

FILTER • GESHA × YELLOW PACAMARA

SANTA LUCIA

COMAYAGUA, HONDURAS

AUDACIOUS & REFRESHING

WITH NOTES OF MANGO, GOOSEBERRY, MARASCA FIZZ



Our 2023 Santa Lucia release is a world-exclusive step in a new (maybe weird and wild) direction for the Mierish family and the team here at Seven Seeds. It marks the first time we have purchased a nano-blended lot and the first time the family has made a Gesha blend commercially available outside of competitions. This coffee is a refreshing change to the status quo, with generous amounts of tropical good times upfront and a traditionally delicate Gesha out the back.

The Gesha varietal was first planted at Finca Santa Lucia in 2014 and quickly gained international success and attention, winning the Honduras Cup of Excellence competition in 2019 and 2021. However, 2022 was a different kettle of fish. Due to adverse weather throughout the harvest, the Mierisch family did not have enough Gesha to enter the competition. Faced with this, the family decided to try something out of left field. They combined two high-quality, low-yield lots and entered a nano-blended lot into the competition. The Gesha (65%) and Yellow Pacamara (35%) turned some heads on its way to securing second place in the event.

Unpredictable, more extreme weather is the reality for producers now. Ideas like this will continue to provide options for producers as they move forward. As the coffee industry continues to evolve and grow, Seven Seeds is happy to be along for the ride with our pioneering partners.

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, Fincas Mierisch / San Vicente. Fincas Mierisch receives the Farmgate price directly for the 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	Fincas Mierisch
COUNTRY	Honduras
ORIGIN	Siguatopeque, Comayagua
FARM / COOP	Santa Lucia

COFFEE

VARIETIES	Gesha, Yellow Pacamara
PROCESS	Fully Washed
ALTITUDE	1550 masl
HARVEST	Yellow Pacamara 13/04/23 Gesha 03/05/23
LOT SIZE	30 KGs
QUALITY SCORE	87.75
FIRST ROAST	November 1 2023

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Fincas Mierisch / San Vicente
LENGTH OF RELATIONSHIP	5th Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$65.26	Varies	Varies
FOB	\$65.26	\$5.26	\$5.46

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.

