

FILTER BLEND



TEKTÖN



A tektön is an artisan or builder. This foundational filter blend presents balance as a quality that isn't boring. Instead, it features supporting amounts of sweetness and acidity. Just as in our coffees, we seek balance between enduring business practices and support for our community.

Tektön is a balanced coffee blend and a staple in our lineup, alongside several single origin offerings. It matches the integrity of those selections with a transparent supply chain. To create the flavor profile, we blend two coffees. First, we source a sweet and balanced washed coffee. Then, we add an equal amount of something a bit more floral and fruity. This makes Tektön satisfying for both novice and experienced palates. It offers enough complexity to please any coffee aficionado without overwhelming someone seeking a solid cup of coffee.

The purchase of Tektön supports local charities in the St. Louis area. Each quarter, we select a charity that will receive \$1 for every pound of Tektön we sell. The current benefiting charity, along with the coffee and blend ratios used to make Tektön, can be found on our blends page at blueprintcoffee.com/blends.



TEKTŌN



BEST BREWING PRACTICES

WATER

Use filtered water free of taste or odor defects. Avoid distilled water (too soft!) and spring water (often too hard!). 100-150 TDS is ideal. For best extraction, water should be 200-210° F.

GRIND

Use a burr grinder for the best extraction. Clean it regularly and change the burrs when recommended by the manufacturer. If the coffee tastes too bitter, make the grind coarser. If the coffee tastes flat or sour, make the grind finer.

RATIO

Scales are key to success and ease! For filter brewing, we suggest 1 gram of coffee for every 16 grams of water (that's roughly 60g coffee per liter of water).

TIME

For filter brewing, aim for 3-4 minutes of contact time between the water and coffee. It's okay if smaller batches are slightly faster and large batches are slightly slower.

WE TASTE:

brown sugar, citrus,
florals, stone fruit

