

GRAND
CRU COFFEE

Amalfi



CLASSIC ITALIAN ESPRESSO BLEND

Roast



Presenting Amalfi, an espresso blend where, PNG, and Ethiopia unite. This medium roast yields a clean, satisfying cup, imbued with rich milk chocolate, bright apricot hints, and the classic essence of Italian espresso.

Notes

Apricot, Milk Choc, Spices

The Amalfi blend embodies a tasteful harmony of tradition and innovation. Savoured black or accompanied by milk, it delivers an espresso experience that is captivating and immersive, testament to the charm of an expertly crafted coffee.

Espresso

Dose 21g
Yield 40g
Time 28-30s
Ratio 1:1.90

Filter

Dose 15g
Yield 400g
Time 3:30 mins
Ratio 1:26

Origins

Brazil
Ethiopia
PNG

Elevation

1,100+ masl
1,800+ masl
1,600+ masl

Process

Washed
Washed
Washed

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