

FILTER

KEFYALEW DERESSA TULU

ETHIOPIA

SPARKLY & SUBLIME

WITH NOTES OF APRICOT, ARANCIATA, BLACK CHERRY



Another year, another mind-blowing coffee from Kefyalew Tulu. Those familiar with our Ethiopian releases in 2022 will be well acquainted with the formidable Kefyalew, a passionate and incredibly driven individual whose wet mill is fast becoming a household name in the Gera region.

The Gera countryside where this lot is from is stunning, and in certain months, the air is permeated with the smell of coffee blossom. Kefyalew's coffee encapsulates the beauty that surrounds it. This lot has supercharged floral notes with an unexpectedly delicate finish. It leaves no doubt this will be one of our favourite coffees of the year.

In March this year, our head of procurement, Ryan, had the fantastic opportunity to travel to Jimma and spend the day with Kefyalew, traversing the countryside, visiting his wet mill and meeting the producers in the area he works with. Recent changes to export legislation in the Ethiopian coffee industry have allowed wet mill owners like Kefyalew to export the coffee they purchase and process from local producers. These fundamental changes have allowed Seven Seeds to foster more direct relationships with growers and exporters, increasing the impact of our purchase decisions.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. Kefyalew Deressa Tulu 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 120 contributing farmers
COUNTRY Ethiopia
ORIGIN Gera, Oromia
FARM / COOP Genji Challa

COFFEE

VARIETIES Mix of 74110, 74165, Local Landrace
PROCESS Fully Washed
ALTITUDE 2250 masl
HARVEST October - December
LOT SIZE 1200 KGs
QUALITY SCORE 87.63
FIRST ROAST 28 August 2023

PURCHASING

BUYER Ryan
ORIGIN PARTNER Coqua
LENGTH OF RELATIONSHIP Second Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$15.77	Varies	Varies
FOB	\$15.77	\$6.07	\$6.27

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.

