

Costa Intense Amazonian Blend Coffee Beans 1kg: Dialling In a Dark Roast

From the teas.co.uk wiki

Costa Intense Amazonian Blend Coffee Beans 1kg: Dialling In a Dark Roast, in

summary: A kilo of Costa's dark, heavy-bodied Intense Amazonian blend in whole beans, for a household with a well-used espresso machine or cafetiere. Dark roasts dissolve fast: brew a little cooler, grind a notch coarser than expected, keep shots short.

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

A dark roast is generous to a home machine in some ways and unforgiving in others: body and crema come easily, and so does a slide into char. The kilo bag gives you enough beans to learn exactly where that line sits on your own grinder.

Who the kilo bag is for

This is the size for a household that gets through beans steadily, with an espresso machine or a grinder and cafetiere that earn their keep. The Costa business started in 1971 in London, with Sergio and Bruno Costa roasting coffee for caterers, and a kilo is a caterer's quantity that happens to suit a busy home machine too. Costa also sells the same blend as a 200g bag of beans and as ground coffee.

If the house drinks only a cup or two a day, think twice: an opened bag slowly gives up its aroma, and the 200g bag of the same blend will be finished while it is still at its best. Whichever you buy, keep the bag sealed between doses and grind only what you are about to brew, because grinding releases the aroma that the whole bean keeps locked in.

Grind and water for a dark roast

A dark roast dissolves more readily than a light one, giving up its flavour quickly and over-extracting without much encouragement. The beans are also more brittle, so they shatter finer at the same grinder setting; if your usual number chokes the machine, go one step coarser before blaming the coffee. Start fine for espresso, go medium for pour-over or a filter machine, and coarse for a cafetiere.

Water matters as much as grind. Aim for 90 to 93 degrees rather than a full boil, because a dark roast is already well along the road to bitterness and very hot water finishes the job. No thermometer? Let the boiled kettle stand for half a minute or so first. Pull shots short and the bitterness reads as cocoa; let them run long and it turns to char.

Setting expectations at home

Many people buy this bag hoping to recreate the high-street cup. The beans are only part of that: a coffee shop's drink owes as much to a commercial machine and properly textured milk. Judged on its own terms, this is a good dark roast for milk, syrupy and low in acidity, with cocoa and toasted nut heavy enough to survive a flat white or a glass of ice.

Without milk or sugar the roast is most of what you taste, so this is not the bag for anyone chasing bright fruit. Its strength shows under milk, where lighter beans vanish. On an 18g double dose, a kilo gives around 55 doubles by our reckoning, which is plenty of room to settle on a recipe and then repeat it every morning.

The packs we stock

- [Costa Coffee Intense Amazonian Blend Coffee Beans, 1kg](#) (barcode 5039303007497)

What to eat with it

- [Lotus Biscoff Snack Pack, 248g](#): The snack pack of caramelised [biscuits](#) is handy to keep beside a machine that is in daily use.
- [McVitie's Digestives Biscuits The Light One, 250g](#): The Light One, a plain digestive that leaves a heavy, cocoa-edged flat white in charge.
- [Border Classic Biscuit Sharing Pack, 400g](#): A sharing pack for a household working through a kilo of beans together.

Elsewhere in the Costa range

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

What grind setting suits Costa Intense Amazonian beans? Fine for espresso, medium for pour-over, coarse for a cafetiere. Dark roasts shatter finer, so go a step coarser if the machine chokes.

What water temperature suits a dark roast? About 90 to 93 degrees rather than a full boil, so the cup does not tip into harsh bitterness.

How many double shots does a kilo of beans give? Around 55 double espressos at an 18g dose, by our own arithmetic.

Will it taste like a Costa shop coffee? Not exactly. The shop cup depends as much on a commercial machine and textured milk as on the beans.

Is the kilo bag sensible for a light coffee drinker? Probably not. An opened bag gradually loses aroma, so anyone making one or two cups a day will get more from the 200g bag of the same blend.

Curator's note: Treat the first week of the bag as practice: set the grind, bring the water temperature down and keep the shots short. Once it is dialled in, it makes a proper flat white. Lee, teas.co.uk, Tunbridge Wells.

In short: Costa Intense Amazonian Blend Coffee Beans 1kg: Dialling In a Dark Roast

Field	Detail
Brand	Costa
Packs we stock	1kg
Category	Coffee Beans
Caffeine	caffeinated
Grind	A step coarser than you expect
Water	90 to 93 degrees
Best for	Espresso and milk drinks

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- [Costa at Home: The Coffee Shop Range](#)
- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
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