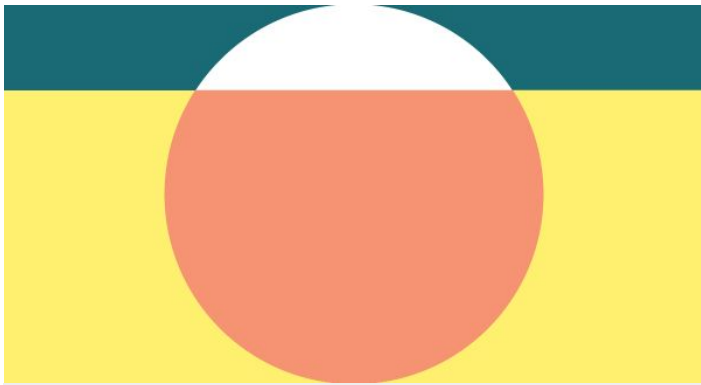


# BOJI, ETHIOPIA

## GREEN GRAPE / STONE FRUIT / ROOIBOS

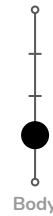
### SOURCING



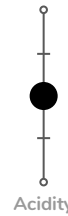
Origin: Boji Kelloo, Kochere      Varietal: Various Heirloom  
Farms: Various      Process: Washed  
Producer: Various Smallholder Farmers      Altitude: 1890-2100 MASL

### TASTING

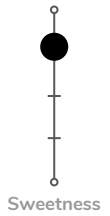
Floral and citrus aromatics lead to a silky tea like body with sparkling, bright and sweet profile filled with vibrant notes of green grape, stone fruit and rooibos.



Body



Acidity



Sweetness

### BREWING

Brew Ratio: 17:1

TDS: 1.35

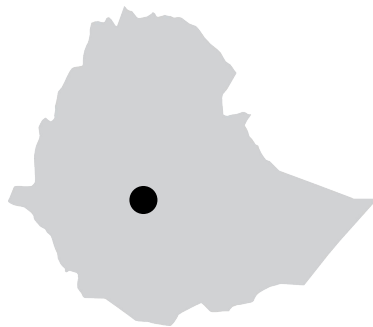
Ext. Yield: 21.18%

Rest Time: 3-21 Days

### ORIGIN STORY

This certified organic coffee comes to us from a privately owned communal wet-mill operated by Israel Degfa in the Kochere district called Boji. Israel has concentrated his efforts on systems for cherry selection, sorting, drying and processing techniques to increase the quality and flavour intensity of their lots.

This specific lot is sorted by washing channels that separate the coffee by density, fermented underwater for about 48 hours, and then soaked 6 - 24 hrs in fresh, clean water before it's moved to the raised drying tables in the sun for about 12 - 15 days.



BOJI KELLOO  
ETHIOPIA

### ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

### ROASTER'S NOTES