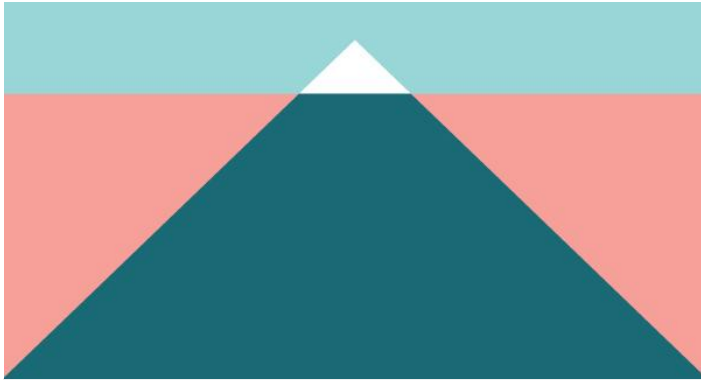


NGUGU INI, KENYA

RED BERRIES / FLORAL / JAMMY

SOURCING

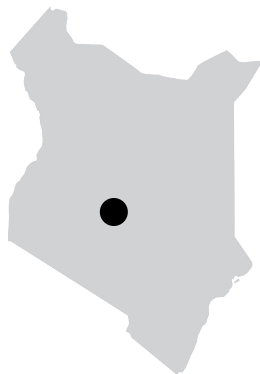


Origin: Kirinyaga, Kenya Varietal: SL-28 & 34, Batian,
Farms: Various Ruiru 11
Producer: Kibirigwi Farmer COOP Process: Washed
Altitude: 1600 MASL

ORIGIN STORY

This coffee is grown on the Northwest edge of the Kirinyaga region of Kenya bordering the Nyeri region, two top coffee-growing hotspots! Grown by the members Kibirigwi Cooperative at 1600 MASL.

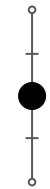
The Ngugi-ini Coffee Factory is driven by quality at all levels at their washing station to ensure only the very best coffee is produced. Built in 1958, the factory has 1,200 active members who deliver unsorted cherries to it throughout the harvest season. After picking and sorting, the coffee is depulped, then fermented underwater for 15–24 hours before being washed three times and spread on metallic drying tables for 6–16 days.



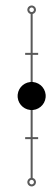
NGUGU INI
KENYA

TASTING

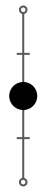
this coffee is highly complex with lots of florals and sweet berry in the aromatics, a creamy body with a smooth mouthfeel, and juicy notes of blackberries and jam.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.38

Ext. Yield: 20.43%

Rest Time: 7-28 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We've really found this coffee can take a lot of heat so in testing we've tried to really develop the roast to bring out the sugars by adding a lot of early heat without adding any roast character later on.

-Emma