

ESPRESSO



## NEMBA INTENSO BURUNDI

### SWEET AND DECADENT WITH NOTES OF BLACK GRAPE, CANELÉ, BLACK TEA

Nemba Station is in the northern province of Kayanza. This washing station participates in several farmer outreach and support projects that strengthen cooperatives and improve yields within the producing community. This specific lot is a step in a new direction for our sourcing team. This yeast-inoculated lot uses specially formulated yeasts to promote the creation of enhanced deliciousness during fermentation.

The LALCAFÉ INTENSO™ yeast was developed for coffee production over four years of research and trials. It works by controlling the fermentation process against the risk of spoilage microorganisms, and its specific metabolism promotes the lot's natural fruit forward profile.

In the past, due to several significant internal and external factors, we have yet to be able to establish a continued relationship with a producer group or exporter from Burundi. In the last two years, we have made it a focus of our sourcing strategy to partner with exporters like Sucafina to establish relationships here and cement a long-term place for this origin on our menu.

### 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, 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	3113 small holders
COUNTRY	Burundi
ORIGIN	Kayanza, Kayanza
FARM / COOP	Nemba

### COFFEE

VARIETIES	Red Bourbon
PROCESS	Fully Washed, Yeast Inoculated
ALTITUDE	1700 masl
HARVEST	March to July
LOT SIZE	300 KGs
QUALITY SCORE	86.58
FIRST ROAST	25-Mar-24
ROAST SCALE	Medium

### PURCHASING

ORIGIN PARTNER	Sucafina
LENGTH OF RELATIONSHIP	First year

### COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	NA	Varies	Varies
FOB	\$14.03	\$5.16	\$5.36

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.

