

THE BEAN

MONTHLY NEWSLETTER



MOTHER'S DAY MAY 9TH

GIFT SETS

Remember Mother's Day is Sunday May 9th, don't forget about Mom. What better way to celebrate than with fresh roasted coffee. Remember, if you place your order in before April 30th, use "MOM55" for \$5 off any giftset for mom. We can custom build anything you like, just let us know.

BERK'S BEANS ESPRESSO

BB ESPRESSO BLEND

So many have been asking for something that compares with a few of the big chains blends. Though, we truly prefer single origin coffee, we did create our own blend that people are enjoying. Come try our Berk's Beans Espresso Blend, it makes more than a good cup of espresso, it makes a great cup of coffee

FREE COFFEE

REFER A FRIEND

If you refer a friend who has not ordered from us, we will send both you and your friend a 6oz bag of roasters choice. All they have to do is put who referred them in the comments with the words "FREE COFFEE". On their first order and your next order you both get a 6oz bag of fresh roasted Berk's Beans. Tell a friend! There is no limit, this will run through April 30th.



BEAN OF THE MONTH!

This bean has become a fan favorite and we have had to reorder this several times already. This bean is packed with so much, it milky notes of vanilla, a nutty aftertaste, heavy strawberry aromas that carry over into a stone fruit flavor. Smooth and balanced with a touch of sweetness. This low acid coffee is smooth and will impress any island coffee lovers out there.

DOMINICAN REPUBLIC ORGANIC RAMIREZ HONEY PROCESS

COME CHECKOUT OUR SWAG

We have had so much fun bringing Berk's Beans to life, we had to also make sure we had some really cool swag as well. With some help we created some awesome designs that we think people would enjoy wearing. Come checkout our T's, Totes and Caps (Coming this week).



COFFEE DRYING PROCESSES

So when you hear in the coffee name words like Honey, Natural, Washed, Wet-Process. What they are referring to is the drying process of the coffee beans themselves. There are several ways to dry the beans and each process does effect the flavor of each bean, so we thought we would describe a few of the process for you.

DRY (NATURAL) PROCESS - Also known as the dry process, natural processing is most old school way to process coffee. After picking the coffee cherries from the coffee trees, they are spread out in thin layers to dry in the sun. The drying stations can be a little different depending on the farm or region; some use brick patios, others special raised beds (=tables) which enable air to flow around the cherries, thus more even drying. To avoid mould, fermentation or rotting, the cherries are turned regularly. Once the cherries are properly dry, the skin and dried fruit flesh are removed mechanically and the green coffee is stored and “rested” before exporting it.

WASHED - WET PROCESS – All of the fruit flesh is removed mechanically from the coffee bean before the beans are dried. After depulping the beans are put to a water tank where fermentation process will remove the remainder of the fruit flesh. After the fermentation is ready, the coffee beans are washed to remove any leftover flesh and then it is ready to be dried. Drying in the washed process is done similarly as in natural process so in brick patios or raised beds. To ensure even drying the beans are turned regularly as in natural processing. The beans can be also mechanically dried, especially in regions where there isn't enough sunshine or excess humidity.

HONEY - PULPED NATURAL PROCESS - The honey process is used commonly mainly in Central American countries such as Costa Rica and El Salvador. The cherries are mechanically depulped but the depulping machines are set to leave a specific amount of flesh on the beans. After depulping the beans go straight to the drying tables or patios to dry. As there is less flesh surrounding the beans, the risk of over-fermentation is lower than in natural process but the overall sweetness and body in the cup are increased by the sugars in the remaining flesh. When well done, honey processed coffee have positive attributes from washed and natural coffees; sweetness of naturals and brightness of washed.

“I am a coffee fanatic. Once you go to proper coffee, you can't go back. You cannot go back.” – Hugh Laurie

COFFEE STATISTICS & FACTS

At-Home Coffee Hits Record High

- Up 8% since January 2020
- 85% of coffee drinkers had at least one cup at home.
- 41% tried a new type of coffee during the pandemic.
- 27% have tried to replicate a favorite coffee shop drink at home.
- 25% bought new types of coffee
- 23% bought a new coffee machine at home.
- 100% of you are loved and appreciated by Berk's Beans