



KENYA AB

dark berries
cherry
citrus
dark chocolate

Q: 84.50

region

altitude

variety

processing

embu, muranga, kirinyaga, central
kenya

1,600-1,800 M.A.S.L.

sl 28, sl 34, ruiru 11

fully washed

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This coffee has been carefully selected from the Central Kenya region. Coffee here is grown by small farmers, who usually have an average of 200 trees. The ripe berries are transported to the co-operative's washed processing station. Farm sizes on average range from 0.5 hectares and up. Most growers harvest their main crop between October and December. Berry ripening is closely monitored and when it is ripe enough, the berries are picked by hand in buckets early in the morning and immediately taken to the washing station. The picked berries are laid out on the patio at the station in the sun. Unripe, overripe and any foreign objects are removed before depulping.

The berries are then depulped using clean water. From the depulper, the grains enter the water channels for rinsing and to get rid of the floaters. The beans are then transferred through these channels to the fermentation tanks, where they are left overnight. The next day, the coffee is manually checked for musilage residues, and if the station manager approves, water is poured into the tanks and the beans are rinsed once more. After rinsing, the sluice gates of the fermentation tanks are lifted allowing the coffee to enter the rinsing channels, here the coffee slides down a gentle slope to the channel where the denser beans are manually separated from the lighter beans.

The coffee is dried in the sun on African beds under careful supervision. The berries are covered if it should start to rain or from too harsh sunlight. During drying, the moisture content of the beans is checked regularly and once the coffee reaches the target level of 10-12%, it is packed and transported.