



DRAGON BREATH COFFEE:

Elevating The Coffee Experience With Premium Beans And Creative Infusions

Introduction

In a market saturated with generic blends and mass-produced roasts, Dragon Breath Coffee stands out as a boutique purveyor of premium coffee beans and expertly ground coffee. Founded on a passion for craftsmanship, the company not only delivers beans of exceptional flavor and aroma but also empowers coffee enthusiasts to experiment with novel infusions—most notably the art of marrying coffee beans with fine spirits. This article provides a comprehensive overview of Dragon Breath Coffee's offerings, its commitment to quality, and a detailed, step-by-step guide on how to safely infuse coffee beans with alcohol, ensuring a delightful, responsibly crafted product for home baristas and hospitality professionals alike.

1. COMPANY OVERVIEW

1.1 HISTORY & VISION

Dragon Breath Coffee emerged in 2015 from a small roastery in Portland, Oregon. The founders—two former specialty-coffee roasters—identified a gap in the market for beans that combined single-origin provenance with consistent, small-batch roasting. Their vision was simple: *“to awaken the senses, one cup at a time, while encouraging curiosity and creativity in the coffee ritual.”*

1.2 CORE VALUES

1. Uncompromising Quality

At the heart of Dragon Breath Coffee is a dedication to exceptional flavor. Whether customers choose premium whole-bean packs or freshly ground coffee, every product is sourced from reputable farms that practice meticulous harvesting and processing. Rigorous cupping tests ensure that each batch delivers the rich, nuanced taste that coffee connoisseurs expect.

2. Sustainable Sourcing

Dragon Breath Coffee believes that great coffee should never come at the expense of the planet. The company partners with growers who employ eco-friendly practices such as shade-grown cultivation, water conservation, and fair-trade certification. By supporting these initiatives, the brand helps preserve biodiversity while providing consumers with responsibly produced beans and grounds.

3. Innovation & Transparency

Staying ahead in a dynamic market requires continual innovation. Dragon Breath Coffee regularly explores new roasting profiles, limited-edition blends, and convenient brewing solutions, all while maintaining full transparency about ingredient origins and production methods. This openness builds trust and empowers consumers to make informed choices about the beans and ground coffee they enjoy.



2. PRODUCT PORTFOLIO

2.1 PREMIUM WHOLE-BEAN SELECTIONS

Dragon Breath Coffee curates 10 distinct single-origin beans, each harvested at peak ripeness and roasted to highlight its unique terroir. Highlights include:

Ethiopian Yirgacheffe – Bright citrus notes, floral perfume, medium-light roast.

Colombian Supremo – Balanced body, caramel sweetness, medium roast.

Sumatra Mandheling – Earthy depth, chocolate undertones, dark roast.

Each bag carries a QR code linking to a cupping video, bean-origin map, and farmer interview, reinforcing the company's transparency ethos.

2.2 GROUND COFFEE OPTIONS

For consumers who prefer convenience, Dragon Breath offers pre-ground coffee in three grind sizes (coarse, medium, fine), each packaged in airtight, resealable bags with a one-year shelf-life guarantee. The ground lines mirror the whole-bean portfolio, ensuring that flavor fidelity is maintained regardless of the chosen preparation method.

3. QUALITY ASSURANCE

3.1 SOURCING PROTOCOL

All beans are sourced through direct trade agreements, enabling the roastery to pay above-fair-trade premiums and request detailed agronomic data. Farmers must meet criteria for:

Sustainable shade-grown practices.

Minimal use of pesticides (certified organic where possible).

Consistent post-harvest processing (washed, natural, or honey).

3.2 ROASTING METHODOLOGY

Dragon Breath employs a computer-controlled, drum-roaster that records temperature curves for every batch. Roasters use a “first-crack, second-crack” monitoring system to achieve the targeted roast level, then cool the beans instantly to preserve volatile aromatics.



4. WHY CHOOSE PREMIUM COFFEE?

Flavor Complexity – Single-origin beans showcase nuanced tasting notes that generic blends lack.

Health Benefits – High-quality beans retain antioxidants (chlorogenic acids) better than over-roasted mass-market options.

Versatility – Premium beans are ideal for espresso, pour-over, French press, and for creating infused spirits that retain distinct coffee characteristics.

5. INFUSING COFFEE BEANS WITH ALCOHOL: AN OVERVIEW

Infusing coffee beans with alcohol creates a dual-flavor medium that can be used in cocktails, desserts, and culinary sauces. The process extracts aromatic oils and soluble compounds from the beans while allowing the spirit to absorb coffee's bitterness and nuance, yielding a balanced, aromatic spirit.

Key Benefits:

Enhanced Aroma: Alcohol acts as an efficient solvent for coffee's volatile oils, intensifying scent.

Shelf-Stable Flavor: Infused spirits can be stored for months without loss of potency.

Creative Cocktail Base: Use the infusion as a base for espresso martinis, Old Fashioneds, or dessert dramatics.



6. STEP-BY-STEP GUIDE TO COFFEE-BEAN INFUSION

Note: This guide assumes the use of a 70–80 % ABV neutral spirit (e.g., vodka, grain alcohol) or a high-quality bourbon/rum for richer flavor. Adjust alcohol strength based on the desired final profile.

6.1 MATERIALS & EQUIPMENT

Item	Recommended Specification
Coffee beans	Freshly roasted, whole-bean (medium-dark or dark roast for richer extraction).
Alcohol	70 % (140 proof) neutral spirit <i>or</i> 40 % (80 proof) bourbon/rum.
Infusion jar	500 ml stainless-steel or glass jar with airtight seal.
Fine-mesh filter or cheesecloth	For straining after infusion.
Measuring scale	Accurate to 0.1 g.
Dark storage container	Amber glass bottle (optional, for final product).
Thermometer	Optional, for temperature monitoring (room temperature is ideal).

6.2 PREPARING THE BEANS

Weigh 150 g of whole-bean coffee (approximately 1 cup).

Lightly crush the beans using a mortar-pestle or a rolling pin—just enough to expose the surface without turning them into a powder. This maximizes surface area while preventing excessive bitterness.

6.3 COMBINING BEANS AND ALCOHOL

Place the crushed beans into the infusion jar.

Add 300 ml (approximately 1 1/4 cup) of alcohol (a 2:1 bean-to-liquid ratio is a reliable baseline).

Seal the jar tightly and give it a gentle shake to ensure full contact.



6.4 INFUSION PERIOD

Phase	Duration	Action
Initial Extraction	24 hours	Store the jar at room temperature (20–22 °C) , shaking lightly once every 6 hours.
Maturation	4–7 days	Transfer the jar to a cool, dark pantry . Shake once daily. Observe aroma; when the scent becomes robust yet balanced, proceed to filtration.
Optional Sweetening	Up to 2 days (post-filtration)	Add 30–50 g of organic cane sugar or simple syrup if a sweeter profile is desired. Stir until dissolved.

Tips for Optimization:

Roast Level Influence: Darker roasts impart more bitter compounds; medium roasts yield a smoother balance. Adjust infusion time accordingly (shorter for dark, longer for medium).
Spirit Choice: Neutral spirits keep the coffee flavor pure; bourbon or rum adds layers of vanilla, caramel, and oak.

6.5 FILTRATION

Prepare a fine-mesh filter or double-layer cheesecloth over a clean, sterilized measuring cup. Slowly pour the infused liquid through, allowing gravity to separate the beans and fine particles. Press gently on the beans to extract any residual liquid; avoid excessive force to keep the final product clear.

6.6 BOTTLING & STORAGE

Transfer the filtered infusion into an amber glass bottle to protect against UV degradation. Label with the bean origin, roast level, spirit used, and infusion date. Store in a cool, dark place. The infusion remains stable for 6–12 months; flavor depth may evolve, becoming smoother over time.

6.7 SAFETY & LEGAL CONSIDERATIONS

Alcohol Content: Ensure the final product complies with local regulations for ABV and labeling.
Allergen Awareness: Coffee and alcohol are common allergens; clearly inform consumers.
Responsible Consumption: Promote moderate use; include a disclaimer encouraging responsible drinking.



7. SUSTAINABILITY & ETHICAL SOURCING

Dragon Breath Coffee's commitment to sustainability extends beyond the bean. The company:

- Uses compostable packaging for whole-bean bags (plant-based bio-film).
- Offsets carbon emissions via reforestation projects in coffee-growing regions.
- Donates a portion of profits to community education programs on sustainable farming.

When customers purchase the Infusion Starter Kit, a percentage of the sale supports fair-trade cooperatives that cultivate the beans, ensuring that growers receive equitable compensation for their expertise.

8. CUSTOMER EXPERIENCE

"I never imagined my home bar could taste as complex as a specialty coffee shop. The Dragon Breath coffee-bourbon infusion transformed my after-dinner drinks—rich, aromatic, and perfectly balanced." – **Laura M., Portland, OR**

"The step-by-step guide was clear, and the kit's quality made the process painless. My friends were blown away by the coffee-rum cocktail at our latest gathering." – **Javier L., Austin, TX**

These testimonials highlight the brand's success in demystifying the infusion process while delivering premium flavor experiences.



9. ORDERING, SHIPPING, AND SUPPORT

Online Store: Full catalog available at www.DragonBreathCoffee.com.

Subscription Service: Choose a monthly delivery of your favorite beans or an infusion kit, with a 10 % discount and free shipping on orders over \$50.

Customer Support: Email, and a 24-hour response window for inquiries about brewing, infusion, or product selection.

Dragon Breath Coffee marries exceptional coffee craftsmanship with innovative, user-friendly experimentation. By offering meticulously sourced beans, expertly ground coffee, and a transparent, science-backed approach to alcohol infusion, the brand empowers the general public to elevate both everyday coffee rituals and elevated cocktail creations. Whether you are a seasoned barista, a home mixologist, or simply a coffee lover seeking richer flavors, Dragon Breath Coffee provides the tools, knowledge, and premium products needed to explore the full potential of coffee—straight from bean to spirit.

Discover the taste of fire, the aroma of distant hills, and the creative spark that comes from infusing two beloved traditions: coffee and spirits. Visit DragonBreathCoffee.com today and let your palate take flight.