

DIRECT TRADE  
**GAKUYU-INI**  
KENYA



# GAKUYU-INI

## KENYA

**PRODUCER:** THIRIKWA FARMERS' CO-OP SOCIETY

**BLACK CURRANT · FRUIT TART · ROSE TEA**

Gakuyu-ini Coffee Factory in Kenya was built in 1982. Located on 2 acres of land, it serves the Githiru, Gituba and Mukure Villages. In this region farmers grow mainly SL28 and SL34 cultivars of Arabica coffee, both of which are great tasting while also being high yield. This factory is affiliated to Thirikwa Farmers' Co-operative Society Ltd, and its membership currently stands at 1620, 1000 of which are active farmers. The members of the factory perform all agronomic duties related to coffee production, including pruning of the trees, weeding and correct applications of fertilizer. Planting material is sourced from the Coffee Research Station and grown according to standardized guidelines. Further direction is provided by the Ministry of Agriculture, through field visits and farmer training programs.

After pulping the coffee is fermented overnight, washed, soaked and spread on the drying tables to sun dry. The parchment is then frequently turned on the drying tables, sorted and stored awaiting delivery to the millers. The factory has invested in a pulper, a re-circulation system and about ten conditioning bins, which help stabilize the coffee's moisture level.

In the cup vibrant flavours of black currant and fruit tart with a lingering finish of rose tea. It has a complex and heavy mouthfeel with the syrupy sweetness being representative of the region's terroir.

## DETAILS

-  **ELEVATION:** 1565 M.A.S.L.
-  **COUNTRY:** KENYA
-  **REGION:** NGARIAMA, KIRINYAGA COUNTY
-  **VARIETY:** SL28, SL34
-  **HARVEST:** 2019
-  **PROCESS:** WASHED
-  **ROAST LEVEL:** LIGHT FILTER ROAST

## FILTER BREWING

**BREWING RATIO:** 1G COFFEE TO 16-17G WATER

**WATER TEMP:** 200 ° - 205 °F / 93 ° - 96 °C

**EXTRACTION:** 20 - 21%

**TDS:** 1.38 - 1.41%

## LOCATIONS

