

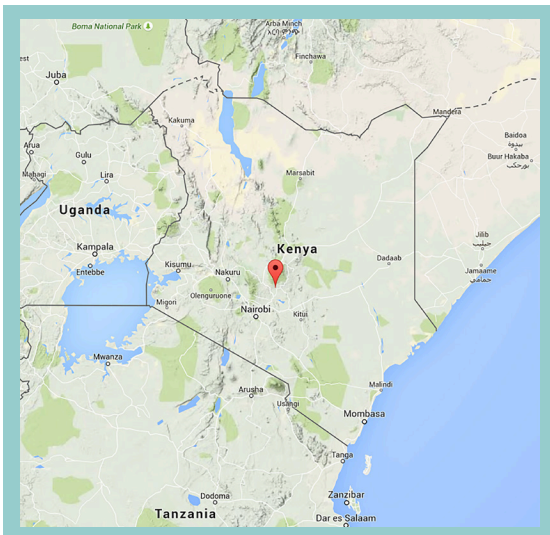


# KENYA KARIMIKUI AB



## DETAILS

- PRODUCER:** Karimikui Factory
- COUNTRY:** Kenya
- REGION:** Kirinyaga
- ELEVATION:** 1500 - 1900 m.a.s.l.
- VARIETY:** SI28, SI34
- HARVEST:** 2018



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## JUICY // RED BERRY // VIBRANT

The Karimikui coffee factory is part of the Rungeto Farmers Cooperative Society which represents around 9% of all smallholder coffee producers in Kirinyaga, Kenya.

The predominant varieties in this lot are SL28 and SL34, with small amounts of Ruiru 11, Batian and K7. Members of the cooperative bring their picked cherries to the central factory where it is wet processed in the typical Kenyan style. The cherries are sorted by maturity and processed separately based on their quality. The coffee is depulped and fermented for up to 24 hours.

After fermentation the coffee is washed by pushing it through water channels. This step also sorts the coffees by bean density through flotation. The best quality coffee sinks while low quality coffee floats and is separated off. The coffee that sinks is then soaked for an additional 24 hours in clean water before drying. The coffee is dried on raised beds for an average of 10 days.

This particular lot has great vibrancy with a red berry flavour and round juicy mouthfeel.

## FILTER BREWING PARAMETERS

- BREWING RATIO:** 1g coffee to 17g water
- WATER TEMPERATURE:** 200 - 205°F / 93 - 96°C
- EXTRACTION:** 22 - 23%
- TDS:** 1.38 - 1.41%

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