

HIVE CAFE™ 3

BREWING & DILUTION



Recipe Character	Coffee Type Roast	Cupping Notes	Estimated Brew Time	Grind Size	Description	Tank Doser Height	Water Qty	Coffee Dose	Concentrate Yield	Concentration
Bright and Tangy	Light to Medium Cinnamon Blonde New England City	Bright Citrus Fruit Toasted Grain Milk Chocolate	40 min	600-800 micron	Filter Plus French Press	5/8 inch	1.73 tanks	3 lb	1.38 gal	Concentrated. Requires dilution to RTD Still or Nitro.
Smooth and Balanced	Medium to Medium Dark Full City Vienna	Milk Chocolate Dark Chocolate Caramel Nutty Earthy	35 min	500-600 micron	Filter Pour Over Drip	1/2 inch	1.5 tanks	3 lb	1.13 gal	Very Concentrated. Requires diluting for RTD or Espresso Replacement Concentrate.
Roasted Chocolate	Dark Vienna French Italian	Dark Chocolate Bold Smoky Roasty	30 min	500 micron	Very Fine Filter Minus	1/2 inch	1.38 tanks	3 lb	1.0 gal	Extremely Concentrated, Espresso Strength. Requires Diluting for RTD or Espresso Replacement Concentrate.

DILUTION

Roast	Concentrate Yield	Refreshing		Traditional		Stout		Espresso Replacement Concentrate	
		Dilution Qty.	Total Yield	Dilution Qty.	Total Yield	Dilution Qty.	Total Yield	Dilution Qty.	Total Yield
Light to Medium Cinnamon Blonde New England City	1.38	3.22	4.60	2.45	3.83	2.07	3.45	0.00	1.38
Medium to Medium Dark Full City Vienna	1.13	3.77	4.90	2.95	4.08	2.54	3.67	0.34	1.47
Dark Vienna French Italian	1.00	3.83	4.83	3.03	4.03	2.63	3.63	0.45	1.45

WATCH THE OVERVIEW



SEE THE FULL LENGTH DEMO BREW + Q&A

