



Soltane Café Q&A

Q: Does Soltane Café roast its own coffee?

A: Hey, that's a secret project we're working on! Don't tell anybody (tell everyone).

Q: Where is your coffee sourced?

A: We carry a rotating collection of coffee from different roasters.

Q: Why different roasters?

A: Having and bringing in different roasters allows us to bring an array of different origins roasted by some of the best roasters around.

Q: Does Soltane Café offer classes?

A: Yes, we aim to have classes twice a month. Private classes are also available at Camphill Soltane's Greenhouse Café, located in Glenmoore, PA.

Q: What do the different roasts taste like?

A: Each roast has a unique taste, flavor and aroma. On the packaging the roaster usually points out different characteristics that they were able to pick up on each coffee roasted. We offer different roasts at our cafe, which gives an opportunity to find something that fits everyone.

Brewing Q&A

Q: How do I weigh out my coffee/water?

A: Any kitchen scale will do! You will find most coffee recipes are measured out in grams. Keep units in mind when shopping for a scale.

Q: My coffee is brewing too fast/too slow! Help???

A: There's a few reasons this could be happening, but often the main culprit is the grind size. Since every grinder is a little different, it can take some trial and error to find the perfect grind. Our guides help give you an idea of what you should aim for, but it may take a few tries to get it right!