

FILTER

MUKUNGA ESTATE

KENYA

COMPLEX & CRISP

WITH NOTES OF WILD BLACKBERRY, RHUBARB, APPLE



Hands down our highest-scoring Kenyan release of 2022, this AA grade from Mukunga Estate is back once again for 2023. We cupped this at a very respectable 88 points on arrival, and we're hoping everyone gets an opportunity to try this if they can. Fruit-driven, wild and superior in quality, it's one of the best examples of Kenyan coffee we've encountered in years.

Mukunga Estate is owned and operated by Hanner Wanjiku Mukunga. The estate's high altitude of 1850 to 1880 masl creates the ideal conditions for cultivating high-quality coffee. Hanner complements these conditions with a focus on quality-oriented processing. Approximately 90% of the trees planted on Mukunga estate are SL28. The remaining trees are Ruiru 11. Most of the coffee trees on the farm were planted in the 1970s and still generate outstanding fruit. Hanner selectively handpicks ripe red cherry and processes it on the estate using his own wet mill. Cherry is pulped, fermented, then washed in clean water and laid to dry on raised beds for around 15 days, depending on conditions at the time.

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, KenyaCof. Hanner Wunjiku Mukunga 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	Hanner Wunjiku Mukunga
COUNTRY	Kenya
ORIGIN	Githunguri, Kiambu
FARM / COOP	Mukunga Estate

COFFEE

VARIETIES	SL-28, Ruiru 11
SCREEN SIZE	AA
PROCESS	Fully Washed
ALTITUDE	1850 - 1880 masl
HARVEST	November - January
LOT SIZE	660 KGs
QUALITY SCORE	88
FIRST ROAST	25 September 2023

PURCHASING

BUYER	Courtney
ORIGIN PARTNER	KenyaCof
LENGTH OF RELATIONSHIP	2nd year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$13.56	Varies	Varies
FOB	\$15.97	\$6.48	\$6.68

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.

