

Costa Intense Amazonian Blend Beans: Grinding the Small Bag Fresh

From the teas.co.uk wiki

Costa Intense Amazonian Blend Beans: Grinding the Small Bag Fresh, in summary:

Costa's darkest home blend as whole beans in a 200g bag, about two weeks of one person's daily espresso. It needs a grinder, rewards grinding at the last minute, and suits espresso and milky drinks more than bright, fruity cups.

Last reviewed by the teas.co.uk team in September 2026.

The biggest single upgrade you can make to coffee at home is grinding just before you brew, and a small bag of whole beans is how you make that work. Two hundred grams is about as much as one person gets through while an opened bag is still at its best.

What the name does and does not promise

Despite the name, Amazonian is not a statement of origin. It is part of Costa's name for a blend, and Intense places it at the dark end of the brand's own strength scale; where the beans were grown, and in what mix, is for the current pack to say. The name's real promise is roast depth, and this is the darkest of Costa's retail blends made for home machines.

In the cup that means roasted cocoa and toasted nut on the nose, a full, syrupy body through the middle and a deliberate bitter-sweetness that finishes clean rather than ashy. Acidity is low, so there is little fruit or brightness to find. It is built for espresso and for milk drinks, where that body keeps the coffee present under steamed milk.

The case for the small bag

Whole beans hold their aroma for weeks, but once the bag is open the clock is running, and ground coffee loses it within days. A kilo in a two-cup household spends its last stretch going flat. At 200g, one person drinking a daily espresso finishes the bag in around a fortnight, which is roughly how long an opened bag stays lively. The small bag is there for a reason.

It also lets you try the blend on your own machine before you commit to the kilo bag, which holds the same coffee. By our own arithmetic, 200g gives about eleven double espressos at an 18g dose, closer to twenty-eight singles at 7g, or around thirteen two-mug cafetiere pots at 60g a litre. Those are standard doses, not pack figures.

Grinder first, machine second

Whole beans mean a grinder, either your own or the one built into a bean-to-cup machine. If you have neither, Costa's ready-ground Intense Amazonian is the practical choice. For espresso the grinder is the most important piece of kit you own: a blade grinder smashes beans into a mix of dust and chunks, and the dust over-extracts and turns the shot bitter.

Grind only the dose you are about to use. Aroma comes off freshly broken beans at once, which is why a running grinder smells so much stronger than an opened bag; keep the rest sealed. Beside Costa's Mocha Italia, also sold as a 200g bag of beans, this is the darker of the two, since Intense Amazonian sits at the very dark end of the range.

The packs we stock

- [Costa Coffee Intense Amazonian Blend Beans, 200g](#) (barcode 5039303005608)

What to eat with it

- [Lotus Biscoff Caramelised Biscuits, 250g](#): A caramelised biscuit beside a dark, cocoa-edged espresso sets sweetness against bitterness.
- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): The Oaty One's oats sit comfortably with the toasted-nut notes of a dark roast in a milky flat white.
- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): Caramel and [chocolate](#) chips pick up the bitter-sweet cocoa in the finish.

Elsewhere in the Costa range

- [Costa Coffee Intense Amazonian Blend Coffee Beans, 1kg](#)
- [Costa Coffee Intense Amazonian Blend Ground Coffee, 200g](#)
- [Costa Coffee Latte, 10 x 16g](#)
- [Costa Coffee Mocha Italia Signature Blend Coffee Beans, 200g](#)
- [Costa Coffee Smooth Decaf Blend Instant Coffee, 190g](#)
- [Costa Coffee Smooth Medium Blend Instant Coffee, 190g](#)

The full range is on the [Costa brand page](#).

FAQ

Does the Amazonian name tell you where the beans were grown? No. Intense Amazonian is a blend name that places the coffee on Costa's own intensity scale; origin details, where given, are on the pack.

Do I need a grinder for Costa Intense Amazonian beans? Yes, or a bean-to-cup machine. If you have neither, the ready-ground bag of the same blend is the better buy.

How many espressos does a 200g bag of beans make? By our arithmetic, about eleven doubles at an 18g dose, or around twenty-eight singles at 7g.

Does it work in milk drinks? Yes. The full body and low acidity keep the coffee present under steamed milk, which is what the blend is built for.

Why not just buy the kilo bag? Only if you will get through it quickly. An opened bag fades, and a single espresso drinker gets through 200g in roughly two weeks.

Curator's note: Anyone with a grinder should pick this bag over the ground one. Grind each dose just before it goes in the machine and the cocoa really comes through. Lee, teas.co.uk, Tunbridge Wells.

In short: Costa Intense Amazonian Blend Beans: Grinding the Small Bag Fresh

Field	Detail
Brand	Costa
Packs we stock	200g
Category	Coffee Beans
Caffeine	caffeinated
Format	Whole beans, needs a grinder
Best for	Espresso and milk drinks
Once opened	Aim to finish in about two weeks

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- [Costa at Home: The Coffee Shop Range](#)
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