# SEVEN SEEDS TRANSPARENCY REPORT

FILTER

CHIRINOS



# **FULL & FRUITY**WITH NOTES OF TINNED PINEAPPLE, KIWI, GOLDEN SYRUP



Chirinos is a distinctive coffee from an area Courtney visited in 2017 on a purchasing trip to Peru. Instantly identified as a region of immense potential, we're excited to finally highlight the trademark characteristics of San Ignacio; exotic, fruity, super sweet, and vibrant beyond what most people might expect from Peruvian coffee.

Taking its identity from the village of the same name, Chirinos is a small regional blend made of coffee from four producers with maximum flavour and traceability. The village itself is situated within the province of San Ignacio, Northern Peru. The area boasts high altitude, fertile soil and traditional coffee varieties. The economy here has centred around coffee production for decades, which is evident in the levels of local knowledge. Producers routinely pump out coffee at a specialty level without much in the way of agricultural inputs or soil treatments, and most farms are organic by default. Pickers are well versed in selecting only the ripest fruit, and producers use controlled levels of extended fermentation resulting in fruity flavour profiles without sacrificing cup quality.

The base level of quality in this area far exceeds other coffee-growing regions almost anywhere in the country, which is why this year, we've chosen to focus our efforts on showcasing coffee from this area.

#### 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. The producers receive the Farmgate price 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.

### PRODUCER

PRODUCER Regional producer group

COUNTRY Peru

ORIGIN Chirinos, Cajamarca

FARM / COOP

## COFFEE

VARIETIES Caturra, Bourbon, Catimor

PROCESS Fully Washed

ALTITUDE 1650 - 2000 masl

HARVEST May to November

LOT SIZE 300 KGs
QUALITY SCORE 86.25

FIRST ROAST 19 June 2023

#### **PURCHASING**

BUYER Courtney
ORIGIN PARTNER Caravela
LENGTH OF RELATIONSHIP First year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$10.52	Varies	Varies
FOB	\$12.13	\$5.47	\$5.67

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.

