

Löfbergs Brazil Single Origin Ground Coffee: A First Single Origin

From the teas.co.uk wiki

Löfbergs Brazil Single Origin Ground Coffee: A First Single Origin, in summary: One country, ready ground for filter: roasted hazelnut, cocoa and a heavy, low-acid cup. It belongs in a cafetière or filter machine, copes in a moka pot, and is the wrong grind for espresso.

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

Single origin means one country rather than one farm, and Brazil is the gentlest country to begin with. This 250g bag lets a blend drinker taste what an origin does on its own, with no grinder and no new habits required.

One country in the bag, not one farm

A blend balances coffees from several places to hit a house flavour that never moves. A single origin does the reverse and lets one growing country set the character. Brazil covers a great many farms, so this is not an estate coffee, but it is a clear picture of the Brazilian style: nutty, cocoa-rich, round and heavy, with acidity kept low. Löfbergs describes it as a medium roast of 100% Arabica with a butterscotch and hazelnut aftertaste, and lists it as Rainforest Alliance certified.

That low acidity is why Brazil forgives a slightly clumsy brew and still drinks easily, and the heavy body holds up under milk without needing a dark roast behind it. Löfbergs roasts in Karlstad for a Swedish public that drinks filter coffee by the mug, and the style shows: taken far enough for sweetness and weight, but stopped before the roast starts to cover the bean.

The brewers it suits, and the one it does not

The grind is set for filter, and that decides the equipment. In a cafetière or a drip filter machine it is exactly right. A moka pot will make a decent cup, though that pot prefers something a touch finer. The espresso machine is where it fails, because a filter grind is far too coarse to build a proper shot. If you pull espresso at home, buy whole beans and grind them fine.

The starting ratio is 60g of coffee per litre of water. For a 250ml mug that comes to about 15g, two heaped tablespoons. Boil the kettle and let it stand for thirty seconds to a minute so the water sits between 92 and 96 degrees, because water at a full boil scalds the grounds and drags bitterness out. In a cafetière, stir once after pouring and press the plunger slowly.

How long an open bag stays lively

Ground coffee trades aroma for convenience. Once the bean is broken its volatile compounds start to escape, and an opened bag is noticeably flatter after a few weeks. That is the case for the 250g size: a household brewing a jug a day gets through it while it still smells of something. Keep the bag rolled tight in a cool cupboard, away from the steam of the kettle, and buy the next one when this is finished rather than stocking up.

Within the Löfbergs range the choice is simple. Own a grinder, and the Brazil Single Origin whole beans in the 1kg bag hold their aroma far longer; Löfbergs' Brazil Single Origin beans won a Great Taste Award in 2024. Want something brighter in the same ready-ground form, and the Colombia Single Origin is the livelier cup, described by Löfbergs as fresh berries and caramel. The Organic 100% Arabica is the ground choice for anyone who puts organic first.

The packs we stock

- [Löfbergs Brazil Single Origin Ground Coffee, 250g](#) (barcode 7310050015118)

What to eat with it

- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): Dark [chocolate](#) meets the cocoa running through this coffee, and the digestive is sturdy enough for a quick [dunk](#) in a filter mug.
- [Lotus Biscoff Snack Pack, 248g](#): The snack pack keeps a few caramelised [biscuits](#) handy beside the mid-morning cafetière, and caramel suits a low-acid cup.
- [Border Classic Biscuit Sharing Pack, 400g](#): A sharing pack of classic biscuits for when the whole jug is being poured, with nothing in it to clash with a mellow Brazilian cup.

Elsewhere in the Löfbergs range

- [Löfbergs Brazil Coffee Lovers Medium Roast Whole Bean, 400g](#)
- [Löfbergs Brazil Single Origin Whole Coffee Beans, 1kg](#)
- [Löfbergs Colombia Single Origin Ground Coffee, 250g](#)
- [Löfbergs Espresso Whole Coffee Beans, 1kg](#)
- [Löfbergs Organic 100% Arabica Ground Coffee, 250g](#)

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

FAQ

Can I use Löffbergs Brazil ground coffee in an espresso machine? Not successfully. The grind is set for filter and is too coarse for espresso, so choose whole beans and grind them fine instead.

Is Brazilian coffee bitter? Not by nature. It is low in acidity and heavy in body, and when a cup of it does taste bitter, water poured straight off the boil is the usual culprit.

Does single origin mean one farm? No, it means one country. The point is that nothing from elsewhere has been blended in to steer the flavour.

Will it take milk? Yes. The body is heavy enough that a splash of milk softens it without washing out the cocoa and nut.

How long does an opened bag keep? It is at its best within a few weeks of opening. Roll it shut after every scoop and keep it away from heat, light and steam.

Curator's note: Scoop it heavier than you think, pour the water a moment off the boil, and this is the most forgiving bag on our coffee shelf. Lee, teas.co.uk, Tunbridge Wells.

In short: Löffbergs Brazil Single Origin Ground Coffee: A First Single Origin

Field	Detail
Brand	Löffbergs
Packs we stock	250g
Category	Ground Coffee
Caffeine	caffeinated
Brewer	Cafetière or filter machine, not espresso
Best with	A dark chocolate digestive
Style	Round, cocoa-led, low in acidity

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