

PAPA PALHETA

Specialty Coffee

ABOUT US.

Papa Palheta is an independent coffee boutique, specialising in roasting and purveying specialty coffee in Singapore. Our philosophy is simple, we are relentless in trying to bring out the best in the beans with our unique brewing and roasting techniques. Our roasters practice micro production methods, allowing

us to be meticulous in this artisanal craft. We believe every coffee has its story so we always aim to source our beans with transparency and traceability in mind. The profile of our coffees are not random but painstakingly tweaked and cupped to make sure that we do justice to the beans and more importantly to the farmer.



fig 01.

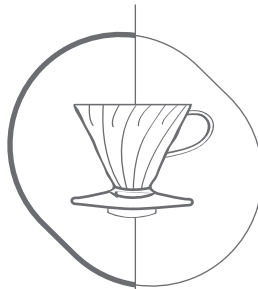


fig 02.

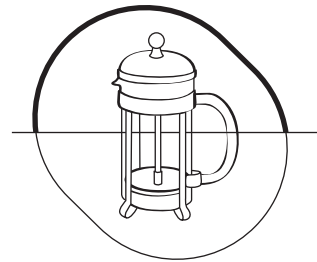


fig 03.

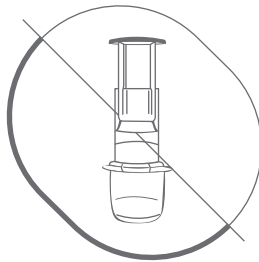


fig 04.

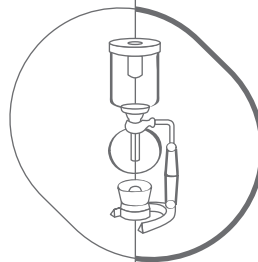


fig 05.



fig 06.

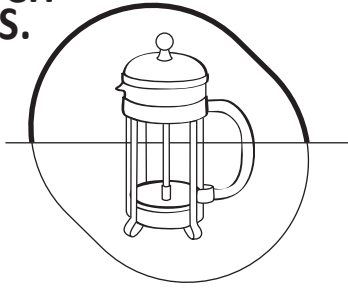
WHY FILTERED COFFEES?

We believe some coffees in the world are best drunk via filtered methods where the myriad of flavors and aromas are brought to life in a cup. Our roasters continuously seek the best roast-profile, ultimately aiming to bring out specific layered nuances of the bean. Every now and then these coffees would best present itself brewed over a filtered form.

THE EQUIPMENT.

- fig 01. Chemex
- fig 02. V60
- fig 03. French Press
- fig 04. AeroPress
- fig 05. Siphon
- fig 06. Clever

FEATURING FRENCH PRESS.



Step 1.
Boil adequate water.

Step 2.
Pre-heat the French Press using hot water. Discard the rinse water.

Step 3.
Weigh your coffee beans (20~22g) and grind them to a coarse grind (+/- 8 on ditting grinder, +/- 9 on EK43).

Step 4.
Pour coffee grounds into the French Press. Ensure that the coffee bed is even.

Step 5.
As the water cools to 94C, add about 40g of water to pre-infuse the coffee bed evenly. Stir the coffee bed gently to ensure all grounds are saturated. Allow it to infuse for about 30sec.

After which, start a continuous circular pour over the coffee bed.

Step 6.
Stop the pour when you have reached a desired amount of water of 300g.

We recommend a brew ratio (coffee : water) of 1 : 15 - 16.

Step 7.
After 3 - 3.5min, use the back of a spoon to break the crust and dunk the grounds, which are floating at the top. Then clean the top by scooping out the grounds left floating.

There should not be much resistance when you plunge, decant immediately into a pre-warmed carafe after a total brew time of 4min.

BREWING TIPS.

01. Use Great coffee
02. Grind everything fresh
03. Use Ideal temperature
04. Use Great equipment
05. Repeat as necessary

BREWING TABLE.

Bean.

Roast Profile.

Roast Date.

Grammage.

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Water Volume.

Temperature.

Grind Size.

Tasting Notes.

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