

REKO

ETHIOPIA



TASTING NOTES

honey
earl grey
lemonade
orange blossom

COFFEE SPECIFICATIONS

relationship: 9 years, partnered via importer
farm type: co-op of small farms
processing: fully washed, dried on raised beds
region: Kochere, Yirgacheffe
variety: mixed heirloom, Kurume
elevation: 1850-2100 masl

BREWING GUIDELINES

Filter
ratio: 1:17
grind: medium-coarse
time: 3 minutes

Espresso
dose: 18 grams
output: 36-42 grams
time: 26-32 seconds

EXPANDING THE INFLUENCE:

BUILDING MORE OPPORTUNITIES FOR FARMERS

Named for the Reko washing station (which is named for the Reko mountain, itself – a word that means “challenge” in Afaan Oromo, a metaphor for the challenge of producing the highest quality of coffee in the area), Ethiopia Reko comes from the Kochere region of Yirgacheffe and truly is a special coffee.

There’s no denying the true terroir of a coffee from Yirgacheffe: floral, soft, sweet, fruit forward. At the same time, what makes this coffee special is the work the washing station does. Out of the 850 contributing farmers, the station separates cherry out by harvest time and region, as well as pushing for 36-48 hour fermentation and meticulous sorting.

This is our ninth year bringing Reko into our lineup, and we couldn’t be more excited. Constantly committing to this coffee year after year grew into Jared being able to visit the Reko washing station in November of 2017.

Specific steps that Reko pursues to ensure quality in the area: cherry arriving later than at other washing station, due to an emphasis that Reko placed on the ripeness of the fruit during picking, and a meticulous amount of maintenance was being performed pre-harvest on the depulper to ensure consistent processing of the coffee fruit.

Partnering with Reko is more difficult than with farms in Central America, due to how coffee sales are organized through the commodities exchange and sheer distance, but being able to commit year after year to Reko’s coffee is a source of pride at Ruby.

For more information, guides, and tips, visit rubycoffeeroasters.com

REKO

ETHIOPIA



COFFEE SPECIFICATIONS

relationship: 9 years, partnered via importer
farm type: co-op of small farms
processing: fully washed, dried on raised beds
region: Kochere, Yirgacheffe
variety: mixed heirloom, Kurume
elevation: 1850-2100 masl

YOUR BREWING NOTES:

TASTING NOTES

honey
earl grey
lemonade
orange blossom

BREWING GUIDELINES

Filter

ratio: 1:17
grind: medium-coarse
time: 3 minutes

Espresso

dose: 18 grams
output: 36-42 grams
time: 26-32 seconds

For more information, guides, and tips, visit rubycoffeeroasters.com



COFFEE INFORMATION SHEET

REKO

ETHIOPIA

honey | earl grey | lemonade | orange blossom

COFFEE SPECIFICATIONS

relationship: 9 years, partnered vai importer
farm type: co-op of small farms
processing: fully washed, dried on raised beds
region: Kochere, Yirgacheffe
variety: mixed heirloom, Kurume
elevation: 1850-2100 masl

BREWING GUIDELINES

Filter
ratio: 1:17
grind: medium-coarse
time: 3 minutes

Espresso
dose: 18 grams
output 36-42 grams
time: 26-32 seconds

RUBY

For more information, guides, and tips, visit rubycoffeeroasters.com