCE

- I. Grind coffee on coarse setting
- II. Deposit ground coffee into the bottom of the French press
- III. Start timer. Evenly and moderately, pour 200° F water into press. Cover with plunger top, but do not depress plunger
- IV. At 1 minute, remove top and gently break and fold the crust of coffee that has formed on top. Re-cover with plunger top. Do not depress plunger
- V. Press at 4 minutes
- VI. Serve

FRENCH PRESS

STEPS

I. Grind coffee on coarse setting

Grind should be like coarsely ground salt or breadcrumbs.



II. Deposit ground coffee into the bottom of the French press

Always make sure that your French press is clean and dry. You may give the press a little shake to be sure the grounds are even.



III. Start timer. Evenly and moderately, pour 200° F water into press. Cover with plunger top but do not depress plunger

You don't have to be too slow with your pour here, but make sure that you saturate all the grounds. Gently cover the French press with the plunger top to retain aromatics and heat. For larger batches like this one, use a little less water than the press can hold, as the grounds will expand once wet.



IV. At 1 minute, gently break and fold the crust that has formed on top of the coffee slurry. Re-cover the coffee with the plunger

Breaking and gently folding the crust ensures even extraction and that all grounds are in contact with the water.



V. Press at 4 minutes

Most coffees will steep between 3-5 minutes. Adjust to taste.

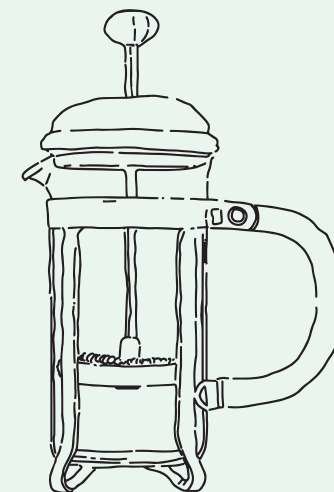
VI. Serve

Always press, pour, and serve coffee immediately. Otherwise, the grounds will remain in contact with the water and the coffee will continue to brew, resulting in bitterness.



WARE CARE TIPS

- ◆ A French press must be cleaned thoroughly after each use, and at the end of each day.
- ◆ Disassemble all pieces and parts of the French press, including the screw and screen.
- ◆ Nightly, soak the presses and their parts in hot water and coffee cleaner. Coffee cleaners are abrasive, and you should avoid contact with skin and wear gloves if desired. Deposit a dime-sized amount of cleaning powder in the bottom of each press. Fill with hot water. Allow to soak for 20 minutes. Gently scrub the inside of the carafe with the brush one more time before dumping the liquid.
- ◆ Rinse and set out to dry.



COLD BREW

ABOUT

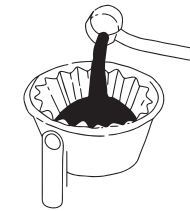
Cold brew is one of Revelator's favorite ways to prepare iced coffee. Our cold brew is ready-to-drink, not from concentrate. Simply steep ground coffee in cool, but not cold, water for 18-20 hours, strain, and serve.

We use a rotation of different coffees for cold brew.

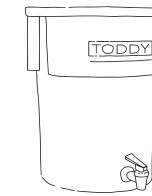


COLD BREW RECIPE

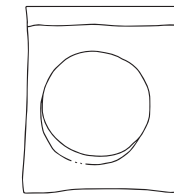
SUPPLIES



4 lbs Coarsely
Ground Coffee



Toddy
Bucket & Lid



Polysilk
Filter



Cotton
String



2 Paper
Toddy Filters



Mesh
Strainer

QUICK REFERENCE

- I. Place polysilk filter in Toddy bucket, securing the elastic band around the rim of the bucket
- II. Coarsely grind 4 lbs of coffee into double-bagged paper filters, to a consistency like kosher salt
- III. Carefully place paper filter bag full of ground coffee into the polysilk filter in the Toddy bucket
- IV. Evenly pour 6 qts of water directly onto grounds
- V. Tightly tie off double bagged paper filters near the opening using the cotton string
- VI. Pour remaining 10 qts of water on and around sides of the tied pouch of coffee grounds. Place lid on bucket
- VII. Steep at room temperature for 18-20 hours
- VIII. After 18-20 hours, strain coffee filter with mesh strainer
- IX. Dispense into proper serving vessels, date, and refrigerate

COLD BREW

STEPS

I. Place polysilk filter in Toddy bucket, securing the elastic band around the rim of the bucket

Be sure that both the filter and the bucket are clean and dry, and free of debris. Be sure that the elastic band is secured very closely to the edge of the rim of the Toddy bucket (about 1-2 inches). This ensures that the bottom of the filter touches the bottom of the bucket and is not suspended. This way, the weight of the coffee will not pop the filter out of place.

II. Coarsely grind 4 lbs of coffee into 2 double bagged paper filters

Place one paper filter inside of the other, fluff open. These paper filters are very delicate and tear easily, so use with care. Place a clean, dry towel at the base of the grinder, place open mouth of filters beneath the grind chute, and secure. Filters will rest on the towel, which mitigates the risk of tearing. Set the grinder for a consistency like kosher salt. Grind all coffee into the filters, knocking out chaff from chute when necessary.

III. Carefully place paper filter bag full of ground coffee into the polysilk filter in the toddy bucket

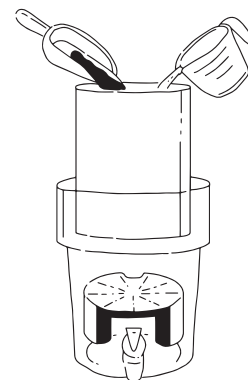
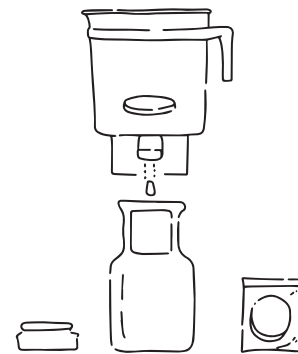
Be sure that the paper filters full of coffee grounds are as flush as possible with the base of the bucket and sit upright. Gently open the mouth of the bag.

IV. Evenly pour 6 qts of water directly onto the grounds

Make sure the Toddy spout is closed before you begin pouring. Be sure that the grounds are evenly wet and that you are pouring inside of the paper filter, directly onto the grounds.

V. Tightly tie off double bagged paper filters using the cotton string. Make sure the string is taught and knots are secure

We don't want grounds to escape the paper filters. Tying off near the opening, rather than closely around the bed of grounds, allows water to freely and evenly saturate grounds.



VI. Pour the remaining 10 qts of water on and around the edges of the tied pouch of coffee grounds

This can be done quickly; just be sure that the pouch is evenly and fully saturated. Secure lid on the bucket with polysilk filter peeping through, still banded around the rim. On top of the lid, use a dry erase marker to write the name of the coffee, the date and start time of the brew, and the date and estimated pull time (18 hours later). It's vital to plan ahead with cold brew since it takes almost a day to prepare. Also, it's vital to be sure that the cold brew will be ready during business hours, at an opportune time.

VII. Steep at room temp for 18–20 hrs

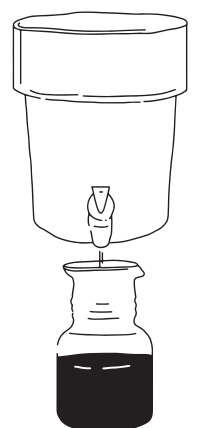
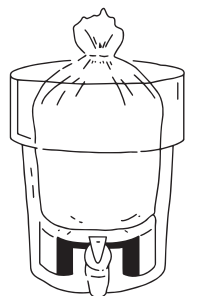
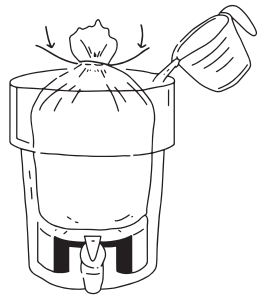
Stow in a cool and out-of-the-way place.

VIII. After 18–20 hrs, strain liquid with mesh filter

Pour a small quantity from the spout at 18 hours to see if cold brew is ready. When it is ready, remove the lid from the bucket. Gather the band of the polysilk filter, lift, place, and secure strainer on rim of bucket. Strain filter bag of spent grounds for 10 minutes. Do not lift paper filters, as they will rip immediately, releasing spent grounds into the brew.

IX. Dispense into proper serving vessels, date, and refrigerate

Make sure that serving vessels are clean and dry. Be sure to date and label the cold brew vessels. Dispose of the grounds and paper filters.

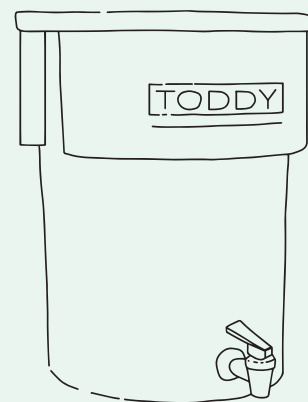


BREW GUIDES

COLD BREW

WARE CARE

- ◆ The Toddy bucket, spout, and polysilk filter must be thoroughly cleaned at the end of each use.
- ◆ To properly clean the polysilk filter, rinse thoroughly in hot water. Do not use soap. After rinsing, soak in coffee cleaner and very hot water for 20 minutes. Sanitize, then rinse thoroughly one more time. Hang to dry.
- ◆ Be sure to remove the spout of the Toddy bucket and clean thoroughly each time it is used. Soak pieces in coffee cleaner and set to the side. Scrub the insides of the bucket with soap and water, then rinse. Next, scrub with coffee cleaner, sanitize, and rinse again.





PART 3

ESPRESSO



COMMON QUESTIONS

WHAT IS ESPRESSO?

Simply put, espresso is a brew method. It is a way to prepare coffee using highly pressurized water and a very fine grind.

The combination of a fine grind and pressurized brewing results in a strong, stout shot and a quick extraction. Compared to other brew methods, espresso is concentrated. It is prepared and served in smaller volumes, but calls for almost the same amount of coffee as our pour over servings. Our espresso pulls between 1.5–2 fluid ounces.

To clarify, espresso is not a type of “bean.” It is also not a type of roast. Any coffee can be brewed as espresso. That being said, coffees used as espresso are often roasted and developed with espresso, and steamed milk flavor, in mind.

WHAT SHOULD ESPRESSO LOOK LIKE?

A shot of espresso has layers of crema and liquor. The crema is the top layer of marbled blonde foam. Crema contains residual gas, like CO², suspended oils, and bitter compounds that do not dissolve in the water. The body of the espresso is the dark brown liquor. Since espresso separates in this way, we always serve with a demitasse spoon. These concentrated layers, full of aromatic compounds, give espresso its textured mouthfeel and big flavor.

WHEN SHOULD I DRINK ESPRESSO?

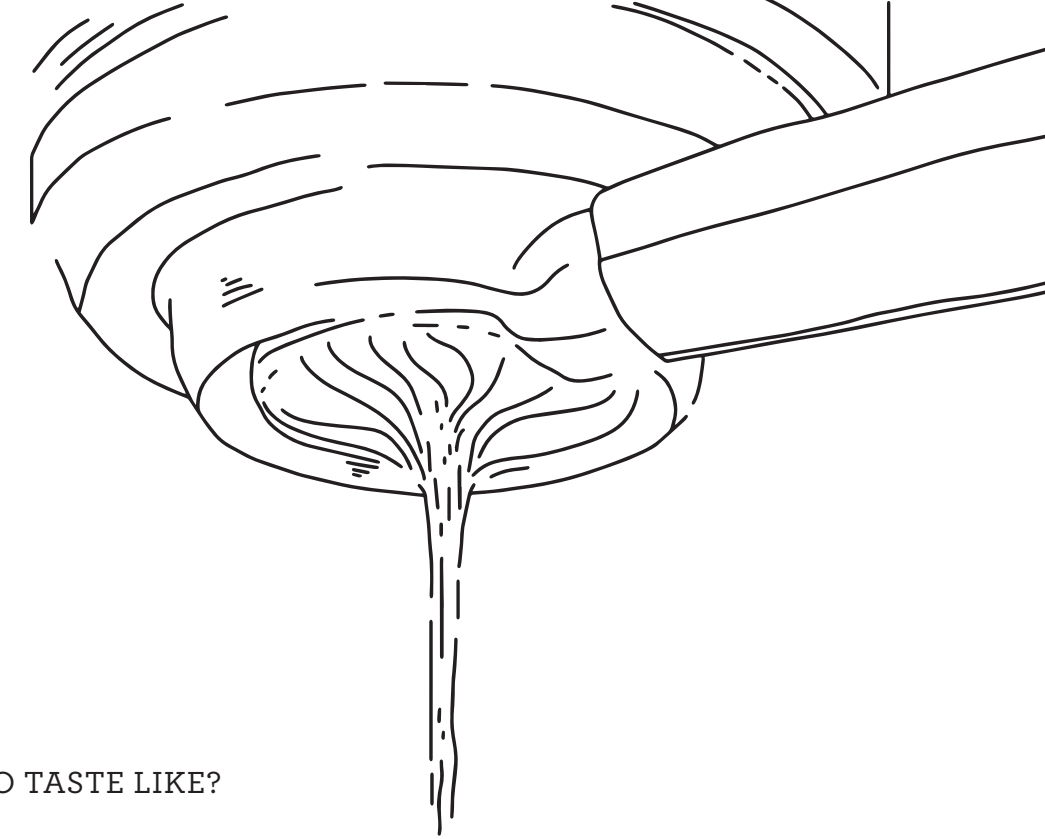
Espresso is a wonderful treat, any time of day. Perfect for an early morning wake-up call or as a sidecar to a brewed cup for those of us who need a little extra help. Great on a quick lunch break. Perfect as a late-night, after-dinner dessert, or pre-party amuse-bouche during a long (or lost) weekend. A good espresso can't be beat. One of life's small, fleeting pleasures.

HOW SHOULD ESPRESSO BE SERVED?

Espresso is individually prepared, made fresh to order, and served immediately in a demitasse, on a saucer, with a small spoon. When possible, serve with a small glass of sparkling water as a palate cleanser.

Espresso Service Guide:

- ◆ Set up saucer, demitasse, spoon, and 3oz sidecar of sparkling water.
- ◆ Pull a shot of espresso into a *clean and dry* shot glass.
- ◆ Pour espresso into demitasse.
- ◆ Serve immediately.
- ◆ If an espresso is a part of a large ticket order, prepare it last, as it's the smallest beverage and is meant to be consumed quickly.



WHAT SHOULD ESPRESSO TASTE LIKE?

Espresso should always be easy to drink, with a nice pop of flavor. Espresso, like all coffee, should have a pleasant taste profile: think fruits, florals, caramel, and chocolate tones. It should have a viscous mouthfeel, enough brightness to add lift and dimension, and a clean finish.

We feature Petunias on espresso. Petunias is a blend of coffees from Colombia and Brazil, with a smooth body, some red fruit tones, and a cocoa finish. Espresso should never be overly bitter, nor should it be sour.

ESPRESSO WITH MILK

Espresso is the base of our steamed milk beverages: the 4oz, 6oz, and 10oz, commonly known as macchiato, cortado, cappuccino, and latte. We also add syrups and sauces to these espresso drinks. When preparing one of these beverages, milk should be steamed at the same time that the shot is pulled.

ESPRESSO

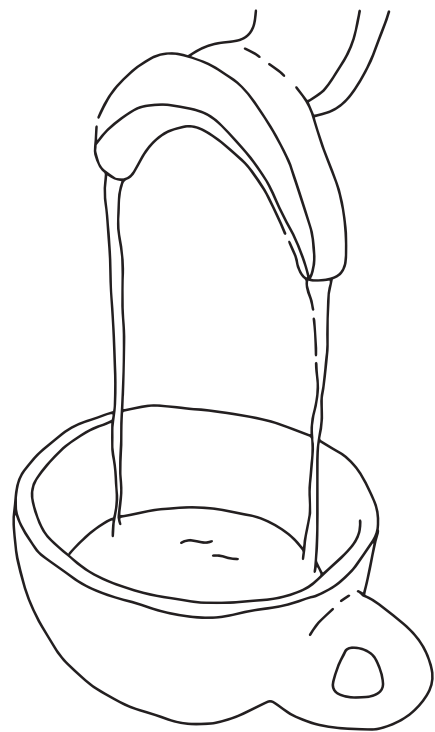
BREWING

A NOTE ON ESPRESSO MACHINES

Most of our retail locations use Slayer espresso machines, Slayer Steams, or La Marzocco Lineas.

On our Slayer Espresso machines, we utilize a very slow pre-infusion, or pre-brew feature. Pre-infusion is a wetting, or bloom for an espresso puck. The coffee is slowly saturated and begins to absorb water prior to full 9 bar pressure extraction.

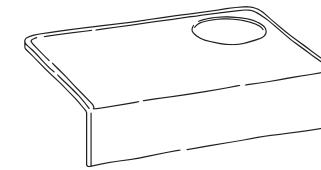
Even if you typically work on a Slayer, it is helpful to know how to prepare traditional espresso and understand extraction without pre-infusion.



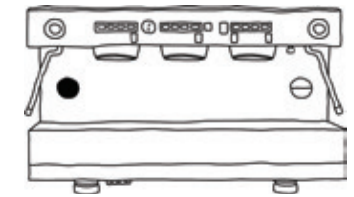
1 SERVING

ESPRESSO RECIPE

SUPPLIES



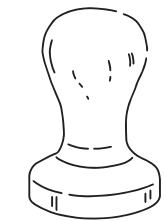
Tamping Mat



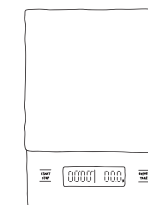
Espresso Machine



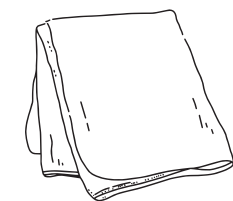
19-20g Finely
Ground Coffee



Tamp



Scale



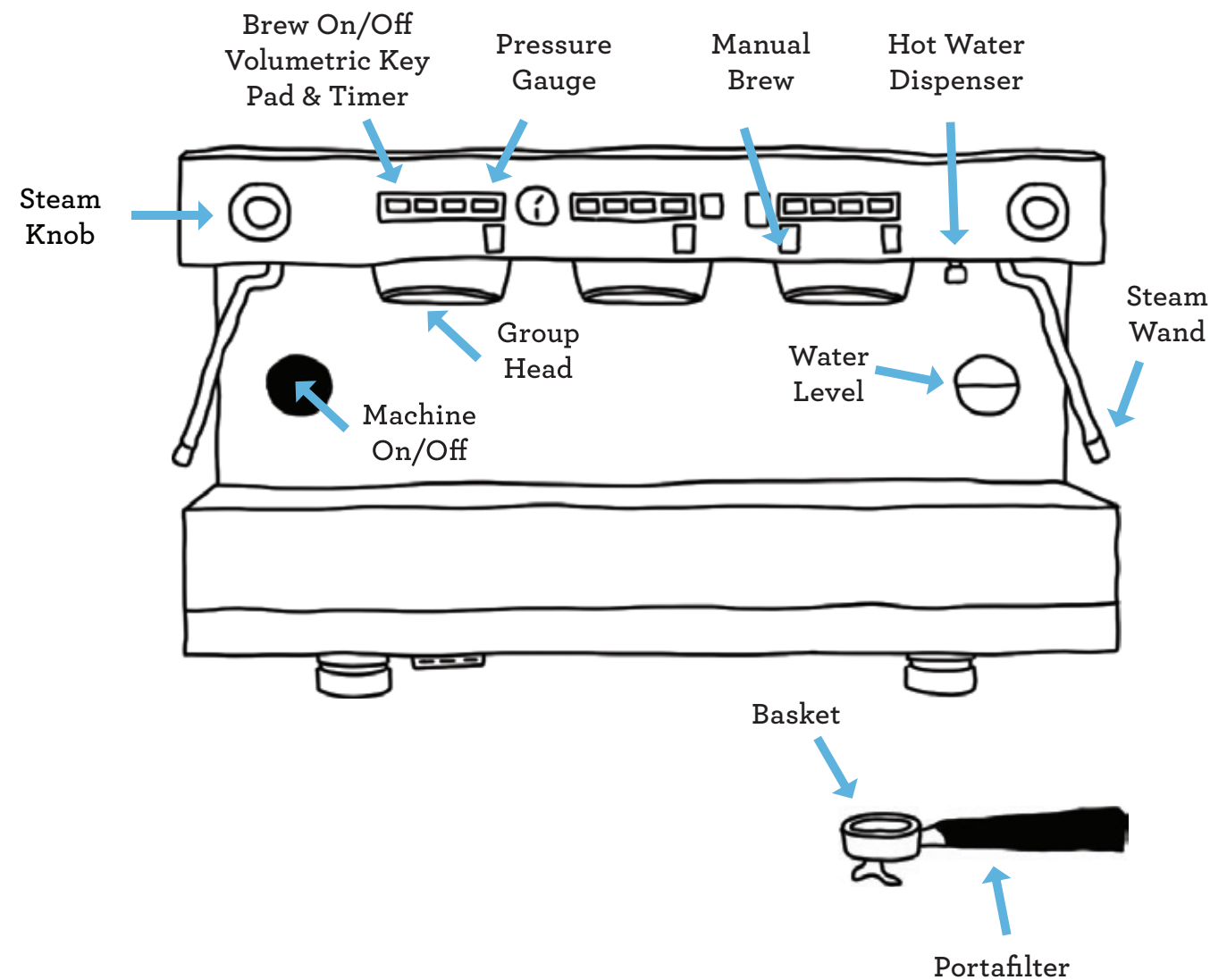
Clean Towels

BREWING

la marzocco

MARZOCCO ESPRESSO QUICK REFERENCE

- I. Remove portafilter from the group head
- II. Flush group head
- III. Wipe basket clean and dry with designated espresso towel
- IV. Place portafilter on scale, tare scale
- V. Dose 19-20g of espresso into basket
- VI. Tamp the grounds
- VII. Wipe off excess grounds
- VIII. Tare shot glass on the scale, place under portafilter basket
- IX. Place and lock portafilter into group head, immediately start the extraction by pressing the free flow button located above the group head in use, and simultaneously start a timer
- X. Visually examine the shot, be sure flow rate and color are correct
- XI. Stop the shot after 25 seconds. The finished shot should weigh 32-36g
- XII. Knock spent grounds into the trash, wipe out the portafilter, flush group head, replace portafilter back into locked position, and wipe drip tray
- XIII. Serve with a sidecar of chilled sparkling water or use as a base for a milk beverage



SLAYER

SLAYER ESPRESSO QUICK REFERENCE

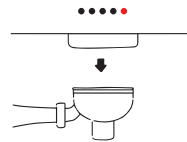
- I. Remove portafilter from the group head
- II. Flush group head
- III. Wipe basket clean and dry with designated espresso towel
- IV. Place portafilter on scale, tare scale
- V. Dose 19-20g of espresso into basket
- VI. Tamp the grounds
- VII. Wipe off excess grounds
- VIII. Tare shot glass on the scale, place under portafilter basket
- IX. Place and lock portafilter into group head. Begin pre-infusion by moving paddle halfway across while simultaneously starting a timer. Espresso should be visible on the bottom of the basket at about 3-5 seconds. Push paddle all the way to begin extraction
- X. Visually examine the shot, be sure flow rate and color appear correct
- XI. Stop the shot after 45 seconds. The finished shot should weigh 32-36g
- XII. Knock spent grounds into the trash, wipe out the portafilter, flush group head, replace portafilter back into locked position, and wipe drip tray
- XIII. Serve with a sidecar of chilled sparkling water or use as a base for a milk beverage

BREWING

STEPS

I. Remove portafilter from the group head

Try to alternate between group heads during espresso service. This way, the machine gets equal wear and tear. The portafilter is held in the group head by metal phalanges on either side of the basket and a rubber gasket inside the group. To remove, the handle must be moved from the 8 o'clock position to the 6 o'clock position, where it can drop down.



II. Flush group head

Allow water to flow from group head with portafilter removed for 2-3 seconds. This helps flush any excess grounds that may be left over.

III. Wipe basket clean and dry

Wipe the portafilter basket clean and dry. Dosing into a clean, dry basket allows the puck to be evenly tamped. Any water residue will affect the coffee.



IV. Place portafilter on scale, tare scale

Always weigh each dose during dial in. Continue to use the scale periodically throughout the day to check your recipe, and always be sure to weigh out any espresso shot orders.

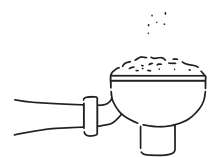
V. Dose 19–9.5g of espresso

Dose grounds evenly into basket. A nice, even mound is desirable. Weigh portafilter on previously tared scale. For espresso, a difference of just 1 or 2g affects flavor.

For all of our equipment we aim to dose between 19 and 20g, with 19.5g being ideal. If a dose adjustment must be made, adjust in .1g increments.

Too small a dose results in cracking of the puck, channeling, and uneven extraction. This will result in a dull flavor, thin body, and ashy finish.

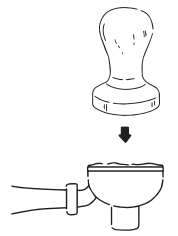
Too large a dose results in the puck blooming up into the gasket, getting coffee grounds in hard to reach/clean crevices. The puck will bloom tightly around the screen, and the water will have a hard time filtering through. A too-large dose results in underdeveloped or sour flavors, a thick or chewy body, and a punchy and intense finish.



VI. Tamp the grounds

Hold the portafilter by the handle with your non-dominant hand, making sure it's flat and flush against the tamping mat. Place the handle of the tamper in the center of your palm, against the heel of your palm as though you are grasping a door knob.

Tamp evenly, until you feel the counter give back at you and an even seal has been made. Be sure your wrist, arm, and elbow are perpendicular to the counter surface, and that your elbow is at 90 degrees to your shoulder and forearm. Do not spin the tamper or polish the grounds, as this can disturb your puck. Tamp only once, and do not knock the portafilter once it has been tamped. Doing so will disturb the puck and result in uneven extraction or channeling. Once you have an understanding and feel for how tamping should be, stick with it. Do not adjust from shot to shot — your tamp should become muscle memory.



VII. Wipe off excess grounds

After tamping, wipe any excess grounds from the basket rim and exterior of the portafilter.

VIII. Tare the shot glass on the scale, place under portafilter basket

IX. Place and lock portafilter into group head. Immediately begin extraction

Insert the portafilter into the group head, pulling the handle in a counter-clockwise movement. You shouldn't have to force the handle, but the portafilter should be tightly locked in. Begin timer. If you are making a beverage with steamed milk, begin steaming milk now.

X. Visually examine the shot, be sure flow rate and color appear correct

For a shot without pre-infusion, espresso should drop around 5-7 seconds. The color should be a dark caramel. By 15-20 seconds, a nice funnel should have formed. You want to see "tiger striping" at this phase.

XI. Stop the shot

Once you see hints of blanding (light beige color), your shot is finished. These visual cues should align with desired specs of both time and final beverage weight/volume.

Typical times are: 25-30 seconds without pre-infusion, 40-50 seconds with pre-infusion.

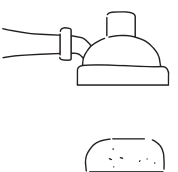
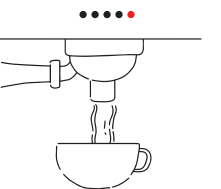
Typical weight: 32-36 grams

XII. Knock spent grounds into the trash, wipe out the portafilter, flush group head, replace portafilter back into locked position, and wipe drip tray

Always clean the espresso station immediately after each drink preparation

XIII. Serve immediately with side of sparkling water, or use as a base for a milk beverage

Espresso loses body as crema dissipates, and loses temperature quickly. Always serve espresso immediately after preparation. Serve in a demitasse, on a saucer, with a demitasse spoon, and a 3oz serving of sparkling water.



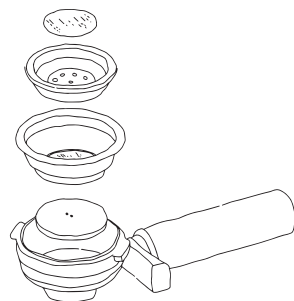
ESPRESSO

BREWING

DIALING IN

“Dialing in” is the process of fine-tuning espresso. Dialing in requires a thorough understanding of the variables we control while making espresso, and the changes in flavor these adjustments will bring. Always taste your shots when dialing in, as there is no other way to ensure the coffee tastes right. Make only one intentional adjustment at a time. Once the espresso tastes as it should, use those specs and replicate for each preparation. Be precise. Espresso is finicky and even the slightest change in preparation can result in a drastic difference in flavor.

You will dial in at the beginning of each shift, and spot check throughout the day. Roasted coffee can pull differently from day to day; it can even change throughout the course of a single day, as temperature and humidity fluctuate. With practice, dialing in and preparing espresso will become easier and more intuitive. Forming good habits, muscle memory, and taste testing are key.



VARIABLES

When making espresso, we control a handful of variables:

- ◆ Grind
- ◆ Dose size
- ◆ Tamp
- ◆ Total brew time
- ◆ Final beverage weight

The ideal water temperature for espresso ranges between 195–205° F, and traditionally, water pressure is set at 9 bars. The espresso machine maintains both temperature and pressure for us, making these variables constant.

You should only make changes to one variable at a time. It is important to be intentional and understand how each micro-adjustment will affect the flavor and character of the espresso.

One adjustment will greatly affect a certain aspect of the flavor, but it will also affect other variables and characteristics as well.

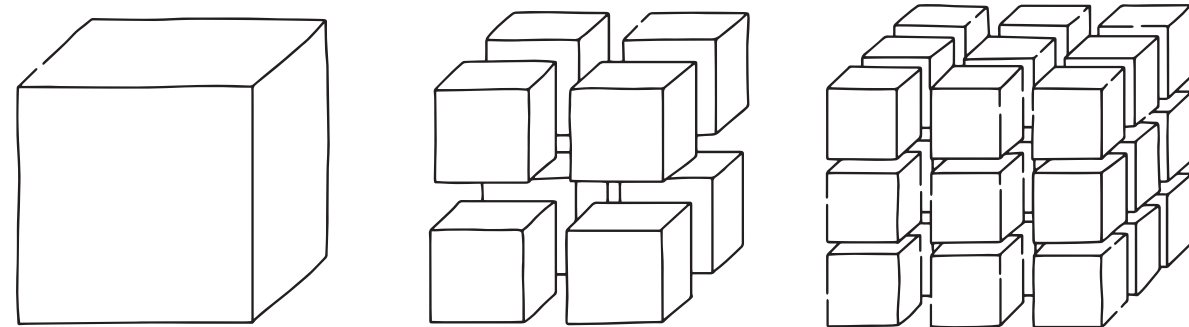


BREWING

GRIND

When we make an adjustment to the grind, we are changing the particle size of the ground coffee. Tiny adjustments can result in big differences in flavor. You will adjust your grind more frequently than any other controlled variable.

A fine grind allows the puck to be compact enough to withstand and accept pressurized water. It also exposes a greater surface area, allowing for more extraction.



Fine grind = Small particle size = More surface area = More contact points for extraction

GRIND & TOTAL EXTRACTION TIME

Typically, espresso should pull between 25-30 seconds or 40-50 seconds with Slayer pre-infusion.

Think about the grind spectrum from coarse to fine. Imagine rocks, pebbles, and sand. Which will water flow through fastest? Which will water flow through slowest?

Water flows through coarser grounds more quickly and through finer grounds more slowly.

There are flavor attributes associated with grind particle size:

Too Coarse

- ♦ Tastes dull, thin, with an ashy finish
- ♦ Pulls too fast and yields too much volume in the proper time

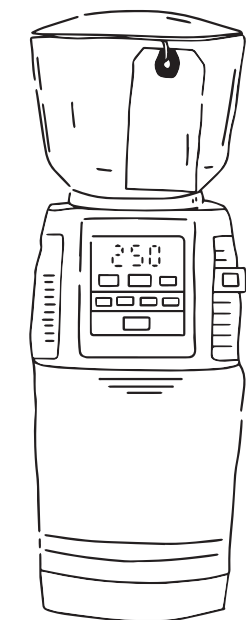
Too Fine

- ♦ Tastes sour, thick, punchy, intense
- ♦ Pulls too slowly and doesn't yield enough volume in the proper time

Always allow burrs to run when making an adjustment to your grind setting. This way, coffee will not get caught between the burrs. If coffee gets caught, the grinder may jam, which will halt espresso service.

Always purge the grinder after making an adjustment.

As with any brew method, only grind coffee for espresso immediately before pulling a shot. Coffee stales quickly, and aromatics are fleeting.



BREWING

ESPRESSO GRIND EXERCISE

On a standard espresso grind setting, dose 19.5g into a portafilter. Settle and tamp. Set aside.

Turn burrs on and coarsen the grind by at least 4-5 notches. Purge the grinder twice. Dose 19.5g into the second portafilter. Settle and tamp. Before extracting, tare two shot glasses so that you can compare final beverage weight.

Pull both shots of espresso at the same time. Allow both to pull for exactly 25 seconds.

Note all of the differences between the two:

- ♦ **What are the final beverage volumes?**
- ♦ **What are the final beverage weights?**
- ♦ **What did the espressos look like during the extraction?**
- ♦ **What are the differences in flavor?**
- ♦ **What are the differences in body?**
- ♦ **What are the differences in acidity?**
- ♦ **What are the differences on the finish?**

If you are using a Slayer, dial in again, without pre-infusion. Use a 19.5g dose. Once the shot tastes good and pulls within reasonable specs, begin to incorporate pre-infusion. Once liquid espresso from pre-infusion weighs 6g, engage pump fully and begin to pull shot at 9 bars.

How does pre-infusion affect the flow rate of espresso after engaging full pressure? How should we adjust our grind?

ESPRESSO DOSE

Dose is the weight of the dry, ground coffee you are using to make an espresso.

Too much coffee to water results in a very concentrated, overly stout shot. These shots are often heavy, chewy, sour, underdeveloped, and lack sweetness. If after you pull a shot the spent puck has a deep indent in the center (more than a millimeter in depth) from the impression of the screen's screw, your dose may be too high.

On the flipside, not enough coffee to water results in a weak shot. Espresso like this, although not as punchy and offensive, tends to be weak, thin, dull, and ashy on the finish. If the spent puck is more like a wet slurry, your dose may be too low.

Our standard espresso dose is 19.5g. Start there and make adjustments as necessary.

Do not default to a dose adjustment. Most of the time you will find that an adjustment to the grind size does the trick.



ESPRESSO DOSE EXERCISE

Dial in using a 19g dose. Get to a place where the espresso tastes good. Pull a shot and pay attention to the following:

Final Beverage Volume _____

Total Extraction Time _____

Total Brew Time _____

Tasting Notes _____

Now, pull two more shots. Keeping everything else the same, dose one at 18g and one at 20g. Pull both simultaneously and for the same amount of time as your 19g shot. Note specs and taste for each:

Final Beverage Volume _____

Total Extraction Time _____

Total Brew Time _____

Tasting Notes _____

BREWING

FINAL BEVERAGE WEIGHT

Our ideal espresso serving weight usually falls between 1.5x-2x the weight of the coffee used for a dose. We tend to like a final espresso weight of 1.7x the dose. If we use the 1.7 multiplier, and dose at 19.5g, what should the final espresso weigh?

Ideal beverage weights will change day to day, but it's important to understand the relationship between dose and final beverage weight.

Reference the chart below during training. Is there a shot everyone loves? If so, what ratio of dose to final beverage weight does it fall under?



FINAL BEVERAGE WEIGHT EXERCISE

Pull a shot of espresso using a 19g dose and a final beverage weight between 32-33g. Adjust the grind until your shot pulls between 25-30 seconds. Taste and take notes.

Pull two more shots, using the same 19g dose and grind setting. This time, stop the shots when the scales read 20 and 45g, respectively. Taste and take notes.

20g FINAL BEVERAGE WEIGHT

Aroma _____

Flavor _____

Body _____

Acidity _____

Finish _____

Final Beverage Volume _____

Total Extraction Time _____

33g FINAL BEVERAGE WEIGHT

Aroma _____

Flavor _____

Body _____

Acidity _____

Finish _____

Final Beverage Volume _____

Total Extraction Time _____

45g FINAL BEVERAGE WEIGHT

Aroma _____

Flavor _____

Body _____

Acidity _____

Finish _____

Final Beverage Volume _____

Total Extraction Time _____

<i>BEVERAGE WEIGHT = DOSE x RATIO</i>					
Ratio	Final beverage weight				
	(18g dose)	(18.5g dose)	(19g dose)	(19.5g dose)	(20g dose)
1.5x	27g	27.75g	28.5g	29.25g	30g
1.6x	28.8g	29.6g	30.4g	31.2g	32g
1.7x	30.6g	31.45g	32.3g	33.15 g	34g
1.8x	32.4g	33.3g	34.2g	35.1g	36g
1.9x	34.2g	35.15g	36.1g	37.05g	38g
2x	36g	37g	38g	37.05g	40g

ESPRESSO

MILK

HOW DOES MILK FOAM?

Three major things happen when we steam milk: the milk is heated, air bubbles are introduced, and proteins are denatured.

Proteins are made up of chains of amino acids that form circles. As heat is added to the milk, the proteins denature, meaning the chains open up. The open chains are attracted to the air bubbles that are introduced and wrap themselves around the air, creating protective pockets.

MICROFOAM

Microfoam is steamed milk with tiny air bubbles incorporated evenly throughout. The opposite of microfoam is macrofoam, which has large bubbles. When steamed properly, milk should look like wet paint. Improperly steamed milk will form large and uneven bubbles, be low in density, and decay quickly.

WHY DO WE STEAM MILK THE WAY WE DO?

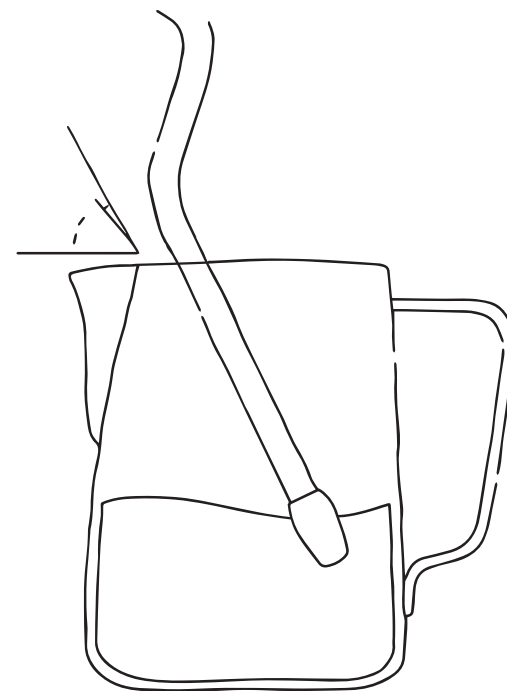
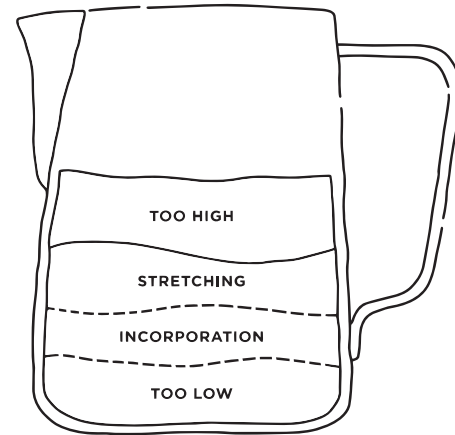
Proper milk texture tastes rich, sweet, and creamy. Milk that is steamed and poured well provides a visual stamp of quality to each guest. Latte art is a mark of good milk quality, but it is not the goal of the milk. A simple monk's cap, or symmetrical dot, can be just as beautiful as a three-tiered tulip or rosetta.



MILK

STEPS OF MILK STEAMING

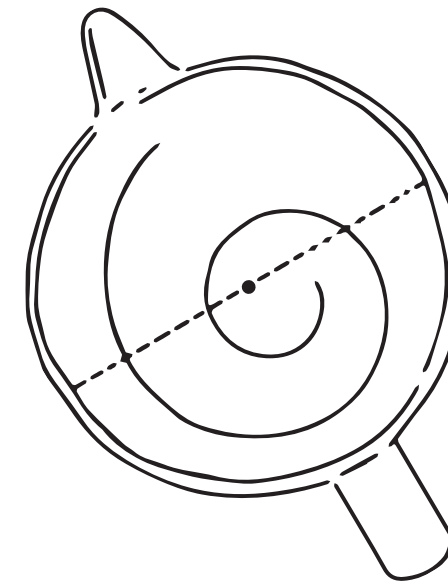
- I. Starting with a cool, clean pitcher, pour in cold milk, filling to about a centimeter below the base of the spout
- II. Using the designated steam wand towel, loosely wrap the steam wand and purge for 3 seconds
- III. With your steam wand at a 45-degree angle, position your pitcher with the tip of the steam wand fully submerged beneath the surface of the milk
- IV. Turn on the steam wand and move your pitcher down slightly until you hear the subtle hissing of air being introduced to the milk. Be careful that this hiss is controlled and you are not adding big bubbles to the milk
- V. After aerating, or “stretching,” for 3–5 seconds, re-submerge the steam wand’s tip under the surface of the milk, maintaining the 45-degree angle so the milk swirls in a whirlpool motion
- VI. Once the milk has reached 140° F, turn off the steam wand. Set your pitcher down and use the damp steam wand towel to wipe off all milk residue, and purge the steam wand for 3 seconds



AFTER MILK STEAMING

After steaming, milk immediately begins to separate. To prevent the foam from collecting at the top of the pitcher we “Knock + Swirl”

- I. Knock the pitcher firmly against the counter, with your hand covering the top, to dislodge any bubbles
- II. Swirl the milk high along the sides of the pitcher to ensure the milk is elastic and evenly mixed



MILK TYPES

Milk’s fat content affects steaming. High-fat milks like half and half and whole milk require more stretching, while low-fat milks like skim require less stretching to produce the same amount of foam. After steaming, high-fat milks don’t separate as quickly and are easier to pour and manipulate.

Low-fat and dairy-free milks (soy, almond, oat, etc.) have little to no fat content and dairy-free milks contain no whey protein. When steamed, they require light stretching and constant incorporation until finished.

Once finished, the milk should be poured immediately to ensure that the foam remains infused and malleable. If left to sit for too long, the foam and liquid separate quickly and become impossible to re-incorporate.



PART 4

RECIPES & DRINK BUILDING



COFFEE MENU

OVERVIEW

Our menu is simple. We have a select number of options and each beverage comes in one size.

For a few reasons, we don't use traditional Italian beverage names. Mostly, our brand is influenced by American, and specifically Southern, food and drink, so the Italian names (except espresso) don't really work for us. That being said, our menu does accommodate most drink requests. We also offer a small selection of house-made syrups and sauces.

We have a handful of brewed coffee options. We offer our current seasonal blend on batch brew and a handful of rotating, single-origin options as pour overs. Cold brew is our iced coffee option.



ESPRESSO

2OZ - \$3.50

4OZ (2oz Milk) - \$4.25

6OZ (4oz milk) - \$4.50

10OZ (8oz Milk) - \$4.75

COFFEE

BATCH BREW - \$3.25

POUR OVER - \$4.50

ICED COFFEE - \$4.25

TEA

TEAS - \$4.25-4.75

CHAI - \$5.00

MATCHA - \$5.00

SPECIALTY

MOCHA - \$5.50

HOT CHOCOLATE - \$4.00

FLAVORED LATTE - \$5.50

ADD-ONS

EXTRA SHOT - \$1.50

ALT MILK - \$1.00

ADDITIONAL FLAVORS - \$0.75



COFFEE MENU



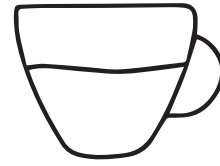
MACCHIATO
3oz RECIPE

Ingredients:

- ◆ Double shot of espresso (approximately 3oz)
- ◆ 1-1.5oz steamed milk

Preparation:

- I. Place espresso ceramic on corresponding saucer, or set up 4oz to-go cup. Pour fresh, cool milk in the steaming pitcher
- II. Pull shot into shot glass
- III. Steam milk
- IV. Pour shot into espresso ceramic or to-go cup
- V. Pour steamed milk over shot
- VI. Serve



CORTADO
4oz RECIPE

Ingredients:

- ◆ Double shot of espresso (approximately 2oz)
- ◆ 2-2.5oz steamed milk

Preparation:

- I. Place 4oz ceramic on corresponding saucer, or set up 4oz to-go cup. Pour fresh, cool milk in the steaming pitcher
- II. Pull shot into shot glass
- III. Steam milk
- IV. Pour shot into 4oz ceramic or to-gocup
- V. Pour steamed milk over shot
- VI. Serve



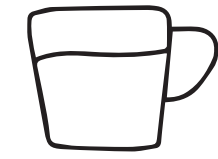
CAPPUCCINO & FLAT WHITE
6oz RECIPE

Ingredients:

- ◆ Double shot of espresso (approximately 2oz)
- ◆ 4-4.5 oz steamed milk

Preparation:

- I. Place 6oz ceramic on corresponding saucer, or set up 6oz paper to-go cup
- II. Pour fresh, cool milk in the steaming pitcher
- III. Pull shot into shot glass
- IV. Steam milk
- V. Pour shot into 6oz ceramic or to-go cup
- VI. Pour steamed milk over shot
- VII. Serve



LATTE
10oz RECIPE

Ingredients:

- ◆ Double shot of espresso (approximately 2oz)
- ◆ 8-8.5oz steamed milk

Preparation:

- I. Place 10oz ceramic on corresponding saucer or set up 10oz paper to-go cup
- II. Pour fresh, cool milk in the steaming pitcher
- III. Pull shot into shot glass
- IV. Steam milk
- V. Pour shot into 10oz ceramic or to-go cup
- VI. Pour steamed milk over shot
- VII. Serve

COFFEE MENU



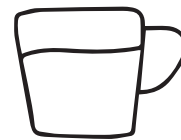
ICED LATTE
10oz RECIPE

Ingredients:

- ◆ Double shot of espresso (approximately 2oz)
- ◆ 8-8.5oz chilled milk

Preparation

- I. Set up 16oz Durablex glass, or set up 16oz cold to-go cup
- II. Fill the glass or to-go cup halfway with ice
- III. Pull shot into shot glass
- IV. Pour 8-8.5oz of fresh, cool milk into a cocktail shaker
- V. Add espresso and pour over ice in the service glass or cup
- VI. Top off with plentiful amount of ice
- VII. Serve



HOT CHOCOLATE
10oz RECIPE

Ingredients:

- ◆ 8-8.5oz steamed milk
- ◆ 40g syrup

Preparation

- I. Weigh 40g of chocolate syrup into ceramic 10oz or to-go cup
- II. Pour fresh, cool milk into steaming pitcher
- III. Steam milk (for kids prep, steam a little cooler than usual)
- IV. Pour about an ounce of steamed milk over the syrup, whisk until incorporated
- V. Pour the remainder of the steamed milk over the syrup as you would any espresso beverage
- VI. Serve



ICED 10oz + SYRUP
RECIPE

Syrup Variations:

- Iced Mocha = Chocolate Syrup
- Iced Vanilla Latte = Vanilla Bean
- Iced Caramel Macchiato = Dulce De Leche
- Iced Caramel Latte = Dulce De Leche

Ingredients:

- ◆ Double shot of espresso (approximately 2oz)
- ◆ 8-8.5oz chilled milk
- ◆ 30g syrup

Preparation

- I. Set up 16oz Durablex glass, or set up 16oz cold to-go cup
- II. Pour the 8-8.5oz of fresh, cool milk in the service glass or cup
- III. Weigh 30g of syrup into designated syrup mixing shot glass
- IV. Pull shot into designated syrup mixing shot glass
- V. Whisk until incorporated with the syrup
- VI. Pour shot and syrup mixture over cool milk in service glass or cup
- VII. Top off with plentiful amount of ice
- VIII. Serve



10oz + SYRUP
RECIPE

Syrup Variations:

- Mocha = Chocolate Syrup
- Vanilla Latte = Vanilla Bean
- Caramel Macchiato = Dulce De Leche
- Caramel Latte = Dulce De Leche

Ingredients:

- ◆ Double shot of espresso (approximately 2oz)
- ◆ 8 - 8.5oz steamed milk
- ◆ 30 g syrup

Preparation

- I. Place 10oz ceramic on corresponding saucer, or set up 10oz paper to-go cup
- II. Pour fresh, cool milk in the steaming pitcher
- III. Weigh 30g of syrup into 10oz ceramic cup or 10oz to-go cup
- IV. Pull shot into shot glass
- V. Steam milk
- VI. Pour shot into 10oz ceramic or to-go cup and whisk until incorporated with the syrup
- VII. Pour steamed milk over shot and syrup mixture
- VIII. Serve

COFFEE MENU



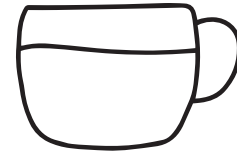
AMERICANO
(Off Menu)

Ingredients:

- ♦ 2 double shots of espresso (approximately 4oz)
- ♦ 5oz hot water

Preparation

- I. Set up 10oz ceramic mug or 10oz to-go cup
- II. Fill with 5oz of hot water from water tower (not espresso machine)
- III. Pour shots directly over water in service ware or to-go cup (forms a nice crema on top this way)
- IV. Serve



LONG BLACK
(Off Menu)

Ingredients:

- ♦ Double shot of espresso (approximately 2 oz)
- ♦ 3 oz hot water

Preparation

- I. Set up 6oz ceramic mug or 6oz to-go cup
- II. Fill with 3oz of hot water from water tower (not espresso machine)
- III. Pour shots directly over water in service ware or to-go cup (forms a nice crema on top this way)
- IV. Serve



ICED AMERICANO
(Off Menu)

Ingredients:

- ♦ 2 double shots of espresso (approximately 4oz)
- ♦ 5oz cool filtered water

Preparation

- I. Set up Collins glass or cold to-go cup with 5oz cool filtered water
- II. Pull shot into shot glass
- III. Pour shot over water in service glass or cup
- IV. Top off with ice
- V. Serve

