

THE BEAN

MONTHLY NEWSLETTER



ALL ABOUT THE BEAN?

WHERE DO BEANS COME FROM

This month's edition of "The Bean" is focusing on THE BEAN. We want to share where coffee is grown throughout the world. There are so many amazing places coffee grows, but why don't we see coffees from other parts of the world like Europe? Why do beans taste different and what to expect from certain regions? Hopefully after today, you will have a good idea of where beans come from and you might want to try a bean from a place you have never had before.

JOIN THE CLUB

BERK'S COFFEE CLUB

We have introduced our new coffee club so you can have our amazing coffee delivered right to your door, when and how you want it. Why Berk's Coffee Club?

- FREE delivery
- Your coffee is high quality and the freshest in the market, roasted to order.
- The more you buy the more you save.
- Get a 10%-member discount on all of our BeanWare
- You get to explore the world of coffee from your home or office.
- You are supporting a local growing business.
- No long term commitments & you can cancel at any time.

BEAN OF THE MONTH! – "ETHIOPIA ORGANIC YIRGACHEFFE FTO"

Ethiopian Yergacheffe/Yirgacheffe has always been considered one of the fine, heavier-bodied coffees available, but this organic variety seems truly supercharged! It starts right out of the grinder with an almost overwhelming aroma, an aroma that makes your mouth water...you can hardly wait to get it brewed. A lot of coffees stimulate your nose only to let your taste buds down, but not so here, this coffee meets and exceeds the expectations your nose gave to your mouth!

LARGE is the one best word to describe the Organic Yirgacheffe. Aroma, body, brightness, and complexity are all so strong that it's like trying to balance a boulder on a nail. Perhaps that's overstating it a bit, but if you're looking for a delicate cup of coffee with a lot of subtle nuances, look elsewhere.

Cupping Notes: This is bold - chocolately with a caramelly texture, heavy fruits, and a sweet honeyness.



THE COFFEE BELT

Why don't you see coffee grown from certain parts of the world? It's because the best coffee's are grown in The Coffee Belt. It is an imaginary band that circles the globe around the equator, encompassing all of the world's coffee-growing regions. It touches primarily on Africa, Asia, South America and Central America. While these regions all share a tropical climate, their lands each have unique characteristics that influence the flavor profiles of the coffee they produce. *If there is a coffee you are interested, please let us know. We will do our best to bring in some small quantities so you can try.*

Africa

- **Burundi:** full body, low acidity, grassy, chocolate
- **Congo:** full body, low acidity, intense, chocolate, nutty, tobacco, vanilla, earthy, spicy
- **Ethiopia:** full body, chocolate, cherry, creamy, earthy, blueberry or medium body, flowery, herbal, nutty
- **Ivory Coast:** medium body, low acidity, chocolate, nutty, earthy spicy
- **Kenya:** full body, zesty, citrus, floral, herbal
- **Rwanda:** medium body, chocolate, floral, nutty
- **Tanzania:** medium body, woody, earthy, spicy
- **Uganda:** full body, chocolate, creamy, vanilla
- **Yemen:** full body, chocolate, wine

Asia and Southeast Asia

- **Bali:** medium body, low acidity, creamy, nutty, chocolate, vanilla, earthy, pine
- **India:** medium body, medium acidity, spicy, earthy, tropical fruit
- **Java:** full body, chocolate, nutty, low acidity, creamy
- **Myanmar:** light body, medium acidity, complex, fruity, floral
- **Papua New Guinea:** medium body, medium acidity, spicy, milky, earthy, nutty
- **Sumatra:** full body, intense, earthy, woody, gritty, low acidity
- **Vietnam:** low acidity, medium body, vanilla, spice, woody, bitter

Island regions

- **Dominican Republic:** medium body, medium acidity, mild, sweet, caramel
- **Hawaii:** medium body, deep, complex, fruity, floral, vanilla
- **Jamaica:** medium body, low acidity, tobacco, mellow, sweet
- **Puerto Rico:** medium body, low acidity, smoky, creamy, buttery, nutty, sweet

Central America

- **Costa Rica:** medium body, citrus, nutty
- **El Salvador:** medium body, medium acidity, red fruit, chocolate, citrus
- **Guatemala:** can be spicy, smoky, chocolate, earthy or delicate, floral, fruity, sweet
- **Honduras:** medium body, crisp, light-bodied, nutty, spicy, orange, caramel
- **Mexico:** heavy body, low acidity, milk chocolate, bright, lively, fruity
- **Nicaragua:** medium body, mild acidity, vanilla, hazelnut, chocolate, pear
- **Panama:** zesty, lively, spicy, lemongrass, herbal

South America

- **Bolivia:** light body, caramel, chocolate, can be flowery and fruity
- **Brazil:** full body, low acidity, milk chocolate, fruity, spicy, floral
- **Colombia:** medium body, medium acidity, fruity, citrus, nutty
- **Ecuador:** light/medium body, medium acidity, caramel, fruit, floral, nutty
- **Peru:** light body, medium acidity, sweetness, spice, nutty, chocolate, earthy