

COSTA RICA

Tarrazú CECA

Fellow Aiden brew guide

SHAREABLE PROFILE

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Scan the QR or paste the link into the Fellow Aiden app to load this profile onto your brewer. Profile name on-device: **Windfields — Tarrazú CECA**.



WHAT THE PROFILE DOES

Ratio	1:16
Bloom	2× dose water at 96 °C, hold 35 s
Slow pulses	3× at 30 s intervals, 95–96 °C
Batch finish	1× at 30 s, 95–95 °C

WHAT TO TASTE FOR

Apricot, Caramel, Milk Chocolate

NO AIDEN? USE THIS AS A POUROVER TARGET

Dose	20 g
Water	320 g (1:16)
Water temp	99 °C off-boil
Grind	Medium-fine
Total brew	~3:30

Pour in pulses that match the Aiden schedule — bloom first at 2× dose for 35 s, then 3 evenly-spaced pours to final weight. It's forgiving.