



El Salvador

Process: Washed
Roast Level: Medium
Intensity: 3/5
Bean Profile: El Salvador El Borbollon
Taste Note: Chocolate Raisin | Caramel



Brazil

Process: Washed
Roast Level: Medium
Intensity: 3/5
Bean Profile: Brazil Maritaca
Taste Note: Toasted Nut | Chocolate



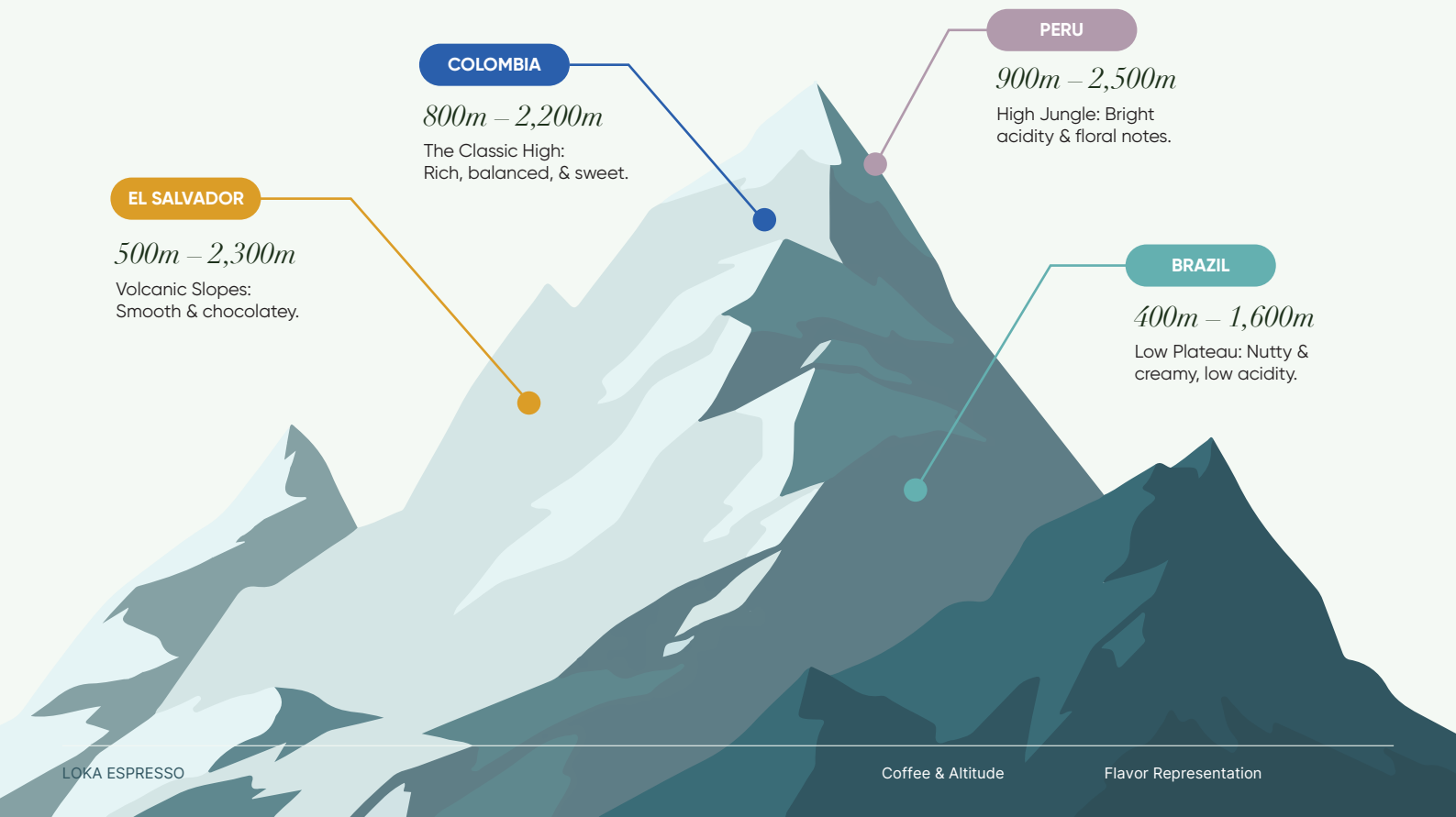
Colombia

Process: Washed
Roast Level: Medium Dark
Intensity: 3/5
Bean Profile: Colombia Huila
Taste Note: Almond Cream | Sweet
Berry | Bright Citrus



Peru

Process: Washed
Roast Level: Dark
Intensity: 3/5
Bean Profile: Peru Sujeilly Vasquez
Taste Note: Dark Chocolate |
Cereal | Malt



Green



These are the raw seeds of the coffee cherry before any heat is applied.

SURFACE:
Waxy/Hard

ACIDITY:
Extremely High

MAIN NOTE:
Grass/Herbs

Medium



Often called "City Roast" or "Breakfast Roast," this is considered the "balanced" middle ground.

SURFACE:
Dry/Matte

ACIDITY:
Balanced

MAIN NOTE:
Caramel/Nuts

Medium-Dark



Commonly known as "Full City" or "Viennese Roast."

SURFACE:
Slightly Oily

ACIDITY:
Low

MAIN NOTE:
Bittersweet

Dark



Commonly called "French Roast," "Italian Roast," or "Espresso Roast."

SURFACE:
Very Shiny/Oily

ACIDITY:
Minimal

MAIN NOTE:
Smoke/Char



Coarse

- Similar to sea salt.
- Ideal for **French press** and **Percolators**.



Medium-Fine

- Slightly smoother than sand.
- Best for **AeroPress** (with short brew times)



Medium-Coarse

- Feels like rough sand.
- Suitable for **Chemex** and **Flat-bottom drip brewers**.



Fine

- Feels like table salt.
- Essential for **Espresso** and **Moka pots**.



Medium

- Comparable to regular sand.
- Used for **Cone-shaped pour-overs** and **Siphon brewers**.



Extra Fine

- Powdery texture, like flour.
- Required for **Turkish coffee**.




MUVNA

*Mach M8 Hand Crank
Espresso Machine*

The Mach M8 Espresso Machine is a high-precision, manual lever espresso maker, crafted for coffee aficionados who desire complete control over their brewing process. Designed with Italian-inspired mechanical aesthetics, this machine empowers users to fine-tune every stage of espresso extraction. By adjusting the lever action, you can achieve optimal pressure throughout the pre-infusion, medium pressure, and high-pressure stages to create a balanced, rich, and flavorful cup of espresso.