

Specialty Coffee microlot



code	07-10-B6v1
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protocol	natural
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Farm	Mallorca
Lote	11
Variety	Yellow Borbon
Date of Harvest	7/10/17
Week of year	40

Already Selected Cherries	
Ripe	86%
Over Ripe	12%
Almost-Ripe	2%

Un-selected cherries	Kilograms	%
Ripe	726	72%
Under Ripe	219	22%
Floating beans	60	6%
Total	1005	100%

Drying Log

Date	Drying Begin	Dryin End	Heat hours	Rest Hours	observaciones	Moisture of bean
7/10/17	7:00 p. m.	6:00 a. m.	11		Begins drying 45 degrees	Aprox 65%
				2	Resting	
8/10/17	8:00 a. m.	3:00 p. m.	7		Silo Dryng	
				20	Resting	
9/10/17	11:00 a. m.	3:00 a. m.	16		Silo Dryng lower temp 35 degrees	
				5	Resting	
10/10/17	8:00 a. m.	3:00 a. m.	19		Silo drying 35º	
11/10/17				24	Resting	24,5
12/10/17				59	Resting	
13/10/17	2:00 p. m.	10:00 p. m.	8		Silo drying 35º	22,6
				8	Resting	
14/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	21,8
15/10/17				12	Resting	
16/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	21
17/10/17				12	Resting	
18/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	20,2
19/10/17				12	Resting	
20/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	19,4
21/10/17				12	Resting	
22/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	18,6
23/10/17				12	Resting	
24/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	17,8
25/10/17				12	Resting	
26/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	15,2
27/10/17				12	Resting	
28/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	14,1
29/10/17				12	Resting	
30/10/17	6:00 a. m.	6:00 p.m	12		Sun drying	12
31/10/17				12	Resting	
1/11/17	6:00 a. m.	6:00 p.m	12		Sun drying	10,5

Silo Dryin Hours 61
 Silo Resting Hours 118

 Sun Drying Hours 120
 Sun Resting Hours 108

Total Kg	480	Dried cherries
Final Moisture	10	