

## ETHIOPIA

# Uruga Grade 1

Fellow Aiden brew guide

SHAREABLE PROFILE

[brew.link/p/kxIJ](https://brew.link/p/kxIJ)

Scan the QR or paste the link into the Fellow Aiden app to load this profile onto your brewer. Profile name on-device: **Windfields — Uruga Grade 1.**



## WHAT THE PROFILE DOES

Ratio	1:18
Bloom	2× dose water at 97 °C, hold 45 s
Slow pulses	4× at 30 s intervals, 96–97 °C
Batch finish	1× at 30 s, 96–96 °C

## WHAT TO TASTE FOR

Peach, Jasmine, Cotton Candy

## NO AIDEN? USE THIS AS A POUROVER TARGET

Dose	20 g
Water	360 g (1:18)
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 45 s, then 4 evenly-spaced pours to final weight. It's forgiving.