



ETHIOPIA TITRO GOYO

SINGLE ORIGIN ESPRESSO



DETAILS

- PRODUCER: Various Smallholders
- COUNTRY: Ethiopia
- REGION: Gotiti, Gedeb
- ELEVATION: 2120 m.a.s.l.
- VARIETY: Heirloom
- HARVEST: 2017 / 2018



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LEMON ZEST // BERGAMOT // AGAVE

Titiro Goyo is another example of a bright and juicy coffee from Guji, Ethiopia. This coffee comes from a micro region in Guji called Gotiti, and is grown on a 3 hectare farm at an elevation of 2120 meters above sea level. The farm has rich red soil which is common in this region.

The is a washed processed coffee. The depulped coffees sit in a fermentation tank for 72 hours with 5 hours of soaking time before being dried on african beds for 8 days.

Titiro Goyo has flavours of lemon zest, bergamot, orange and agave sugar with a dense and creamy mouthfeel.

ESPRESSO PARAMETERS

- TIMER: 28 - 32 seconds
- DRY MASS: 18 g ground coffee
- WET MASS: 37 - 39 grams liquid espresso
- GROUPHEAD TEMPERATURE: 200°F
- PRESSURE: 9 bars at machine gauge

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