

FILTER

MUSHONYI
RWANDA

WILD AND WARMING WITH NOTES OF COOKED APPLE, CINNAMON, HONEY

When faced with challenges in exporting coffee, relying on trusted local organizations at origin becomes crucial. Often comprising producers or community bodies, these groups play a pivotal role in facilitating the export process, especially in cases where direct purchase from producers is not feasible. In these instances, we must always choose wisely, supporting companies that share our core values by reinvesting in the community where the coffee has grown.

In the selection process, requesting sample materials during harvest time allows us to gauge the coffee's quality and anticipate what our customers will enjoy. It is best practice (and our strict protocol) to implement blind cupping, comparing multiple coffees side by side from the same region or country, and of a similar quality standard. This method of evaluation, involving detailed notes and group discussions, helps in selecting the finest coffees from various regions and quality standards, sourced from trusted producers or export partners.

This year, when it came time to select something delicious from Rwanda, we discovered this lot from the Mushonyi Washing Station, standing out with its softly spiced flavors, notes of rich cooked fruit, and snappy citric acid. We were pleasantly surprised when the coffee selected as the sweetest, cleanest, most delicious coffee on the cupping table also represented a local tree rejuvenation initiative created by our Rwandan export partner RwaCof. You can read more about it here! <https://sucafina.com/apac/sustainability/coffee-tree-rejuvenation-in-rwanda> For us, it was a no-brainer - the most delicious coffee that gives back to the producers is always a win-win.

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, RwaCof/Sucafina. 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	1213 Small holders
COUNTRY	Rwanda
ORIGIN	Rutsiro District, Western Province
FARM / COOP	Mushonyi

COFFEE

VARIETIES	Red Bourbon
PROCESS	Fully Washed
ALTITUDE	1600 - 1950 masl
HARVEST	March to June
LOT SIZE	300 KGs
QUALITY SCORE	86.5
FIRST ROAST	3-Apr-24
ROAST SCALE	Light

PURCHASING

ORIGIN PARTNER	RwaCof/Sucafina
LENGTH OF RELATIONSHIP	First year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$8.76	Varies	Varies
FOB	\$10.42	\$5.09	\$5.29

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.

