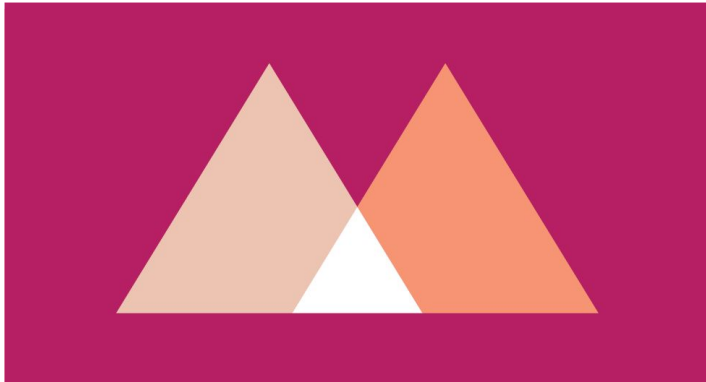


MURAMBA, BURUNDI

Grapefruit / Mulberry / Black Tea

SOURCING



Origin: Kirundo Province, Burund Varietal: Bourbon
Farms: Various Process: Washed
Producer: Various Smallholder Farmers Altitude: 1720 MASL
from Bwinyana Hill

ORIGIN STORY

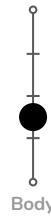
Located in the Northeastern Provinces of Burundi, the Muramba Washing Station is part of a network of seven wet mills owned and operated by Angèle Ciza of Kalico to combat poverty and support Women's coffee in Burundi. The coffees from this network not only represent the high quality and cup profile Burundi has to offer, but they also illustrate the powerful leadership and perseverance of Angèle, whose work has encouraged thousands of farmers and continues to be a major source of inspiration for women in coffee in the country. 80% of the coffee farms bringing coffee cherry to this mill are owned or managed by women.



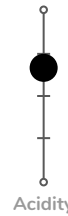
MURAMBA
BURUNDI

TASTING

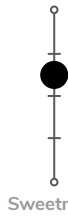
complex floral aromatics lead to a tea-like texture and notes of grapefruit, mulberry, and black tea.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 17:1

TDS: 1.30

Ext. Yield: 21.18%

Rest Time: 3-21 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 18kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We really enjoy this coffee for its vibrancy and grapefruit-like acidity, so with this roast profile our aim was to accentuate the sweetness and body to compliment those bright notes. We are roasting this coffee for a total time of 10 minutes and 45 seconds with just under 2 minutes of development. Using this longer roast approach, we're finding the results to be a vibrant, juicy cup with sweet berry-like notes, and a silky texture that add balance and complexity.