



COFFEE GUIDE

for Coffee Lovers Like You

Take a look at everything you need to know about coffee, from coffee beans and types of coffee roasts to methods of coffee brewing to types of coffee drinks you can try even at the comfort of your home.

Four Main Types of Coffee Beans

ARABICA



ARABICA (*Coffea arabica*)

- Most produced and heavily marketed coffee bean in the world
- Sweeter and softer
- Less acidic on the stomach
- Farmed and grown in high-altitude areas
- Easy to plant and nourish
- Best experienced when served hot (without milk or creamer)

ROBUSTA



ROBUSTA (*Coffea caniphora*)

- Second-most produced and heavily marketed coffee bean in the world
- Strong and harsh flavor
- High caffeine level
- Low acidity
- Rubbery taste and flat smell for low-quality beans
- Best experienced when served with sugar and cream

LIBERICA



LIBERICA (*Coffea liberica*)

- Grows in very specific climates
- Harder to find in the market
- Unique aroma: fruity and flowery smell
- Smoky taste, also known as "woody" taste

EXCELSA



EXCELSA (*Coffea excelsa* or *Coffea liberica* var. *dewevrei*)

- Part of the Liberica family, though the species is very distinct
- Grows in Southeast Asia
- Dark and rosy notes taste