SEVEN SEEDS TRANSPARENCY REPORT

FILTER

CASIMIRO HUANCAS



COMPLEX & CANDY-LIKE WITH NOTES OF RASPBERRY, FIGS, BLACK WINE GUMS



Casimiro Huancas is driven by a passion for the crop and love for his family. He picks only the ripest cherries, then floats the fruit in water to separate any foreign matter and less dense cherries. Whole cherries ferment for 12 hours in Grainpro bags before pulping and fermenting for a further 36 - 40 hours to breakdown the mucilage. Finally, the coffee is washed and taken to raised drying beds, where it will stay for 12 - 18 days, depending on climatic conditions. The result is an exquisite example of the coffee offered by Northern Peru. This high-quality micro-lot comprises 100% Caturra - one of our favourites for producing a clean and vibrant cup when grown and processed well.

Caturra is a natural mutation of the Bourbon variety, discovered on a plantation in Minas Gerais, Brazil, in the early 1900s. Caturra has a single-gene mutation that causes the plant to grow smaller. Breeders were initially interested in Caturra's small size, allowing plants to be placed closer together, and its closely spaced secondary branches, which enable it to produce more fruit in the same space. The variety was never officially released in Brazil but has become one of Central America's most economically important coffees, to the extent that it is often used as a benchmark against testing new cultivars. Caturra is known for being one of the parents of the Catimor family and the leaf-rust-resistant Castillo variety

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, Caravela. Casimiro Huancas 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 Casimiro Huancas

COUNTRY Peru

ORIGIN Chirinos, Cajamarca

FARM / COOP El Cedro

COFFEE

VARIETIES Caturra
PROCESS Fully Washed
ALTITUDE 1786 masl

HARVEST May - November

LOT SIZE 280 KGs
QUALITY SCORE 87.75

FIRST ROAST 8 June 2023

PURCHASING

BUYER Courtney
ORIGIN PARTNER Caravela
LENGTH OF RELATIONSHIP First Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$11.27	Varies	Varies
FOB	\$14.72	\$6.04	\$6.24

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. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, 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 1:2 ratio eg: 15 grams of coffee with 30 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.

