# Union Revelation Espresso Wholebean: dialling in the dark roast

From the teas.co.uk wiki

**Union Revelation Espresso Wholebean: dialling in the dark roast, in summary:** Buy Revelation if you own an espresso machine and a burr grinder. It is Union's dark-roast espresso blend in whole beans: start at 18g in for about 36g out, and give a new bag a few days to settle.

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

**Revelation is the Union coffee built for an espresso machine and for anything with milk in it.** Buying it as whole beans puts the grind in your hands, and the grind is the single setting that matters most for a good shot.

## What goes into Revelation

Union calls Revelation its signature espresso and its dark roast, blended from coffees grown in Costa Rica, Guatemala, Nicaragua, Rwanda and Burundi, and it publishes a Speciality Coffee Association score for it. The roast is taken far enough to hold body and sweetness under pressure, and the cup leans towards cocoa, with enough acidity to lift a shot rather than make it sharp.

That body is what keeps the coffee tasting of coffee in a flat white or a latte instead of vanishing under the milk. The beans still work in a cafetière, where the cup turns out heavier and sweeter than one made with a filter roast, so a household with one grinder and two ways of brewing can manage on a single bag.

## Dialling in a fresh bag

Start with 18g of ground coffee in a standard double basket and look for roughly 36g in the cup after 25 to 30 seconds. If the shot gushes, grind finer; if it crawls, go coarser. Change only one thing at a time so you know what made the difference, and keep the machine near 93 degrees at the group head, which most home machines manage without any adjustment.

Resist chasing the grind on the first morning. Freshly roasted beans are still releasing carbon dioxide, and that gas makes early shots fast, thin and unpredictable. They tend to come right roughly a week after the

roast date, and that is the moment to start fine-tuning.

### Why whole beans, and why 200g

A whole bean keeps its aroma sealed inside for weeks, whereas ground coffee starts losing it as soon as it is cut. Grinding just before you brew spends that aroma in the cup instead of the cupboard, which is why it is worth half a minute at the grinder each morning. A burr grinder comes with the territory: a blade grinder chops unevenly, and a shot will not run evenly through a mix of particle sizes.

We also stock Revelation in a 500g bag. The 200g size suits a lone espresso drinker or anyone trying Union for the first time, because the beans get used up while they are still at their best. Store the bag sealed, somewhere cool and dark, squeezing out the air each time you close it. The fridge is the wrong place, since condensation forms every time the bag comes out.

### The packs we stock

- Union Revelation Espresso Wholebean Coffee, 200g (barcode 5060035755196)

### What to eat with it

- Lotus Biscoff Snack Pack, 248g: A Biscoff beside a flat white is an easy pairing to make at home, and the snack pack keeps them portioned.
- McVitie's Digestives Dark Chocolate Biscuits, 433g: Dark chocolate meets the cocoa side of the blend head on, and a digestive stands up to a strong shot.
- Maryland Cookies Caramel & Chocolate Chip, 200g: Caramel and chocolate chips suit the sweetness of a well-pulled shot, especially as a cappuccino.
- Border Dark Chocolate Ginger Organic Biscuits, 150g: Ginger warmth and dark chocolate give a short black espresso some contrast.

### Elsewhere in the Union range

- Union Coffee Revelation Espresso Wholebean, 500g
- Union Hand-Roasted Coffee Bobolink Brazil Cafetière Grind, 200g
- Union Hand-Roasted Coffee House Roast Cafetière Grind, 200g
- Union Yayu Forest Ethiopia Wild Coffee Wholebean, 200g

The full range is on the Union brand page.

### FAQ

**Is a grinder essential for Revelation wholebean?** Yes, and ideally a burr grinder. A blade grinder produces a spread of particle sizes that water cannot pass through evenly under pressure.

**Why do my first shots from a new bag run so fast?** Fresh beans are still giving off carbon dioxide, which disrupts the shot. Give the bag about a week from the roast date before you change the grind much.

**Can I brew Revelation in a cafetière?** Yes. Grind coarse, use water at about 94 degrees and expect a heavier, sweeter cup than a filter roast gives.

**Is Revelation a single-origin coffee?** No. Union blends it from coffees grown in Costa Rica, Guatemala, Nicaragua, Rwanda and Burundi.

**Should coffee beans be kept in the fridge?** No. Condensation forms each time the bag comes out, so a cool, dark cupboard with the bag sealed airtight is better.

*Curator's note: Judge it as a flat white before you judge it as a straight espresso. Milky drinks are what this roast was made for, and it shows. Lee, teas.co.uk, Tunbridge Wells.*

## In short: Union Revelation Espresso Wholebean: dialling in the dark roast

| Field | Detail |
|---|---|
| Brand | Union |
| Packs we stock | 200g |
| Category | Coffee Beans |
| Caffeine | caffeinated |
| Brew method | Espresso machine, or a cafetière at a pinch |
| Grinder | Burr, essential |
| Best as | Flat white or latte |

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