



# Bear Creek Coffee

Specialty Coffee & Espresso Company

## It's All About the Coffee!

Bear Creek Coffee is a gourmet Coffee Roaster specializing in "Small Batch Micro Roasting" to ensure freshness and quality not found in large bulk production. Our coffees are roasted and blended to order in-house, then vacuum sealed for freshness. They are then delivered within the time frame for achieving "peak brewed quality and taste." Ideally, coffees brewed within 10, but no more than 14 days of roasting give the very best flavor.

Bear Creek Coffee offers custom blended coffees, flavored coffees, as well as our standard superior whole bean varieties.

## Roasting Techniques



Different roasting techniques yield vastly different finished products. Time in the drum, air flow, when and how much heat is applied, terminal temperature, and cooling time all have an effect. This will focus on the final temperature of the bean and its effect on the flavor profile.

**City Roast:** taken from the drum just before or right at the beginning of the second - crack. Medium brown color-city roast will accentuate acidity, and allow many nuances, or varietal characteristics to show through.

**Full City Roast:** approx. 10-20 seconds into the second crack. This is darker brown in color. Acidity begins to diminish here, some characteristics of the bean will be diminished. Slight dark roast nuances begin to creep in.

**Espresso Roast:** Sugars are really caramelizing now. Bean is in transition from dark brown to black. Varietal characteristics are mostly lost - Sumatra still has a lot of itself here. Acidity lower, body bigger here.

**Vienna Roast:** Continued darkening of the bean, black now. Not quite the bitter sweetness of French roast.

## How to Judge Coffee

There are three elements by which a cup is judged.

**Body;** this is mouthfeel, heavy or light; this can range from light and dainty to syrupy.

**Acidity;** acidity isn't bad it's simply how "bright" the cup is on the pallet; one would expect a morning blend to be acidic.

**Nuance;** this is the Essence of the coffee; some terms are: floral, fruity, leather, tobacco, winy, grassy. In other words, what flavors does this coffee evoke?

*A great business starts  
with a great product!*



*"Dedicated to quality, not quantity"*



If you are interested in exploring opportunities with Bear Creek, please feel free to contact us:

Office 317-272-1446 & Fax: 317-272-2524

[sales@bearcreekcoffee.com](mailto:sales@bearcreekcoffee.com)

[www.bearcreekcoffee.com](http://www.bearcreekcoffee.com)