



THE WATER & COFFEE COMPANY



HOW WELL DO YOU KNOW YOUR COFFEE?

Your essential guide to cafe-style coffee types



YOUR DETAILED GUIDE TO...

COFFEE TYPES



THE WATER & COFFEE COMPANY



COFFEE IS THE SECOND MOST WIDELY TRADED COMMODITY IN THE WORLD...

A versatile drink, coffee can be enjoyed warm or cold, frothy or smooth, milky or strong. With dozens of coffee types to choose from, there's a perfect coffee for every taste palate.



'YOU ENJOY YOUR COFFEE THROUGH...'



crema



sweetness



body



aroma

'FRESHLY ROASTED COFFEE BEANS...'

...should be kept away from:



heat



light



air



humidity

**THERE ARE TWO TYPES OF BEANS THAT
CREATE THE COFFEE YOU ENJOY, THESE ARE;**

ARABICA

Aromatic and delicate in flavour, the Arabica bean is acidic in taste, with underlying sweet notes. Grown in Central America, East Africa, and India, the beans exist at heights of 1,970 to 6,500 feet and are green-blue in colour (before roasting).

ROBUSTA


The Robusta bean contains higher caffeine levels, exemplifies an earthy flavour and full bodied taste. Grown in Western Africa, South East Asia and Indonesia, this bean is rounder in shape and yellow-grey in colour (before roasting).

'THE WEAK FROM THE STRONG...'

A mindful sip of a quality coffee stands worlds apart from a poor one. There are a number of elements that influence the quality of a coffee...

1. 
bean type

2. 
bean roast

3. 
temperature

4. 
pressure

5. 
origin

**WE USE LAVAZZA AND CAFFÉ PRIMA TO SUPPLY
GREAT TASTING COFFEE TO OUR CUSTOMERS**

The finest ingredients from across the globe are picked to ensure the coffee selected is always of the highest quality offering the finest aroma, body and flavour possible.

Lavazza and Caffé Prima use the finest Arabica and Robusta beans, ensuring every cup is flavoursome and aromatic.

LAVAZZA
ITALY'S FAVOURITE COFFEE



So, how well do you know your coffee varieties – could you tell your latte macchiato from your caffè mocha?

COFFEE GUIDE



Coffee shop specialties are formed using different ingredients and blending techniques...

ESPRESSO

Espresso with crema.

The classic espresso is short and intense made from pure espresso coffee topped with a pleasant crema. It takes 15 bar pressure to form an authentic espresso, full-bodied and aromatic with a strong aftertaste.

 25-30ml espresso, 5ml crema



Did you know? There are approximately 42 coffee beans in an espresso.

caffé americano

Diluted black coffee.

A double espresso topped with hot water. The diluted coffee embodies a subtle aroma and less bitterness than a classic espresso.

 Double espresso, 2/3 hot water



Did you know? Translating to 'American coffee' this drink was thought to be enjoyed by American's who preferred the taste of weaker coffee (or so we believe).

Espresso macchiato

An espresso topped with a spot of milk.

Half way between a latte and a cappuccino, an espresso macchiato is an espresso with a dab of foamed milk on the top. Allowing your taste buds to enjoy a flavour which sits between a strong espresso and a milky cappuccino.

 **Espresso, foamed milk**



Did you know? The latte macchiato is often referred to as the 'long macchiato' while the espresso macchiato is known as the 'short macchiato.'

Latte macchiato

Foamy and intense coffee with a layered appearance.

Marked with espresso, the latte macchiato is intensely bold as a result of the espresso being poured in last for a robust taste. Steamed whole milk, and two shots of espresso give the latte macchiato a roasted taste.

 **Milk foam, espresso, steamed milk**



Did you know? The latte macchiato is consistent with the recipe of the caffè latte but the ingredients settle in a different manor which creates a beautiful layered drink. Hot, steamed milk first, followed by micro foam milk. The espresso is poured in after (leaving the coffee stain dot) and settles between the two layers of milk creating the latte macchiato's iconic look.

Cappuccino

Frothy, milky coffee.

A blend of milk and espresso provides the cappuccino with a smoother, milkier taste that is less bitter and finished with a large portion of microfoamed milk on top.

 **Espresso, steamed milk, foamed milk**



Did you know? The word cappuccino was actually derived from the Italian meaning 'hood'. The Capuchin Monks wore dark brown hooded robes and some historians believe that the beverage was named after the colour of their robes.

Caffé Latte

Frothy coffee with more milk than a cappuccino.

Milkier than a cappuccino, the caffè latte is topped with hot milk as well as microfoamed milk.

 **Espresso, steamed milk, foamed milk**




Did you know? Caffé latte was originally a morning drink, consumed only at breakfast. Today the caffè latte is enjoyed all throughout the day.

Caffé mocha

Caffé latte with a chocolate twist.

The same build as the caffè latte, the caffè mocha has the added sweetness of chocolate stirred in with the milk and espresso.

 **A trio of chocolate, milk (microfoamed milk, steamed milk), and espresso (oh, and optional whipped cream)**



Did you know? Caffé mocha can be made from coco powder or chocolate syrup.

flat white

Caffé latte with a smoother blend.

With its signature white dot, the flat white is finished with a thin milk free pour which gives it its iconic style. Rich and smooth, the flat white blends milk and espresso for a perfectly balanced sip. The flat white is crafted in the same way as the caffè latte but with the foam folded evenly throughout the layers.

 **Espresso/double ristretto (a stronger, less bitter espresso), velvety microfoamed milk**



Did you know? It's the velvet microfoam instead of froth that gives the flat white its iconic style and taste and differentiates it from a caffè latte.

Coffee white

Regular coffee with chilled milk.

The traditional coffee with milk added.

 **Black espresso, water and milk**



Did you know? White coffee although similar to café au lait, should be distinguished in that it uses cool or room-temperature milk, while café au lait uses heated or steamed milk.

café au Lait

Espresso with heated milk.

A white coffee made instead with heated milk and espresso. Thinning the strong espresso with smooth milk, the café au lait is a milkier coffee with little to no foam on top.

 **Espresso and water poured with heated milk**



Did you know? Traditionally the French serve the café au lait in a small bowl, while the Italians serve the drink in a tall glass with a handle.



SO WHAT IS YOUR FAVOURITE COFFEE?

Let us know with
the hashtag...

#CoffeeLove

For more information

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