



**Product Name:** Guat's Up!®

**Net Weight:** 250g

**Gross Weight:** 266g

**Bag Dimensions:** H195xW195xD68mm

**Units per Outer:** 12

**Outer Dimensions:** H175xW310xD230mm

**Outer Weight:** 3335g

**Shelf Life Max:** 12 months

**Expected Shelf Life:** >8 months

**Product Type:** 100% Arabica Roasted Coffee Beans.

**Grind Type:** Whole Coffee Beans

**SKU:** C-ES26-250-G

**Unit Barcode:** 5034458001970

**Outer Barcode:** 15034458001977

**Tasting Notes:** Clean citrus, brown sugar and milk chocolate flavours. Low acidity and easy going.



Our Guat's Up! Coffee is blended from coffees from Guatemala only to provide a rounded cup showcasing the best characteristics of coffee from Guatemala.

**About Butterworth and Son:**

Originally a family tea business, Butterworth and Son Coffee Roasters has been dedicated to sourcing and roasting exceptional specialty coffee since 2011. We proudly partner with numerous successful businesses in the hospitality sector. Our award-winning products are featured in some of Suffolk's finest coffee shops, tea rooms, and restaurants.

Our commitment to ethical sourcing sets us apart, as we build close relationships with small coffee holdings and importers. Before releasing, our coffee undergoes rigorous quality control and cupping to ensure the highest quality. We also offer a comprehensive support package to wholesale customers, including barista training, equipment rental, and maintenance.

**Bag Description:**

Re-sealable with a degassing valve, stand up pouch. Notched top for easy opening. Metalised antique gold bag (shown in yellow) with matt black and orange graphics.

The Stand Up Pouch is a delight for coffee drinkers. It has a wide opening which allows for a spoon or scoop easily and is resealable to preserve the freshness of the coffee.

**Brew Guide | AeroPress (inverted):**

20g coffee (ground medium-fine)

250g water

2 filter papers (saturated)

Begin by placing the plunger in the aeropress, leaving as much space in the chamber as possible. Keep the shower screen to one side for now. Flip the brewer upside down so it is sat on the top of the plunger with the chamber facing upwards. Add the coffee and zero the scales.

Start a timer, add 50g of water and swirl the brewer. Leave until the timer hits 30 seconds. At 30 seconds in, top up the brew with the rest of the water and stir a few times with a spoon (make sure not to disrupt the bed of coffee at the bottom). After this, screw on the shower screen with saturated filter-papers. Remove the scales and press the brewer down (still inverted) until the coffee is close to coming out of the shower screen. Leave until 2 minutes in.

At 2 minutes, carefully flip the brewer onto your vessel of choice and press the plunger down slowly for 30 seconds. Once completed, pull the plunger up an inch to create a vacuum, stopping coffee from dripping out.