

Learn – Ember & Oak Coffee Roasters

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Ember & Oak Coffee Roasters

Category: Learn

Washed, natural, honey: what processing does to the cup Processing is what happens between picking the coffee cherry and drying the seed inside it, and it changes the flavour of the cup as much as the variety or the altitude. Washed The fruit is removed before drying, and the seeds ferment briefly in water. Washed coffees taste clean and bright, with clear acidity. Our Yirgacheffe Konga is a classic example: tea-like and floral. Natural The whole cherry dries in the sun for three to four weeks before the fruit is removed. Naturals are fruit-forward and heavier, with berry and wine-like notes, but they need careful drying to avoid off flavours. Honey Some of the fruit's sticky mucilage is left on the seed as it dries. The result sits between washed and natural: sweeter and rounder than washed, cleaner than natural. Next time you visit the café, ask to taste a washed and a natural from the same farm side by side. The difference is surprising. October 7, 2026

How to store coffee so it stays fresh Coffee's enemies are air, light, heat and moisture. Keep beans in their resealable bag with the air pressed out, or in an opaque airtight canister, in a cupboard away from the stove. Should coffee go in the fridge? No. The fridge is humid and full of smells that coffee absorbs. The freezer is fine for longer storage if you portion beans into airtight bags and only take out what you will use within a week, without refreezing. Whole bean or ground? Ground coffee goes stale in days because so much more surface is exposed to air. If you can, buy whole bean and grind just before brewing. How long does a bag last? Unopened, a sealed bag with a one-way valve keeps coffee tasting good for six to eight weeks from roasting. Once opened, aim to finish it within three weeks. That is why our subscriptions default to a size that a typical household drinks in about a fortnight. September 1, 2026

Ember & Oak Coffee Roasters

Small-batch specialty coffee, roasted in Fitzroy, Melbourne

112 Gertrude Street, Fitzroy VIC 3065 Mon–Fri 7am–3pm · Sat–Sun 8am–3pm

Coffee

This month's coffee

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