

EVENTS

JANUARY COFFEE EDUCATION

Feel free to join any time
during the event!

All events and classes are 1 hr
unless otherwise noted.

WED 3	BREW CLASS: AEROPRESS The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your Aero-horizons!	4 ^{pm}
THURS 4	WHAT'S THAT TASTE Bitter or sour? Salty or sweet? Identifying what is wrong with brewing coffee starts at taste. Learn how we diagnose to perfect your brew!	1 ^{pm}
FRI 5	POTLUCK CUPPING: Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	2 ^{pm}
SAT 6	POTLUCK CUPPING: Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	1 ^{pm}
SUN 7	BREW CLASS: IMMERSION VS FILTER What's the difference between letting your coffee grounds steep in water vs pouring water over to brew? You be the judge!	1 ^{pm}

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WED 10	CUPPING: DARK, MEDIUM, LIGHT Dark, medium, and light roast of our Costa Rican Tarrazu. Exploring terroir, variety, and the human factor.	4 ^{pm}
THURS 11	STRENGTH V EXTRACTION Strong or weak? Sour or bitter? Learn the differences in taste that help determine strength and extraction in your cup.	1 ^{pm}
FRI 12	POTLUCK CUPPING Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	2 ^{pm}
SAT 13	POTLUCK CUPPING Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	1 ^{pm}
SUN 14	CUPPING: WASHED/NATURAL There are many ways to get coffee from cherry to bean. Today we focus on the differences between fully washed and naturally processed coffees.	1 ^{pm}

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WED 17	HOME-BREW TECHNIQUES Automatic or manual, there are a ton of ways to brew great coffee at home. Come learn a few of them today!	4 ^{pm}
THURS 18	WATER AND COFFEE Water makes up over 98% of your total cup of coffee, so inevitably the better quality water you use to brew, the better your final cup will be!	1 ^{pm}
FRI 19	POTLUCK CUPPING Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	2 ^{pm}
SAT 20	POTLUCK CUPPING Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	1 ^{pm}
SUN 21	PALATE TRAINING: GUATEMALA Each class focuses on a category of flavors to help you build an archive of the subtle hints of identifiable tastes and aromas as you drink coffee.	1 ^{pm}

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WED 24	AGE/STALE/FRESH Learn about the differences in taste among coffee aged while green, aged after being roasted, and not aged at all.	4 ^{pm}
THURS 25	ROAST, MINUTE BY MINUTE Each minute that coffee roasts a multitude of changes are taking place within the bean. We'll taste samples pulled minute-by-minute from the same roast.	1 ^{pm}
FRI 26	POTLUCK CUPPING Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	5 ^{pm}
SAT 27	POTLUCK CUPPING Come one come all! Our potluck cuppings gather together coffees from roasters from around America and the World! BYO coffee and let's cup it together.	1 ^{pm}
SUN 28	BREW CLASS: AEROPRESS The AeroPress is a super versatile and portable tool. Come let us demonstrate several recipes and methods to broaden your aero-horizons!	2 ^{pm}
WED 31	HOME-BREW TECHNIQUES Automatic or manual, there are a ton of ways to brew great coffee at home. Come learn a few of them today!	4 ^{pm}