

FILTER

**NDIWA ESTATE**

KENYA

## BRIGHT & REFRESHING

WITH NOTES OF PASSIONFRUIT, CHERRY, ORANGE SQUASH



Mwalimu Ndichu Kibe is a retired teacher who started coffee farming in 1965. His farm, situated in Nairobi, Kiambu County, is around 19 hectares. Mwalimu has his own small wet mill where he can process his coffee, ensuring full traceability back to his farm. Mwalimu's long-term goal is to improve the quality of his coffee to access markets better and increase his livelihood. With increased returns from higher-quality coffee, he can better support his family.

Driven to gain traceability further and deepen relationships at origin, we pursued a new buying strategy within our Kenya programme in 2022. We are still one of only a handful of roasters worldwide offering single estate Kenya lots this season through our trading partners KenyaCof. The recent establishment of Kahawa Bora Millers has made it possible to highlight single estates by investing in machinery capable of milling smaller lots. Lot separation maintains traceability & is pivotal to the producer/roaster relationship, closing the feedback loop and offering brand identity to the farmer. With help from Kahawa Bora, producers have access to training about improved pruning, cultivation and harvesting methods. Field staff perform soil analysis which helps improve yields and quality while reducing cost and environmental impact. This focus on high quality at all stages has increased cup scores quickly, resulting in better returns for the producers involved. We're happy to contribute to this supply chain, this year featuring two lots from Ndiwa Estate.

## 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. Mwalimu Ndichu Kibe 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	Mwalimu Ndichu Kibe
COUNTRY	Kenya
ORIGIN	Nairobi, Kiambu
FARM / COOP	Ndiwa Estate

## COFFEE

VARIETIES	SL-28, SL-34, Ruiru 11
SCREEN SIZE	AA
PROCESS	Fully Washed
ALTITUDE	1700 masl
HARVEST	November - January
LOT SIZE	60 KGs
QUALITY SCORE	88.5
FIRST ROAST	Nov-20

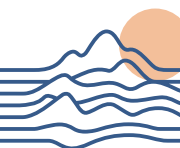
## PURCHASING

BUYER	Courtney
ORIGIN PARTNER	KenyaCof
LENGTH OF RELATIONSHIP	Second Year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$10.25	Varies	Varies
FOB	\$12.63	\$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.

