



What's in a cup?

Coffee Lingo for the Future Coffee Snob Part 2

Bean Density

The general rule of thumb is that the higher the coffee is grown the longer it takes to mature, resulting in a denser the bean. The denser the bean the more packed with rich flavors. Specialty Coffee is grown at over 4,000feet.

SSB – Strictly Soft bean, under 4000 feet

HB/HG – High Bean/High Grown 4000-4500 feet

SHB/SHG – Strictly High Bean over 4500 feet

Supremo

These beans are graded and sorted on screen size. Some beans are small and dense like our brazil mogiana or Ethiopian Yirgacheffe (screen size 15). Some are large like our Nicaraguan and Peruvian (screen size 17 and 18). Supremo classification came out of Colombia, which has become know for its large screen size 18 beans full of rich oils and robust flavor.

Peaberry

There are usually two coffee beans found as the seeds in the heart of a coffee cherry. The peaberry is a very special coffee where these two seeds grew together as one. They usually result in a highly dense full-flavored complicated coffee. Two coffees know for this are the Tanzanian Peaberry and the Papua New Guinea Peaberry. You'll see those as some of our specials rotated in future months.