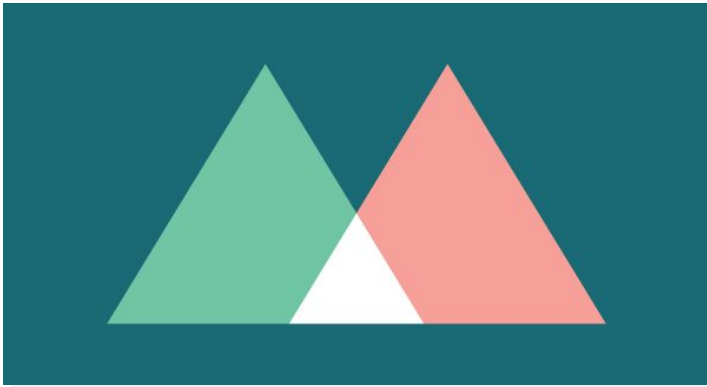


# KAHINDU ESTATE, KENYA

## STRAWBERRY CANDY / HONEYSUCKLE / COLA

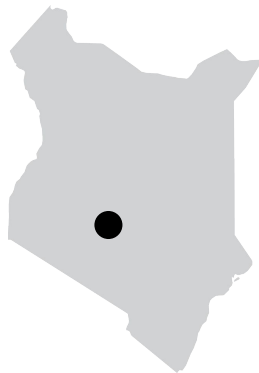
### SOURCING



Origin: Nyeri Varietal: SL28 and SL34  
Farms: Various Process: Washed  
Producer: Various Smallholder Farmers Altitude: 1700 MASL

### ORIGIN STORY

Coffees from Kenya are known for their intense aromatics, vibrant acidity, clean and juicy mouthfeel and flavours of sweet berries and this is exactly what stood out about this specific lot from the Kahindu Estate. Grown in the Nyeri region of Kenya, this fruit forward SL28 and SL34 varietal is grown at an elevation of 1700 MASL in red volcanic soil and produces a juicy and balanced cup



KAHINDU ESTATE  
KENYA

### TASTING

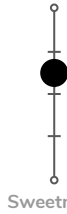
This coffee blew us away with its florality, cola-like sweetness, and red fruit notes - particularly one of strawberry candy that reminds us of a Campino candy.



Body



Acidity



Sweetness

### BREWING

Brew Ratio: 16:1

TDS: 1.35

Ext. Yield: 21.18%

Rest Time: 3-21 Days

### ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

### ROASTER'S NOTES

Kahindu Estate is the last Kenyan coffee that we'll be releasing until fresh crops land, and it's a beautiful one to cap things off. In general, we're roasting this coffee quickly to highlight everything we love about Kenyan coffees - juicy acidity, floral notes, and a heavy sweetness. Similar to the Ngugu-ini, we're extending the development time on this coffee to try and achieve a nice balance of sweetness and acidity in the cup.