

ESPRESSO

MASHA
BURUNDI

SILKY & SMOOTH

WITH NOTES OF MORNING BUN, CHERRY PIE, RED PLUM



Burundi is a landlocked county in the Great Rift Valley, sharing it's borders shares with Rwanda, Tanzania and the DRC. The coffee industry here has its roots in Colonialism, with Arabica trees first introduced in the 1930s by the Belgian government. Burundi gained its independence in 1962. Despite its ties to the past, the cultivation of coffee persisted and was invested in as a pathway to prosperity. Today the industry is almost entirely made up of smallholder producers. The work of these producers directly supports around 5 million people, or just under 50% of the total population, understandably meaning coffee production is incredibly important in Burundi.

Due to significant internal and external factors, Seven Seeds have yet to be able to establish a continued relationship with a producer group or exporter in Burundi. Over the last two years, we have made it a focus of our sourcing strategy to partner with exporters like Sucafina to establish relationships and cement a long-term place for Burundi on our menu. The Masha is a stunning lot and a fantastic opportunity to remind ourselves why Burundi is so special. This coffee offers a glimpse into an exciting origin sometimes overlooked in favour of the coffee powerhouses in the surrounding regions. Masha is an extremely clean and textured coffee, syrupy smooth, with a deliciously comforting finish.

WE BELIEVE IN HONEST COFFEE

It is essential to be transparent with our sourcing and purchasing strategies. This coffee has been sourced through Sucafina, an established coffee exporter with operations at origin who facilitated the purchase and shipping of the coffee. When we purchase a coffee through an exporter, we pay an agreed upon AUD \$ per KG amount. In some circumstances, we may not have visibility or control over the price paid to the producer group. This is why we look to work with importers like Sucafina, whose values closely align with ours; paying producers a sustainable and profitable price to support the future coffee.

PRODUCER

PRODUCER	2000+ Producers
COUNTRY	Burundi
ORIGIN	Gihororo, Kayanza
FARM / COOP	Masha

COFFEE

VARIETIES	Red Bourbon
PROCESS	Fully Washed
ALTITUDE	1672 masl
HARVEST	March - July
LOT SIZE	450 KGs
QUALITY SCORE	87
FIRST ROAST	13th April 2023

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Sucafina
LENGTH OF RELATIONSHIP	1st Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	NA	Varies	Varies
FOB	\$11.65	\$6.06	\$6.26

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°

