

# Aura Bean Coffee Mountain View Blend Cupping Notes



## Aroma

- Warm spice and sweet maple aromatics introduce the cup, supported by subtle fruit tones that develop as the coffee opens.

## Acidity

- Medium, well-balanced acidity providing gentle brightness and clarity without dominating the cup.

## Body

- Medium with a smooth, creamy mouthfeel that gives the coffee a rounded and approachable texture.

## Flavour

- Juicy fruit notes form the foundation of the cup, layered with warm spice and maple syrup sweetness. The flavour profile remains lively yet balanced, creating a cup that is both vibrant and comforting.

## Finish

- Clean and sweet with lingering maple and soft spice notes.



# Mountain View Blend

## Cupping Notes

### Continued

## Coffee Profile

- **Origin Composition:**  
Africa & South America
- **Roast Level:**  
Medium Roast
- **Aroma:** Spicy
- **Flavour Notes:**  
Fruity • Maple Syrup • Spicy
- **Body:** Creamy
- **Acidity:** Medium

## Brewing Guides

### V60

Highlighting Fruit & Clarity

Dose: 20g  
Water: 320g  
Ratio: 1:16  
Grind: Medium

#### Method

Bloom 50g water for 30 seconds.  
Pour steadily to 160g total water.  
At 1:10, continue pouring to 260g.  
Final pour to 320g.  
Total Brew Time: 2:30 – 2:45

This recipe highlights the fruit character, maple sweetness, and spice complexity while maintaining a clean cup structure.

### Espresso

Balanced Profile

Dose: 19g  
Yield: 38g  
Time: 28–30 sec  
Temperature: 93°C

Expected Cup  
Maple sweetness  
Gentle fruit brightness  
Smooth creamy texture

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