

THE BEAN

MONTHLY NEWSLETTER



DELICIOUS DRINK & HACKS

CHECKOUT OUR DRINKS

Have you caught us on social media? We have been posting some delicious drinks and recipes you can make at home with our coffee:

- Cold Brew Black Caf – From Star Wars Land
- Pumpkin Spiced Latte or Cold Brew Hack
- Cold Brew Mojito's
- Chocolate Carmel Cold Brew
- Creamy Cold Brew with no cream

Check us out on Instagram, Facebook or TikTok.

WE ARE GOING ROWING

TALK TO US ABOUT SCHEDULING OUR COFFEE

We will be at the Pleasant Hill Row House, Saturday the 18th from 8am-10am, serving our amazing coffee during the first two classes. If you are in the area stop by and say hi and if you belong to the Row House, come by the morning classes and enjoy some Berk's Beans, pre or post class.

YOUR OWN BLEND

LET US HELP BRAND YOU

Are you looking for something unique to give out at a company function, to customers or for an event? Talk to us about customized branded coffee or gift sets. We can create your own blend with your name, company name or event on the coffee or gift set.

We can create almost anything from our products and customize it specifically for you.

Contact us at:

beanteam@berksbeans.com



BEAN OF THE MONTH!

This is a traditional washed coffee from San Juan Sacatepéquez, Guatemala, produced by Juan Carlos Chen on his farm Finca El Pilar. The flavor profile is sweet, balanced, and easy to enjoy. Enjoy its dark chocolate and caramel profile, which is accented by notes of lime, apple, and raisin.

Cupping Notes: It has a chocolatey sweetness that makes it very easy to drink, and it sacrifices nothing in terms of acidity. Plenty of crisp, tart apple as well as syrupy berry, pineapple, and sweet pastry crust. There's plenty of citric acidity here, and a wide range of fruity notes to be explored here. This one was very approachable as a brewed coffee and would likely be a standout espresso as well!

GUATEMALA SAN JUAN SACATEPÉQUEZ JUAN CARLOS CHEN

PORTABLE POUR OVER

This amazing new product is a great way to make a great pour over without the mess. It is small and can fit on most cups and mugs. It is made of food grade, heat resistant plastic. The filter is a stainless steel, double mesh so no paper filter is needed. It makes up to 16oz's of coffee in one filter. Put 13-grams (2-large Tablespoons) of ground coffee in the pour over for each 8oz of hot water (195-205 degrees). Pour the water in a circular motion until it reaches the top edge of the filter and repeat until you have the right amount of coffee in your cup. When finished, rinse the filter out and you have made an amazing pour over cup of coffee. On our website for \$20/ea



GALAXY'S EDGE COLD BREW BLACK CAF COPYCAT RECIPE

CHEESE IN YOUR COFFEE?

Galaxy's Edge at Disneyland recently debuted a new cold brew! The Cold Brew Black Caf is a cold brew with sweet cream cheese foam cocoa puffs on top! So here is the copycat recipe.

GALAXY'S EDGE COLD BREW

The Cold Brew Black Caf can be found at Docking Bay 7 Food and Cargo in Disneyland's Galaxy's Edge. This one was pretty easy to make at home though.

WHAT INGREDIENTS ARE NEEDED FOR A COLD BREW BLACK CAF?

To make the Cold Brew Black Caf, you'll just need a few things! but if you need to make substitutions, I have a few listed below in the tips section.

- Berk's Beans Cold Brew (8 ounces)
- Mascarpone or Cream Cheese (2 ounces)
- Half and Half (3 Tablespoons)
- Cocoa Puffs (Enough to cover on top – I also crushed some into a powder)
- Sugar – (1 Tablespoon)

TIPS FOR MAKING COLD BREW BLACK CAF

This drink is actually pretty easy to make! But if you need substitutions, there are a few you can try. In place of the mascarpone, you can use cream cheese. I used mascarpone because it's fluffier and lighter and I figured it's easier to make into a foam for the topping of the cold brew. Mascarpone is what is used in tiramisu, so it shouldn't be difficult to find. But if you can't find it, cream cheese will also work!

You can also use milk in place of half and half; the half and half just helps make it a foamier foam. Or for an even foamier foam, heavy cream is an option. Or, if you want to reduce the amount of dairy, a dairy-free creamer will also work here. Mix using a hand blender, small food processor or mixer.

Mix together sugar and mascarpone add in creamer and blend until frothy. Pour cold brew over ice and top with foam and cocoa puffs.

ENJOY!

*** Polka Dots & Pixie Dust, July 29th 2021*

“Everyone should believe in something. I believe I will have another coffee.” – Anonymous

COFFEE STATISTICS & FACTS

- 64% of American adults currently consume coffee every day.
- Americans drink about 400 million cups of coffee every day.
- Americans drink about 146 billion cups of coffee per year.
- 66% of women drink coffee every day, compared to 62% of men.
- 79% of Americans prepare coffee at home.
- About 35% of coffee consumers usually drink black coffee.
- 45% of US coffee consumers brew their coffee by a drip coffee maker.
- Robusta beans have a higher caffeine content than Arabica beans.
- In Finland, an average of 12 kg of coffee is consumed per person every year.
- About 110–120 million bags of coffee are produced in the world every year.