kaldra.coffee/ HOMEPAGE

ED WEDNESDAYS / FREE SHIPPING OVER $45 / EVERY BAG SHIPS WITH ITS ROAST SPEC / BATCH 214 NOW LIVE / SUBSCRIBE & SAVE 15% / ROASTED TUESDAYS /

KALDRA. COFFEE BREW GUIDES SUBSCRIBE ROASTERY BAG 0

BATCH 214 — ROASTED 11 AUG

COFFEE, ROASTED TO THE NUMBER.

We don't do "smooth and nutty". Every KALDRA bag ships with the numbers behind it — altitude, density, charge temp, development time — because you deserve to know what you're drinking, not just how it was described.

SHOP THE COFFEE BREW GUIDES



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HOME · COFFEE · PRODUCT · BREW GUIDES

KALDRA.

COFFEE · BREW GUIDES · SUBSCRIBE · ROASTERY · BAG

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SHOP THE COFFEE · BREW GUIDES



214 · 72h · 1,850m · 100%

THIS WEEK'S DROP

ALL SIX COFFEES →



VOLTA $22

Ethiopia · Washed · Light

ADD TO BAG



KILN $20

Colombia · Washed · Medium

ADD TO BAG



BLACKOUT $21

Sumatra · Wet-hull · Dark

ADD TO BAG

KALDRA. · COFFEE · BREW GUIDES · SUBSCRIBE · ROASTERY · BAG

ALL COFFEE

Six roasts. Every one traceable to a farm, scored blind, and shipped with the numbers that made it. Filter by how you drink it.

ALL · LIGHT · MEDIUM · DARK · DECAF · BLENDS · FEATURED



VOLTA $22

Ethiopia · Washed · Light

ADD TO BAG



KILN $20

Colombia · Washed · Medium

ADD TO BAG



BLACKOUT $21

Sumatra · Wet-hull · Dark

ADD TO BAG



NIGHTSHIFT $19

Colombia · Sugarcane · Medium

ADD TO BAG



THE HOUSE $18

Blend · Mixed · Lt-Med

ADD TO BAG



COLD SPEC $23

Blend · Natural · Med-Dk

ADD TO BAG

KALDRA. · COFFEE · BREW GUIDES · SUBSCRIBE · ROASTERY · BAG

BREW GUIDES

Four methods, timed and measured. These are starting points, not commandments — brew it once as written, then change one variable at a time until it tastes like yours.

V60 POUR-OVER · FRENCH PRESS · AEROPRESS · COLD BREW

V60 POUR-OVER

The method that shows a coffee's flaws and its best qualities in equal measure. Ideal for Volta and anything else roasted light. If your cup tastes thin, grind finer before you change anything else.

Ratio	1:16
Dose	18g
Water	288g @ 96°C
Grind	Medium-fine
Total time	3:45

01 **RINSE & PREHEAT** — 0:00
Fold the filter seam, seat it in the cone and rinse it through with hot water. This kills the paper taste and warms the brewer — skip it and your first 30 seconds run cold.

02 **DOSE & LEVEL** — 0:00
18g of coffee, ground medium-fine — roughly table salt. Shake the bed flat. An uneven bed channels, and channelling is where sour cups come from.

03 **THE BLOOM** — 0:00
Pour 50g of water in slow circles, wetting every grain. Watch it swell and off-gas. Give it 45 seconds — light roasts need the full time to release their CO₂.

04 **FIRST POUR** — 0:45
Take it to 180g in steady concentric circles, staying off the paper. Keep the water level high; the slurry should look like it's gently churning, never violently.

05 **SECOND POUR & DRAWDOWN** — 1:15
Finish to 288g, then leave it alone. A small swirl at the end levels the bed. You want the last drop through by 2:45 — much later and you're pulling bitterness.

RATIO CALCULATOR

Tell it how much coffee you want in the cup. It tells you what to weigh out.

Brewed volume (ml): 500

Strength / ratio: 1:16 — Balanced (V60)

31g coffee to weigh · 500g water to pour · 2 servings (cups)

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BREW GUIDES

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KALDRA.

COFFEE BREW GUIDES SUBSCRIBE ROASTERY

BAG 0

INDEX / COFFEE / VOLTA



SINGLE ORIGIN · LIGHT ROAST

VOLTA

★★★★★ 4.9 · 318 reviews

Grown at 2,050m in Ethiopia's Guji zone and washed at the Shakiso station, Volta is the coffee that converts people who "don't like light roasts". Stop-start floral on the nose, stone fruit through the middle, and a bergamot finish that hangs around for a while.

PEACH JASMINE BERGAMOT

GRIND

WHOLE BEAN — GRIND AT HOME

WHOLE	FILTER	ESPRESSO	COARSE
Bean	Medium	Fine	Press

SIZE

340G — ABOUT 24 CUPS

kaldra.coffee/

MOBILE · 390 PX

ESDAYS / SHIPPED WEDNESDAYS / FREE

KALDRA.

0

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SHOP THE COFFEE

BREW GUIDES



KALDRA.

Close

COFFEE 01

BREW 02

VOLTA 03

SUBSCRIBE 04

HELLO@KALDRA.EXAMPLE

TUESDAYS / SHIPPED WEDNESDAYS / FR

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