

A photograph of a narrow, cobblestone street in a European city, likely Prague. The street is lined with historic buildings of various colors, including yellow, red, and white. The ground is wet, reflecting the sky and buildings, suggesting it has recently rained. Several people are walking on the street, some holding umbrellas. The sky is blue with white clouds. A white banner with the title 'Engeya Brewing Guide' is overlaid on the upper part of the image.

Engeya Brewing Guide

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Pneuma Java Brewing Guide: Engeya Coffee

Rwenzori Mountains, Uganda – Arabica Excellence

At Pneuma Java, each cup of coffee is more than just a beverage; it is a narrative steeped in tradition and care. Our Engeya coffee, cultivated on the lush, misty slopes of Uganda's Rwenzori Mountains, encapsulates both the significance of its name and the unwavering determination of the farmers who nurture it. This comprehensive guide aims to assist baristas and coffee enthusiasts in extracting the full potential of Engeya through meticulous brewing techniques, adherence to professional standards, and thoughtful recommendations for service. Whether you choose to prepare it as a vibrant pour-over, a robust French press, or a rich espresso, Engeya rewards those who invest time and effort with a cup that embodies both boldness and refinement. Utilize this guide as your blueprint to consistently deliver an exceptional coffee experience that pays homage to both the exquisite bean and the dedicated individuals behind its cultivation.

Flavor Expectations

Aroma: The aroma of Engeya coffee is characterized by floral top notes that are beautifully complemented by subtle hints of stone fruit, creating a fragrant bouquet that tantalizes the senses.

Taste: The taste profile is a harmonious blend of balanced sweetness, accentuated by the brightness of red berries and underscored by rich cocoa undertones. This intricate layering results in a smooth finish that lingers pleasantly on the palate, inviting you to savor each sip.

Body: Engeya coffee presents a medium to full body, featuring a velvety mouthfeel that enhances the overall drinking experience. This texture is crucial in delivering the complexities of flavor, making each cup a delight.

Acidity: The acidity of this coffee is bright yet rounded, ensuring it never becomes overly sharp. This characteristic adds to the overall balance of the flavor profile, allowing the other tasting notes to shine through without overpowering the drinker.



Best Brewing Methods

Pour-over techniques, such as V60, Kalita, and Chemex, are particularly effective in accentuating Engeya's fruit and floral notes, making them an excellent choice for those who appreciate nuanced flavors in their coffee.

Using a French press can draw out the coffee's depth and body, allowing the cocoa and nut undertones to emerge prominently. This method is ideal for those who enjoy a fuller taste experience, as it enhances the richness of the brew.

When brewed as an espresso, Engeya produces a syrupy shot that is driven by berry flavors while maintaining exceptional balance. This method captures the essence of the coffee, making it a favorite for espresso aficionados.

Cold brew is another excellent method that highlights the coffee's natural sweetness and chocolate-like finish, providing a refreshing alternative for warm days. This brewing style allows the subtle flavors to shine through in a smooth and invigorating way.

Pour-Over (V60)

Ratio: For the V60 pour-over, a recommended coffee-to-water ratio of 1:16 is ideal, which translates to 22 grams of coffee for every 352 grams of water. This precise measurement ensures a balanced extraction, allowing the flavors to flourish.

Grind: The grind should be medium-fine, resembling the texture of sea salt. This consistency is crucial as it facilitates optimal water flow during the brewing process, enhancing flavor extraction.

Temp: The ideal water temperature for brewing Engeya in a V60 is 200°F or 93°C. This temperature is hot enough to extract the full range of flavors without scalding the coffee.

Bloom: Begin by allowing the coffee to bloom for 45 seconds using 44 grams of water. This step releases carbon dioxide and prepares the coffee for an even extraction during the subsequent pouring stage.

Pour: Execute slow, concentric pours, ensuring the complete brewing time falls between 3:00 to 3:15 minutes. The resulting cup will be clean and bright, highlighting the delightful notes of stone fruit and florals.



French Press

Ratio: For a French press, a coffee-to-water ratio of 1:15 is recommended, which means using 30 grams of coffee for every 450 grams of water. This ratio helps to extract the full flavor potential of the beans.

Grind: The grind should be coarse, similar to the texture of breadcrumbs. This coarseness is essential for preventing over-extraction, which can lead to unwanted bitterness in the final cup.

Temp: Maintain a brewing temperature of 200°F or 93°C for optimal extraction of flavors. This temperature allows the water to effectively interact with the coffee grounds without damaging their integrity.

Bloom: Allow the coffee to bloom for 45 seconds using 60 grams of water, stirring gently to ensure even saturation. This step is crucial for releasing the coffee's aromatic compounds and enhancing flavor.

Steep: Let the coffee steep for 4 minutes before plunging slowly to separate the grounds from the brewed coffee. This careful approach results in a full-bodied cup that is chocolate-forward with a rounded berry sweetness.



Espresso

Dose: For espresso preparation, use an 18-gram dose of coffee. This quantity is designed to ensure that the flavors are concentrated and well-balanced during extraction.

Yield: Aim for a yield of 36 grams out of the espresso shot. This yield is indicative of a well-extracted shot that captures the essence of the coffee.

Time: The ideal extraction time is between 27 to 30 seconds. This duration is critical for achieving the right balance of flavors and avoiding under or over-extraction.

Temp: Maintain a brewing temperature of 201°F or 94°C to ensure optimal flavor extraction from the coffee. This slight increase over the V60's temperature can enhance the depth of the coffee's profile.

Pressure: Use 9 bars of pressure during extraction to achieve the desired syrupy consistency. This pressure is ideal for capturing the vibrant berry acidity balanced by the rich cocoa depth.



Cold Brew

Ratio: For cold brew, a concentrate ratio of 1:8 is recommended, using 100 grams of coffee for every 800 grams of water. This strong brew can be diluted to taste and allows for a rich flavor profile.

Grind: A coarse grind is essential for cold brew to ensure a smooth extraction without bitterness. This larger particle size allows for a gentler interaction between the coffee and water.

Steep: Steep the coffee for 14 to 16 hours to achieve the ideal flavor balance. This extended brewing time is necessary for extracting the coffee's natural sweetness and chocolate notes.

Dilution: Dilute the cold brew concentrate at a 1:2 ratio with water or milk, based on personal preference. This flexibility allows for customization of strength and flavor.

Cup: The resulting cup is smooth and naturally sweet, with chocolate as the leading flavor complemented by subtle fruit brightness that enhances the overall experience.



Serving Suggestions

When served black, Engeya coffee offers the best expression of its terroir, allowing drinkers to fully appreciate the nuanced flavors derived from its unique growing conditions.

Adding milk enhances the cocoa notes of the coffee, providing a creamy texture that complements its rich flavor profile. This combination creates a delightful contrast that can appeal to a wider audience.

A signature drink to consider is the *Rwenzori Honey Latte*, which features a double shot of Engeya, a drizzle of honey, and textured milk. This creative combination not only highlights the coffee's flavors but also adds a touch of sweetness and richness that elevates the experience.

Professional Barista Tips

For the best results, always use freshly roasted beans and allow them to rest for 4 to 7 days post-roast before brewing. Grinding the coffee immediately before preparation is crucial for preserving its freshness and maximizing flavor.

Utilize filtered water with a total dissolved solids (TDS) level of 75 to 150 ppm, as this helps to maintain the integrity of the coffee's flavor. Additionally, calibrating grind sizes and brew ratios on a daily basis can significantly improve consistency and quality.

Share the story of Engeya's Ugandan origin and Pneuma Java's mission to enrich the customer experience. This narrative not only enhances the appreciation of the coffee but also connects consumers to the farmers and regions that contribute to their cup of coffee.

