

FILTER BLEND

F. BOMB

50% GUATEMALA  
50% ETHIOPIA

**JUICY AND SWEET**  
WITH NOTES OF PEACH, JELLY, PURPLE  
GRAPES



## WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producers. We've listed the Freight on Board (FOB) price we paid to our export partners, and within that, the Farmgate price, which the producer earns directly for their coffee as parchment. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

## CAMPAMENTO ALTO

PRODUCER	Familia Villatoro
COUNTRY	Guatemala
ORIGIN	Michicoy, Huehuetenango
FARM / COOP	Finca Villaure

## COFFEE

VARIETIES	Bourbon, Caturra
PROCESS	Fully Washed
ALTITUDE	1850 - 1950 masl
HARVEST	January - March
LOT SIZE	1725 KGs
QUALITY SCORE	85.83

## PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Direct Trade
LENGTH OF RELATIONSHIP	Ninth Year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$13.30	Varies	Varies
FOB	\$13.30	\$7.16	\$7.36

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.

## KEYFALEW DERESSA TULU

PRODUCER	120 Contributing Farmers
COUNTRY	Ethiopia
ORIGIN	Gera, Oromia
FARM / COOP	Genji Challa

## COFFEE

VARIETIES	Mix of 74110, 74165, Local Landrace
PROCESS	Full Washed
ALTITUDE	2250 masl
HARVEST	October - December
LOT SIZE	1800 KGs
QUALITY SCORE	87.5

## PURCHASING

BUYER	Ryan
ORIGIN PARTNER	COQUA
LENGTH OF RELATIONSHIP	First Year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$10.42	Varies	Varies
FOB	\$11.34	\$7.06	\$7.26

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.



## THE BEST TIME TO DRINK COFFEE

Fresh is sometimes, counterintuitively, too fresh. Just as fruit tastes best when it's ripened, coffee tastes best when it's settled.

We've found the best window to brew espresso roasted coffee is 10-20 days after roast or 5-25 days for filter brews. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period is the best representation of the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, coffee continues to be optimal for at least 30 days after the roast date.

## V60 POUR OVER

Wet the filter paper in the cone, add 20 grams of coffee and saturate with 60 grams of filtered water off the boil.

After 30 seconds, add 140 grams of water and agitate with a spoon for one rotation.

After 60 seconds, add 150 grams of water and stir in the same motion. The total brew time should be between 2:30-3:00 minutes.

## FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1



## ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK	20G BASKET	ROBUR	MYTHOS	EK	21G BASKET	ROBUR	MYTHOS	EK
DOSE	19 G	19 G	18 G	DOSE	21 G	21 G	20 G	DOSE	22 G	22 G	21 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	42 G	42 G	42 G	SHOT WEIGHT	48 G	48 G	48 G	SHOT WEIGHT	54 G	54 G	54 G
TIME	26-32 sec	26-32 sec	25-30 sec	TIME	28-32 sec	28-32 sec	25-30 sec	TIME	30-34 sec	30-34 sec	28-32 sec
YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°	TEMP	95°	95°	95°	TEMP	95°	95°	95°

