## SEVEN SEEDS TRANSPARENCY REPORT

FILTER

# BASHA BEKELE



## ADVENTUROUS & DELICIOUS WITH NOTES OF FROZEN DAIOUIRI. WATERMELO

WITH NOTES OF FROZEN DAIQUIRI, WATERMELON, RED PLUM



This sun-dried Natural coffee strikes the perfect balance between wild and precise. It is a beautiful coffee that easily stands out in a crowd, with hard-hitting and indulgent tropical tones upfront and delicate clarity at the back. A gateway filter for those looking to take a walk on the slightly wild side.

In the grand scheme of things, the Bensa highlands in Sidama would be very much considered a younger sibling in the birthplace of coffee. Until 2019, Sidama was considered a zone within the SNNPR (Southern Nations, Nationalities, and People's Region). However, after a vote, the zone broke away and established itself as the tenth recognized region in Ethiopia. The Bensa highlands, where this lot is from, have experienced climate change over the last fifty years, creating the conditions ideal for growing coffee in the region. Much of the industry in the highlands is at most 20 years old. The high altitude here means limited access to water for cherry processing, resulting in a preference for natural processed lots. Necessity drives innovation, and the young producers of this region are a testament to that.

Our head roaster, Ryan, met with Basha, along with other producers from the region, during a visit to Ethiopia this year. Sidama is an area where coffee is fuelling significant change, and Seven Seeds is happy to be a part of that.

### WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, Coqua. Basha Bekele receives the Farmgate price directly for his 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.

### PRODUCER

PRODUCER Basha Bekele
COUNTRY Ethiopia
ORIGIN Bensa, Sidama

FARM / COOP

#### COFFEE

VARIETIES Mix Variety
PROCESS Natural Process
ALTITUDE 2300 masl

HARVEST November - December

Segera

 LOT SIZE
 600 KGs

 QUALITY SCORE
 87

 FIRST ROAST
 Oct-23

#### **PURCHASING**

BUYER Ryan
ORIGIN PARTNER Coqua
LENGTH OF RELATIONSHIP 3rd Year

### COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$18.07	Varies	Varies
FOB	\$18.07	\$6.48	\$6.68

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.



## BREWING RECIPES

#### THE BEST TIME TO DRINK COFFEE

We've found the best window to brew coffee is 7-14 days after the roast date. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Coffee continues to be optimal for up to 30 days after the roast date.

#### V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:3 ratio eg: 15 grams of coffee with 45 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.



## ESPRESSO BREWING

#### BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

#### **TEMPERATURE**

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

#### TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

#### **ADJUSTMENTS**

For a stronger brew, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.

#### FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5:1 water to coffee. Approx. 100mL of water to 6 grams of coffee.

