



### *El Salvador*

Process: Washed

Roast Level: Medium

Intensity: 3/5

Bean Profile: El Salvador El Borbollon

Taste Note: Chocolate Raisin | Caramel



### *Brazil*

Process: Washed

Roast Level: Medium

Intensity: 3/5

Bean Profile: Brazil Maritaca

Taste Note: Toasted Nut | Chocolate



### *Colombia*

Process: Washed

Roast Level: Medium Dark

Intensity: 3/5

Bean Profile: Colombia Huila

Taste Note: Almond Cream | Sweet  
Berry | Bright Citrus



### *Peru*

Process: Washed

Roast Level: Dark

Intensity: 3/5

Bean Profile: Peru Sujeyll Vasquez

Taste Note: Dark Chocolate |  
Cereal | Malt



## Green



These are the raw seeds of the coffee cherry before any heat is applied.

**SURFACE:**  
Waxy/Hard

**ACIDITY:**  
Extremely High

**MAIN NOTE:**  
Grass/Herbs

## Medium



Often called "City Roast" or "Breakfast Roast," this is considered the "balanced" middle ground.

**SURFACE:**  
Dry/Matte

**ACIDITY:**  
Balanced

**MAIN NOTE:**  
Caramel/Nuts

## Medium-Dark



Commonly known as "Full City" or "Viennese Roast."

**SURFACE:**  
Slightly Oily

**ACIDITY:**  
Low

**MAIN NOTE:**  
Bittersweet

## Dark



Commonly called "French Roast," "Italian Roast," or "Espresso Roast."

**SURFACE:**  
Very Shiny/Oily

**ACIDITY:**  
Minimal

**MAIN NOTE:**  
Smoke/Char



## Coarse

- Similar to sea salt.
- Ideal for **French press** and **Percolators**.



## Medium-Coarse

- Feels like rough sand.
- Suitable for **Chemex** and **Flat-bottom drip brewers**.



## Medium

- Comparable to regular sand.
- Used for **Cone-shaped pour-overs** and **Siphon brewers**.



## Medium-Fine

- Slightly smoother than sand.
- Best for **AeroPress** (with short brew times)



## Fine

- Feels like table salt.
- Essential for **Espresso** and **Moka pots**.



## Extra Fine

- Powdery texture, like flour.
- Required for **Turkish coffee**.

# LOKA ESPRESSO MACHINE: MUVNA

LOKA  
ESPRESSO



## *Mach M8 Hand Crank Espresso Machine*

The Mach M8 Espresso Machine is a high-precision, manual lever espresso maker, crafted for coffee aficionados who desire complete control over their brewing process. Designed with Italian-inspired mechanical aesthetics, this machine empowers users to fine-tune every stage of espresso extraction. By adjusting the lever action, you can achieve optimal pressure throughout the pre-infusion, medium pressure, and high-pressure stages to create a balanced, rich, and flavorful cup of espresso.