

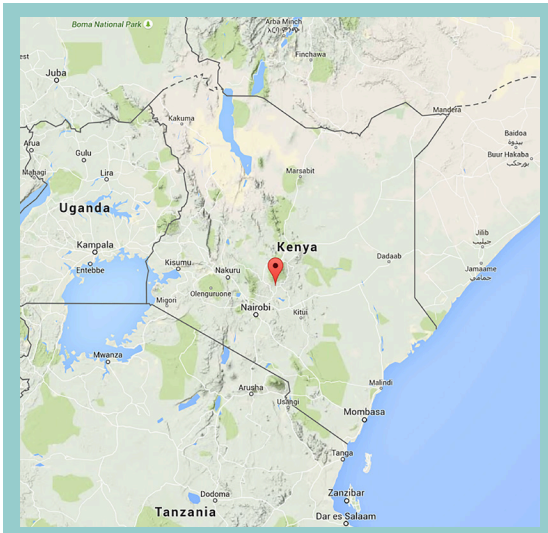


# KENYA KARUMANDI PB



## DETAILS

-  **PRODUCER:** Various Smallholders
-  **COUNTRY:** Kenya
-  **REGION:** Kirinyaga
-  **ELEVATION:** 1700-1800 m.a.s.l.
-  **VARIETY:** SL 28, SL 34
-  **HARVEST:** 2018



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## SYRUPY // BLUEBERRY // WINE

The Karumandi factory is located in Kirinyaga County in Central Kenya and it was established in 1961. The farms are located at approximately 1,750 masl, which contributes to the subtle flavor of the coffee. The varieties used in this region are mainly SL 28 and SL 34.

The Karumandi factory processes coffee using typical Kenyan methods. Local workers are paid to pick the ripe coffee cherries between October and January, hand sorting them out before selling the coffee to the cooperative. Coffee is being depulped using disc pulpers in the wet mill. Once the mucilage is gone, the fermentation process is stopped by washing the beans in channels full of water, where further quality separation happens.

Low grade 'floaters' are directed away from the dense, high-quality beans. Next, the parchment coffee is channeled to soaking tanks where it sits in cold water for approximately 24 hours, a process which develops the amino acids within the beans which later on will be responsible for the unique Kenyan taste. After this, the parchment lays on a thin layer on raised beds to dry under the sun for between 11 and 14 days.

This particular lot has a syrupy yet winey mouthfeel with a strong blueberry tone.

## 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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