

TANAT[®] × GOLD&EXTRACTION



Elida Estate, Boquete, Panama · Photo: Lamastus Family Estates

Grand Cuvée



A roast developed together.

At Elida, Lamastus Family Estates grows, harvests and processes the coffee. Alexis Gagnaire and I developed and refined this edition's roast profile together. TANAT roasts it. The recipes on the reverse are our starting points for your first cup.

Daniel Michaeli · Gold&Extraction

60 g edition

TANAT®

BREWING / 60 g

Two ways in.

FILTER / TANAT'S REFERENCE

12 g

COFFEE

200 g

WATER

92 °C

TEMPERATURE

V60 or Cafec Flower Dripper

0:00

0:30

1:00

1:30

50 g

100 g

150 g

200 g

Cumulative water · Four pours of 50 g

Drawdown 2:15-2:30

ESPRESSO / DANIEL'S STARTING POINT

18.5 g

COFFEE

50 g

BEVERAGE

14-18 s brew time · 90 °C water

3 s preinfusion · Max 110 ppm water

Peak 6 bar → Finish 4 bar

Final dial-in with the agreed roast.

Filter: tanat.coffee/en/v60-flower-dripper/

EGN ASD B2D Grand Cuvée Blend AG+VC+AC

60 g edition