

FILTER

FRANKLIN MADRID
HONDURAS

INDULGENT & SWEET

WITH NOTES OF APRICOT, COOKIE DOUGH, FRUIT PUNCH



Franklin Madrid was born into a family of coffee producers. His farm, La Patepluma, has been managed by three generations of his family. Franklin's grandfather, Constantino Madrid, was the first to plant coffee trees in the village of El Sauce, where their family still lives and works.

The last three years have been challenging for the Madrid family. They own and manage around 100 hectares of coffee trees, and the labour shortages in the industry have impacted them severely. Franklin represents a growing trend among producers looking to move away from larger-scale production, focusing on higher-value varietals and fermentation innovation. Here at Seven Seeds, we look forward to four years of working with the Madrid family and eagerly wait to see what comes next.

A gorgeous lot this year. Slightly wild, with tropical tones in the cup. This coffee is as versatile as it is tasty; we are lucky enough to utilize this lot in both the F.Bomb and on our single-origin filter menu. A coffee that seems to evolve into something new with each brew, but it always puts a smile on the dial. It has an upbeat acidity with an incredibly textured finish.

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. Franklin Madrid 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	Franklin Madrid
COUNTRY	Honduras
ORIGIN	El Sauce, Santa Barbara
FARM / COOP	La Patepluma

COFFEE

VARIETIES	Pacas, Parainema
PROCESS	Fully Washed
ALTITUDE	1580 masl
HARVEST	December - May
LOT SIZE	690 KGs
QUALITY SCORE	87.25
FIRST ROAST	16-Jan-23

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	San Vicente
LENGTH OF RELATIONSHIP	3rd Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$13.17	Varies	Varies
FOB	\$15.98	\$7.18	\$7.38

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

Fresh is sometimes, counterintuitively, too fresh. Just as fruit tastes best when it's ripened, coffee tastes best when it's settled.

We've found the best window to brew espresso roasted coffee is 10-20 days after roast or 5-25 days for filter brews. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period is the best representation of the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, coffee continues to be optimal for at least 30 days after the roast date.

V60 POUR OVER

Wet the filter paper in the cone, add 20 grams of coffee and saturate with 60 grams of filtered water off the boil.

After 30 seconds, add 140 grams of water and agitate with a spoon for one rotation.

After 60 seconds, add 150 grams of water and stir in the same motion. The total brew time should be between 2:30-3:00 minutes.

FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1



ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK	20G BASKET	ROBUR	MYTHOS	EK	21G BASKET	ROBUR	MYTHOS	EK
DOSE	19 G	19 G	18 G	DOSE	21 G	21 G	20 G	DOSE	22 G	22 G	21 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	42 G	42 G	42 G	SHOT WEIGHT	48 G	48 G	48 G	SHOT WEIGHT	54 G	54 G	54 G
TIME	26-32 sec	26-32 sec	25-30 sec	TIME	28-32 sec	28-32 sec	25-30 sec	TIME	30-34 sec	30-34 sec	28-32 sec
YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°	TEMP	95°	95°	95°	TEMP	95°	95°	95°

