

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.

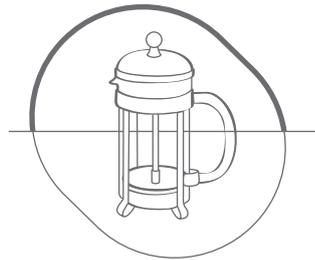


fig 03.

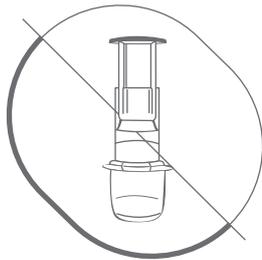


fig 04.

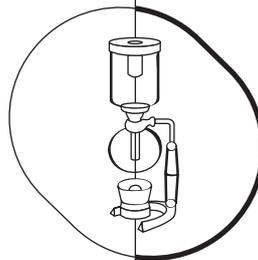


fig 05.



fig 06.

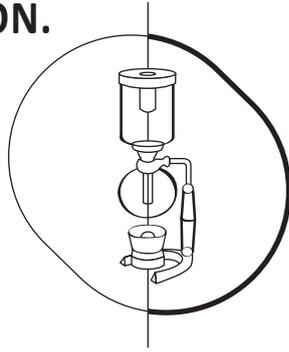
WHY FILTERED COFFEES?

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 SYPHON.



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.

Water Volume.

Temperature.

Grind Size.

Tasting Notes.

Step 1.

Boil adequate water.

Step 2.

Pre-heat the top and bottom chamber of the Syphon using hot water, along with the filter. Discard the rinse water.

Step 3.

Weigh your coffee beans (24~25g) and grind them to a medium-coarse grind (+/- 6 on ditting grinder, +/- 7 on EK43)

Step 3.1.

Pour 330g of water into the bottom chamber, then place the top chamber over the bottom chamber.

Step 4.

Place the burner directly under the bottom chamber. Once the water is beginning to boil, place the top chamber over the bottom chamber. Do not seal too tightly.

Allow the water to rise up to the top chamber.

Step 5.

When the water temperature in the top chamber is at a stable 92C, pour coffee grounds into the top chamber.

After which, quickly stir to immerse all grounds in the water.

Step 6.

After 1min of full immersion, remove the heat source.

Agitate the brewed coffee by stirring evenly in a circular fashion, to create a slight whirlpool.

As the lower chamber cools, a vacuum is formed, pulling the brewed coffee down through the filter.

Step 7.

Once bubbles appear in the lower chamber, the extraction is complete. The draw down time should take about 30sec to 1min, making the total brew time about 1min 30sec to 2min.

Remove the top chamber gently and decant.