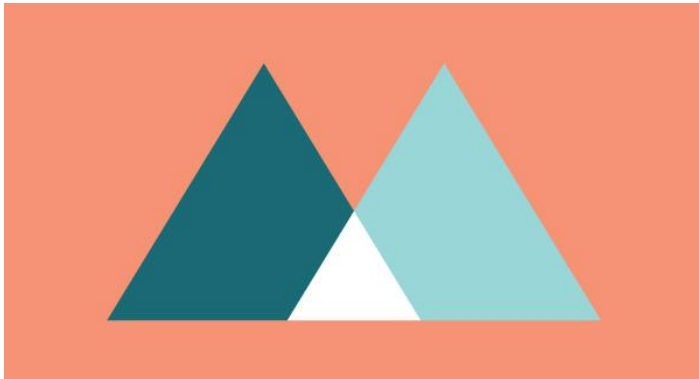


KAYUGU, KENYA

JUICY / CANDIED LEMON / RASPBERRY JAM

SOURCING

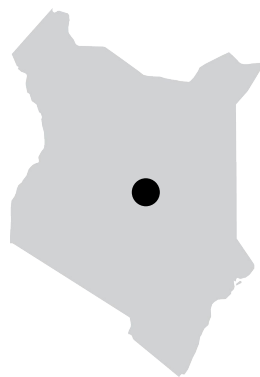


Origin: Kirinyaga County Varietal: SL 28, SL 34, Batian
Farms: Kaguyu Process: Washed
Producer: Various smallholder farmers Altitude: 1400 MASL

ORIGIN STORY

Kaguyu is on the western side of Kirinyaga County in the southern part of famous Mt. Kenya. Small-scale farmers are organized and bring their red cherries to the factory for processing. This factory is part the local Cooperative Society. Kirinyaga County is about 192 Km North East of Nairobi, bordering the famous and well known Nyeri and Embu Counties.

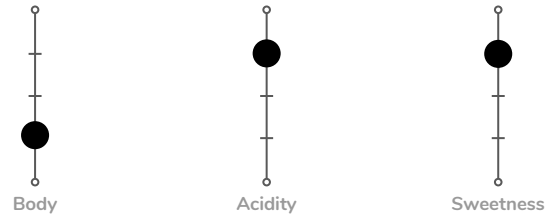
With ideal conditions for coffee growing, farmers benefit from the mineral-rich red volcanic loam soils and high altitudes that are typical of the area.



Kaguyu
Kenya

TASTING

This coffee is juicy and vibrant with a high intensity. The sweetness is fruit forward and reminiscent of a raspberry jam and the acidity is sparkling with hints of candied lemon.



BREWING

Brew Ratio: 15:1 TDS: 1.45
Ext. Yield: 20.00% Rest Time: 3-21 Days

ROASTING

Machine: Loring Kestrel 35 Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

Each year we try and find one or two coffees from Kenya and this year Kaguyu really stood out to us on the table. The coffee was super lively and fruit-forward and we dialed in a roast profile to bring out the coffee's intensity and sweetness bringing out dark berry attributes and jam-like characteristics.

- Ryan