

FILTER

ROGER QUISPE
PERU

BRIGHT AND ELEGANT WITH NOTES OF RASPBERRY, APRICOT, SUGARCANE

Situated in the mountainous province of San Ignacio, Cajamarca, Finca Cedro Quemado is where coffee producer Roger Quispe grows Caturra, Typica, and a small volume of Catimor on the 14 acres he acquired two decades ago.

This release shines a spotlight on one of our favourite varieties, Caturra, in all its glory. With exceptional clarity, this coffee embodies what Seven Seeds is all about. We're confident that you won't come across many brews like the Roger Quispe in your average cafe. Roasted light for filter brewing, we've been enjoying its sweet sugary notes, crisp citric acidity, and impeccably clean finish.

It's been six years since we set off on our journey in Peru, with our first visit in 2018. We recognised the potential of this emerging specialty origin early on. Thanks to the dedication of our sourcing team and the advancements in coffee production, Peru has blossomed into one of our strongest origins.

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, Caravela. 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	Santos Roger Quispe
COUNTRY	Peru
ORIGIN	San Ignacio, Cajamarca
FARM / COOP	Cedro Quemado

COFFEE

VARIETIES	Caturra
PROCESS	Fully Washed
ALTITUDE	1824 masl
HARVEST	May to November
LOT SIZE	200 KGs
QUALITY SCORE	88
FIRST ROAST	6-May-24
ROAST SCALE	Light

PURCHASING

ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	Second year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$10.20	Varies	Varies
FOB	\$11.90	\$5.50	\$5.70

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.

