

FILTER



EVIN MORENO
HONDURAS

ADVENTUROUS AND MULTILAYERED WITH NOTES OF PASSIONFRUIT, MANGO, GOLDEN SYRUP

Evin is an extremely exciting producer from Santa Barbara, Honduras. This marks our fifth year purchasing from Evin and his wife Alma. Who together, are producing some of the most thought provoking coffees from this region. During the harvest co-owner Mark and head of procurement Ryan were able to visit Evin, Alma and their family. An insightful look into their approach to the production of their outstanding lots. Conversing with Evin throughout the day, it became apparent the significant impact speciality coffee has had on his life and life he wants for his family.

Evin takes a precise and innovative approach to the fermentation process of his lots. Like most producers in the area, his cherry is processed at his wet mill a few kilometres from where it is grown. The vibrant tropical profile of this coffee is due to a very specific fermentation process. Initially the cherry undergoes a 72 hour anaerobic ferment. It is then depulped, and dry fermented in tanks for a further four hours. After which it is washed in fresh water four times over. It is then dried in the optimal conditions of a parabolic dry for around 18 days, during which Evin will hand-sort the lot for defects. Each step is crucial to creating a lot like this.

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. 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	Pacas
PROCESS	Anaerobic, Washed
ALTITUDE	1620 masl
HARVEST	December - June
LOT SIZE	276 KGs
QUALITY SCORE	87
FIRST ROAST	17-Jan-25
ROAST SCALE	Light

PURCHASING

ORIGIN PARTNER	San Vicente
LENGTH OF RELATIONSHIP	Fifth year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$15.44	Varies	Varies
FOB	\$18.19	\$8.02	\$8.22

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

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.

