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Der Hoffskeller Times

1040 Sherman Rd
Cedarburg,
Wisconsin

Wisconsin's Farmers Market Coffee

Issue #6

What Makes Hoffskeller Coffee Different?

CEDARBURG, WISCONSIN - Der Hoffskeller coffee is roasted in a very specific way, and it's the only roast we do. We built several cast iron roasters modelled after 17th century coffee roasting equipment, and used these for over a year to roast all our coffee. We now use a larger cast iron drum roaster, maintaining the same flavor profile which requires the following:

- 1) We release beans throughout the roasting process to create a spectrum of roast levels in one roast.
- 2) Lower temperature roasting to cook the beans inside and out without scorching.
- 3) Cast iron drum for the warm full bodied flavor.
- 4) Retaining some of the coffee bean skin just like the old roasters did.
- 5) Highest quality Supremo Arabica beans

This process produces a coffee which tastes just like stovetop roasted coffee... the original coffee flavor!

Send A Photo Of Your Hoffskeller Coffee

Scan the link below and send us a photo of your Hoffskeller Coffee! We would love to see how you prepare it!



Got a cool
coffee cup?
Percolator?
Brew station?
Write a
review and
show us your
setup!

Where Can I Find This Coffee!?



CEDARBURG, WISCONSIN - Visit our website and click on the "Farmers Markets" link for a calendar of all farmers markets you can find us at! Scan the link in the upper left of this page or visit hoffskeller.com/farmers-markets and we will see you there. You can also order our coffee on our website and it will arrive fresh within 2-5 days.

Support Farm Stands

This is a friendly reminder to support your local farm stands and farmers markets this summer. Grocery stores are great and all, but the freshest food in Wisconsin is found on our farms. Just do a quick search for "farm stand" "farm store" "farm" or "farmers market" and you will find lots of options to try.