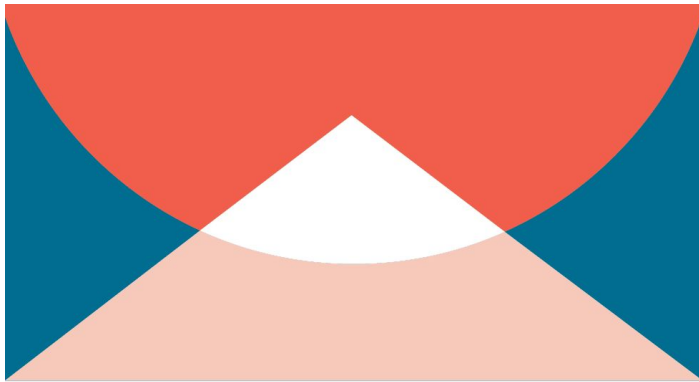


# Mokonissa Kercha, ETHIOPIA

## STRAWBERRY/ WATERMELON / COCONUT

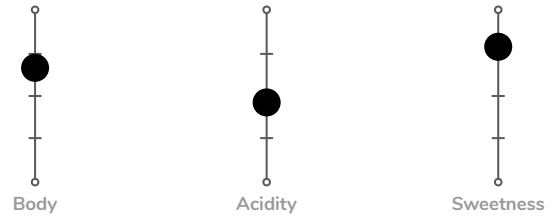
### SOURCING



Origin: Gurachu, Kercha, Ethiopia    Varietal: Various Heirloom  
Farms: Various    Process: Natural  
Producer: Various Smallholder Farmers    Altitude: 1900 MASL

### TASTING

This coffee is intensely fruit-forward but still super clean. With a heavy sweetness and creamy body, this coffee has pronounced aromatics and strong flavours of fresh strawberries, watermelon, and coconut

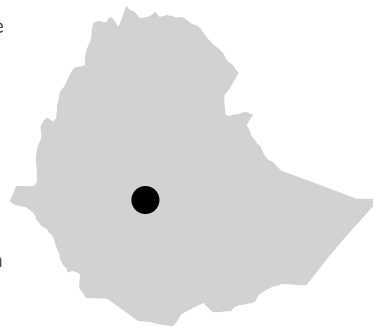


### BREWING

Brew Ratio: 16:1    TDS: 1.35  
Ext. Yield: 21.18%    Rest Time: 3-21 Days

### ORIGIN STORY

This naturally processed Ethiopian coffee from Israel Degfa's Mokonisa washing station in the Gurachu village in Kercha, Guji is a mix of local improved varieties like Certo and Wolisho, collectively referred to as Ethiopian Heirloom. By improving processing techniques at the station and focusing on quality over volume, Israel, in collaboration with importer Nordic Approach, is investing in both supporting local farmers and their communities, and in post-harvest development.



Guji  
ETHIOPIA

### ROASTING

Machine: Loring Kestrel 35    Batch Size: 18kg/batch  
Roasted By Dan Sherrington

### ROASTER'S NOTES

This coffee has been really fun to roast during testing and we were really excited to move it into production. Due to the natural processing, this coffee is a little less dense than its washed Ethiopian counterparts, therefore we're roasting it a little slower. By drawing out the drying time and time between yellowing and first crack, we're able to emphasize the sweetness and body that we love in this coffee. And, by keeping the development time relatively short we are able to highlight the wonderful acidity that this coffee has to offer.