

ADAMS + RUSSELL

COFFEE ROASTERS



Coffee for
the connoisseur





BREWING GUIDE

Here are a few simple brew methods we like to use, we want you to get the most out of our beans from the comfort of your own home.



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AEROPRESS

The newest method to embrace the coffee world, the Aeropress is a great way to extract flavour and easy to clean afterwards. We suggest using a Single Origin coffee with this method.

Grind: Medium/Fine

Method

1. Attach the plunger to the body of the Aeropress so the filter cap faces upwards, place filter paper in cap and rinse with water.
2. Boil water and allow it cool to around 92°C, preheating the Aeropress in the process.
3. Add 17g of coffee into Aeropress, adding 50ml of water for hot bloom.
4. After 30 seconds has passed, slowly pour the remaining 200ml of water.
5. After 1:30 has passed, place the cap on the Aeropress, flip over and plunge slowly.
6. Stop once you hear the air being pushed out the filter.

Top tip: Gently, consistent pressure is key to reducing bitterness and adding flavour!



STOVE TOP

This is a classic, old school way of making fresh coffee from the stove. Done right and you have yourself a bold, tasty espresso!

Grind: Medium

Method

1. Unscrew the three sections of your espresso maker.
2. Fill the bottom with cold water just below the valve line, and the middle section with ground coffee, compacting it slightly.
3. Place your espresso maker on a med/low heat on a small hob.
4. Once the coffee brews listen for a gurgling sound, turn off once there is no more coffee coming out of the spout.
5. Pour slowly and enjoy!

Top tip: Pour slowly and enjoy!



CAFETIÈRE

This is one of the most popular ways of brewing coffee in the UK and is great if you're in the mood for sharing.

Grind: Coarse

Method

1. Boil water and allow to cool to 92°C, preheat your cafetiere.
2. For a 3 cup cafetiere weigh out 20g of freshly ground coffee.
3. Add 50ml of water and start timer.
4. After 30 seconds has passed, add the remaining water and stir gently.
5. After 4:00 has passed, plunge slowly and serve!

Top tip: Use the same ratio of coffee to water if you have a larger cafetiere.



V60/FILTER

This method produces a translucent, clean tasting cup of coffee, try a Single Plantation coffee and allow the subtle flavours to develop.

Grind: Fine

Method

1. Boil water and allow it to cool to 92°C.
2. Place filter paper in the V60 and rinse with hot water, this rinses the paper and preheats the V60.
3. Add 20g of freshly ground coffee and add 30ml of water – start timer.
4. After 30 seconds, pour a further 270ml over the grinds slowly, agitating the coffee.
5. After 1:30 allow the coffee to drip through the filter, it should take a further minute.
6. Remove the V60 from your decanter and enjoy!

Top tip: Pour in small, circle motions moving around the coffee grinds helps the coffee to separate and brew better.



COFFEE GUIDE

Coffee beans go through various stages before they can be roasted. Farm practices, harvesting and processing creates many different flavours and aromas. This section aims to help you understand the terminology and processes a coffee bean goes through before it reaches your cup.



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TERMINOLOGY

Single Origin

Single origin coffees are grown within a single country from a various number of farms and different altitudes.

Single Plantation

Single plantation coffees can be traced back to a distinct farm/plantation, providing a much more unique taste profile.

Speciality

A rare, limited availability crop, representing the best of the world's coffee yield.

Terroir

The specific growing conditions of a region or individual plantation, including; soil, annual rainfall, sunlight, elevation and temperature.



PROCESSES

Harvest

When the coffee cherries are ripe they are either machine picked, strip picked or hand-picked depending on the quality. The beans are sorted before being processed.

Washed/Wet Process

The cherries are stripped of their flesh in a depulper and fermented in large water troughs leaving only the thin protective parchment.

After sun drying the beans to 12% moisture content, the parchment is removed and the beans are ready for grading. Wet process coffees acquire a clean, bright, fruity tasting cup.





PROCESSES CONTINUED

Pulped Natural/Semi Washed

Also called 'Honey Process', the cherries go through the same depulping process, however they are then left to dry with the sticky, mucilage layer still intact which absorbs natural sugars. The beans have to be constantly raked to ensure constant airflow or the risk of defects increases. Pulped natural coffees offer a sweet tasting, complex body with less acidity.

Natural/Dry Process

The ripe coffee cherries are sorted and left to dry in thin layers until the pulp naturally starts to fall apart from the seed. This produces a wild tasting coffee with hints of berry and good acidity. Dry processed coffees are best at showcasing how different coffee can taste depending on its process.

Maillard Reaction

This is the process that seals in the flavour of the beans while roasting, and is responsible for the alluring aroma.

First Crack

An indication of the roasting stage that is heard from inside the drum. This is caused by the rapid expansion of water into steam, the coffee usually doubles in volume at this stage.

Second Crack

The second crack occurs later on in the roasting process, with high pressures causing coffee oils to form on the outside of the bean. Only coffees that are high roasted would experience the 'second crack'.

CARIBBEAN & CENTRAL AMERICA

Central America, in general, produces a very consistent washed Arabica coffee. The coffee is well balanced with varying amounts of acidity, sweet notes of brown sugar as well as a smooth mouthfeel. Some smaller plantations found in Panama and Guatemala, have some of the best coffee terroirs on the planet. This creates high grade beans full of flavour and exceptional SCAE cupping scores.



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Recent Harvest

Key: Single Origin Single Plantation

<p>Map Ref. 1 £5.00</p> <p>El Salvador Finca La Portezuela</p> <hr/> <p>Washed/Sun Dried 1300 – 1400m Sweet caramel flavour.</p>	<p>Map Ref. 2 £5.00</p> <p>Guatemala Los Nubes</p> <hr/> <p>Washed 1400m Good body with a honeyed sweetness.</p>	<p>Map Ref. 2 £5.00</p> <p>Guatemala Los Volcanes Antigua</p> <hr/> <p>Washed/Sun Dried 1500m Hazelnut & dark fruit flavour.</p>
<p>Map Ref. 3 £5.00</p> <p>Cuban Serrano</p> <hr/> <p>Washed 1000m Smooth, low acidity, heavy body.</p>	<p>Map Ref. 4 £5.00</p> <p>Costa Rica Tarrazu</p> <hr/> <p>Washed 1100 – 1800m Apple & dark chocolate flavour.</p>	<p>Map Ref. 5 £5.00</p> <p>Decaffeinated Mexican Mountain Water Process</p> <hr/> <p>Mountain Water 1200m Smooth & nutty flavour.</p>
<p>Map Ref. 5 £5.00</p> <p>Mexican SHG EP Esmeralda</p> <hr/> <p>Washed 1200-1600m Complex flowery flavour, good acidity.</p>	<p>Map Ref. 6 £7.00</p> <p>Panama Boquete Hacienda La Esmeralda Palmyra</p> <hr/> <p>Washed 1100 – 1250m Nutty, vanilla & chocolate flavour.</p>	<p>Map Ref. 7 £7.00</p> <p>Honduras Project 121 El Bambu</p> <hr/> <p>Washed 1450m Chocolate, red fruit & sugar.</p>
<p>Map Ref. 8 £7.00</p> <p>Nicaragua de la Bastilla</p> <hr/> <p>Honey Process 1250m Nutty, dry cocoa, toffee finish.</p>	<p>Map Ref. 9 £19.95</p> <p>Jamaica Blue Mountain</p> <hr/> <p>Washed 750-950m Delicate floral aroma, clean.</p>	

SOUTH AMERICA

South American coffees offer a similar sweetness and smoothness as Central America, with more pronounced nutty characteristics coming from Peru and Colombia. Brazil are the biggest producers of coffee in the world, responsible for one third of the international market. Brazil Santos is renowned for its lingering taste and body with an exquisite, vanilla aroma.



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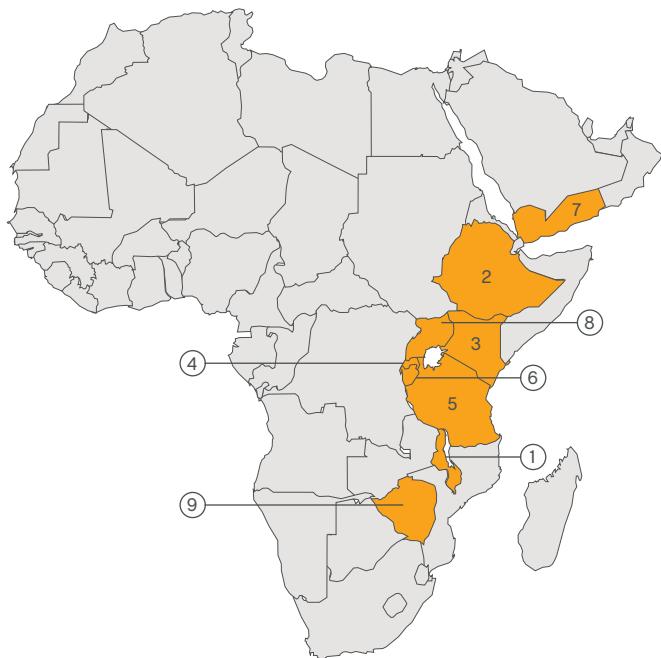
Recent Harvest

Key: Single Origin Single Plantation

<p>Map Ref. 1 £5.00</p> <p>Colombian La Manuela Supremo</p> <hr/> <p>Washed 1300 – 1500m Sweet with fruit aroma.</p>	<p>Map Ref. 1 £7.00</p> <p>Colombian Pico de Aquila</p> <hr/> <p>Washed 1500-1850m Cocoa, hazelnut, red berry.</p>	<p>Map Ref. 2 £5.00</p> <p>Brazilian Santos</p> <hr/> <p>Natural 600 – 1200m Good body, chocolate & vanilla aroma.</p>
<p>Map Ref. 2 £7.00</p> <p>Brazil Ipanema Reserve Catuai Pulped Natural</p> <hr/> <p>Washed 800 – 1350m Smooth, clean, toffee sweetness.</p>	<p>Map Ref. 2 £7.00</p> <p>Brazilian Fazenda Sertao Carmo de Minas Peaberry</p> <hr/> <p>Pulped Natural 1000-1450m Toffee and lemon tartness.</p>	<p>Map Ref. 3 £5.00</p> <p>Peruvian MCM – SHB</p> <hr/> <p>Washed 1200m Full Body, peanuts, good acidity.</p>

AFRICA & MIDDLE EAST

The birthplace of coffee, African beans give an array of strong, richly fragrant and full bodied flavours with many dark fruits, citrus and wine acidities present. High altitudes and acidic soils produce a very intense aroma. The distinct Kenya Peaberry known for its round beans, and Yemen Mocha for its dark chocolate finish sit in this category.



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Recent Harvest

Key: Single Origin Single Plantation

<p>Map Ref. 1 £5.00</p> <p>Malawi AA Pamwamba</p> <hr/> <p>Washed 1200m Balanced citrus flavour.</p>	<p>Map Ref. 2 £5.00</p> <p>Ethiopian Yirgacheffe</p> <hr/> <p>Washed 1770 – 2200m Floral aroma.</p>	<p>Map Ref. 2 £5.00</p> <p>Ethiopian Sidamo</p> <hr/> <p>Washed 1500 – 1800m Citrus & blueberry fruit notes.</p>
<p>Map Ref. 3 £7.00</p> <p>Kenya Blue Mountain Jungle Estate</p> <hr/> <p>Washed 1200m Smooth berry, floral aroma, bright taste.</p>	<p>Map Ref. 3 £5.00</p> <p>Kenya Peaberry</p> <hr/> <p>Washed 1400 – 2000m Berry & citrus notes.</p>	<p>Map Ref. 4 £5.00</p> <p>Rwanda Inzovu A</p> <hr/> <p>Semi-Washed 1200 – 1800m Oranges & lemon notes.</p>
<p>Map Ref. 5 £5.00</p> <p>Tanzania Kilimanjaro</p> <hr/> <p>Natural 950 – 1900m Chocolate & summer fruit notes.</p>	<p>Map Ref. 6 £5.00</p> <p>Burundi Grade A Mpanga Hill</p> <hr/> <p>Washed 1850m Blackstrap molasses with a lime zest.</p>	<p>Map Ref. 7 £7.00</p> <p>Yemen Mocha Matari</p> <hr/> <p>Natural 1900 – 2100m Dark chocolate, cinnamon & cherry.</p>
<p>Map Ref. 8 £7.00</p> <p>Uganda Mount Elgon Kapchorwa AA</p> <hr/> <p>Washed 1300-2300m Low acidity, red wine, hints of pear.</p>	<p>Map Ref. 9 £5.00</p> <p>Zimbabwe Pezuru Estate AA</p> <hr/> <p>Washed 1100-1300m Citrus, winey acidity, creamy finish.</p>	

ASIA

The weather and geography within this region play a large part in the processes in which the coffee beans are brought to market. The Indonesian coffees often have less acidity, lending themselves to a darker, displaying deep tones of rich smokiness and chocolatey flavours. The Indian Monsooned coffee is extremely smooth and moreish, with our latest coffee from Myanmar providing a rich, earthy character.



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Recent Harvest

Key: Single Origin Single Plantation

<p>Map Ref. 1 £5.00 Sumatra Java</p> <hr/> <p>Wet Hulled 1400m Rich, earthy, chocolate.</p>	<p>Map Ref. 1 £5.00 Sumatra Mandheling</p> <hr/> <p>Wet Hulled 1200 – 1800m Rich, chocolate, liquorice.</p>	<p>Map Ref. 2 £5.00 Indian Monsooned Malabar</p> <hr/> <p>Monsooned 1100 – 1200m Mellow, smooth, spice aroma.</p>
<p>Map Ref. 2 £5.00 Indian Tiger Stripe</p> <hr/> <p>Washed 1000m Deep nuttiness full of body & chocolate.</p>	<p>Map Ref. 2 £5.00 Indian Mysore Plantation</p> <hr/> <p>Washed 1000-1350m Rich body, sweet and spicy.</p>	<p>Map Ref. 3 £5.00 Papua New Guinea Mountain Top</p> <hr/> <p>Washed 1300 – 1600m Spice, berries, chocolate.</p>
<p>Map Ref. 4 £5.00 Timor Grade 1</p> <hr/> <p>Washed 1300m Clean, dark cocoa.</p>	<p>Map Ref. 5 £5.00 Vietnam Lam Dong G1 Arabica</p> <hr/> <p>Washed 1600m Wild, nutty, hints of spice.</p>	<p>Map Ref. 6 £7.00 Myanmar Shan Estate</p> <hr/> <p>Washed 1200-130m Full bodied, liquorice and toffee aroma.</p>
<p>Map Ref. 8 £7.00 Nepal Mount Everest</p> <hr/> <p>Wet/Sundried 680 – 750m Orange, biscuity, tea like aroma.</p>		

ABOUT US

With almost 40 years of experience, we have been carefully monitoring our roasting process to ensure we achieve optimal flavours, colours and aromas for each of our coffees. We use two traditional, artisan roasters that run on an open flame, sealing the flavour of the coffee inside the bean. By roasting in small batches, the coffee is always at its peak freshness and available in beans or ground.

We are now running 'Brew School', an open tour of our roasting house which allows members of the public to get a behind the scenes tour of Adams + Russell with a training session on domestic coffee machines.

As proud members of the Fairtrade Association and Rainforest Alliance, we are now roasting our first Relationship Coffee; Honduras Project 121 El Bambu. Adams + Russell will always endeavour to source coffee from countries which will benefit economically and socially from our trading, and roast them to the finest quality.



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All prices quoted within this list are subject to alteration