



**GRAND
CRU COFFEE**

Tairoa Kainantu



WASHED PNG TYPICA

Roast



New Guinea coffee grown in the eastern highlands, is comparable to a coffee from northern Sumatra, though not quite as full-bodied. This Kainantu Typica exhibits a exotic acidic complexity, fruity aromas and a balanced full-bodied aftertaste.

Notes

Currant, Caramel, Lime

The flavours we find up-front resemble tart lime, with currant bursting in the body, finishing through to caramels. At lower brew ratios, the acidity of the coffee will soften, allowing for a smooth finish with milk.

Espresso

Dose 24g
Yield 42g
Time 28-30s
Ratio 1:1.75

Filter

Dose 16g
Yield 400g
Time 3:30 mins
Ratio 1:25

Information

REGION
Kainantu, PNG

ELEVATION
1,600+ masl

VARIETIES
Typica

PROCESS
Washed

GRADE
AX 14/17

Q-SCORE
Internal 84

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