



**WIN!**  
 One reader stands a chance to win a BRU Coffee home starter kit worth R400. It includes two Pure Arabica BRU ground blends, a coffee plunger as well as a milk frother. Visit [joburgwest.getitonline.co.za](http://joburgwest.getitonline.co.za) to enter.

**Tian van Deventer.**

# Take a sip bru!

Ruimsig's Tian van Deventer, and his brother, Corné are sharing their coffee-love with the world – and man, are we grateful!

Take two coffee enthusiasts, a double garage and countless trial-and-error coffee-making experiences, blend them all together – and what do you get? Well, a very, very successful coffee roastery of course! BRU Coffee Roastery in Ruimsig was established in December 2014, when Tian and Corné decided to try their hand at making the perfect cup of Java! Tian is the hands-on roasting expert, who knows all there is to know about roasting times and temperatures. He also built their first coffee roaster by modifying a regular Weber braai. 'The first roaster I made could only do about 600 grams of beans at a time. It wasn't long before the orders from family and friends began streaming in – making it time to invest in a proper

roasting machine. 'During the first few months, we experimented with roasting techniques and blends, and worked on perfecting what is now our flagship BRU Blend. It has a combination of rich flavour, excellent aroma and a full body. Corné shares the same amount of passion, but is more the business mind of the establishment. He works as a pilot in the SA Air Force currently in Langebaanweg and deals primarily with the financial aspects (despite Tian formerly working in the financial industry). Today they roast over half a ton of beans a month thanks too quite a few major clients and coffee shops on board. 'One of our sole clients is a chocolatier based in the Drakensberg – he uses our coffee to make the most divine chocolates. The BRU Blend is

by far our most popular order. It's suitable for all brewing techniques, from espresso to French press/ plungers (with the right coarseness of course!). 'We believe in roasting in small batches to ensure high quality and are proud to be one of the few roasters who provide single origin beans – beans from different regions that are roasted separately prior to being mixed into a blend. 'Our beans are sourced from various areas of Central America, South America and Africa. We only roast beans that grow 1 000 feet above sea level. We found that the flavours in these beans were much better,' said Tian as he handed me a cup and took a sip of his own fresh brew. Each packaged blend also states an expiry date, as Tian says coffee should

be consumed within two months. Supplying beans is their preference – as they remain fresh a lot longer if properly stored. However, they can provide ground coffee if required. Tian never gets tired of coffee tasting and says it's much like wine tasting ... once you've developed a palate for it, it becomes really enjoyable! Roasting coffee beans is not this father of two's only talent, he also plays the guitar in a ministry band called *Elevate* – which aims at helping and uplifting the youth ... He's one of those genuinely nice guys who easily talks about his business and family. 'My wife, Bianca and two daughters, Mignon (almost two) and 2 month-old Natania, are my greatest love. I enjoy spending any spare time with them. Bianca is also the mastermind behind the design of our packaging (she works as a graphic designer) and my biggest supporter! His darling mother, Gesinna helps in the roastery where she hand-sorts the beans and packages the coffee for them. Sorting the beans takes about 5 minutes per kilogram. The process from bean to cup is a precise and highly sensory experience ... first the raw beans are checked to see if there are any stones or bad beans in the batch. Once checked,

the beans are put into the roaster where Tian carefully monitors the times, temperatures, speed at which the drum spins and the air compression. He also tracks all his work on his laptop. 'It's the only way I am able to create the exact taste or flavour again.' Once roasted, the beans are cooled within two minutes and then sorted by hand again. The good beans are stored in airtight containers by their specific origins and blends. From there they are ready to be packed. On a high-pressure day, this entire process can be completed in just over three hours. BRU Coffee currently produces about 13 blends of coffee. They also hire out and sell a variety of coffee machines and accessories. Talk about awesome prospects – BRU Coffee Roastery is also looking to expand even further by opening a coffee shop cum deli on the West Rand! 'We've been extremely blessed! I had to make a very risky and big decision when I decided to officially quit my 9-to-5 job in April last year. Thankfully our hard work and dedication are paying off!', Tian said humbly. To order, visit their online store, [www.brucoffeeroasters.co.za](http://www.brucoffeeroasters.co.za) or contact Tian on 076 397 8602.

## Tips to get the best out of your Java:

- When brewing:**
- Most importantly – always buy fresh beans (look at the expiry date).
  - Always consume your coffee as soon as possible after opening and store in an airtight container (glass works well).
  - Invest in a burr (not blade) coffee grinder and grind your own.
  - Use good/ filtered water.
  - Do not overheat! Too much heat will cause a bitter rather than a pleasant taste. Never let the water boil while you brew.
- Stovetop & espresso machine coffee:**
- Grind consistency – like fine table salt.
  - A good benchmark is 7g for a single shot, and 14g for a double.
  - Pre-heat your cup (with hot water).
  - Based on a single shot, the brewing time for traditional espresso machines should range between 18–30 seconds.
  - If your time is off, adjust your grind to compensate.
- Percolator, plunger or aero-press:**
- Grind consistency – half that of white sugar.
  - 1 dessertspoon (14g) per 250ml of water.

Text and image: Chemélie Barnard.