SEVEN SEEDS TRANSPARENCY REPORT

FILTER

EVIN MORENO HONDURAS



ENERGETIC & REFRESHING

WITH NOTES OF BLACK PLUM, POSTMIX COLA, COSMOPOLITAN



Evin is a young, innovative and extremely exciting producer from Santa Barbara, Honduras. We are in our fourth year purchasing from Evin and his wife Alma, who together are producing some of the most thought-provoking coffees from this region. This year, we had the opportunity to purchase two lots from Evin to showcase the interesting coffee coming out of their farm, La Montanita.

This SL-28 lot is a look into coffee history. This varietal is one of the most well-known and well-loved in the coffee world. It was originally selected in the 1930s by the Scott Agricultural Laboratories in Kenya and has now spread widely throughout parts of Africa and Central and South America. SL-28 was initially cultivated for its drought resistance and high-yield production. The exceptional cup quality has made it beloved by coffee producers and purveyors alike.

Evins' take on the SL-28 is refined and engaging, combining the fundamentals of the varietal with additional flavours of the terroir of La Montanita and the thoughtful production techniques of Evin and Alma. Forever looking forward, Evin and Alma decided to focus on pruning and tree rejuvenation this year. The immediate impact of this meant that their commercially available output was lower this year. Seven Seeds was offered the opportunity to pay a higher price than necessary for these lots to mitigate this financial impact. The price we paid reflects not only the coffee's immense quality but also our intent to help ensure we can enjoy lots of this quality further into the future.

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, San Vicente. Evin Moreno 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 Evin Moreno
COUNTRY Honduras

ORIGIN El Cedral, Santa Barbara

FARM / COOP La Montañita

COFFEE

VARIETIES SI-28

PROCESS Fully Washed
ALTITUDE 1620 masl

HARVEST December - June

LOT SIZE 276 KGs
QUALITY SCORE 87.25

FIRST ROAST

PURCHASING

LENGTH OF RELATIONSHIP

BUYER Ryan
ORIGIN PARTNER San Vicente

COMPARE THE TRADING MODELS

4th Year

TRADING MODEL SEVEN SEEDS COMMODITY FAIRTRADE

FARMGATE \$16.87 Varies

FOB \$19.58 \$5.26 \$5.46

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.

