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LOMI PLOT

We set out from the beginning with two objectives in mind. The first was to produce the cleanest and sweetest representation possible of the yellow bourbon variety being grown in Cerrado. This is part of trying to hone in precisely on a flavour profile that a large majority of our French wholesale clients will appreciate.

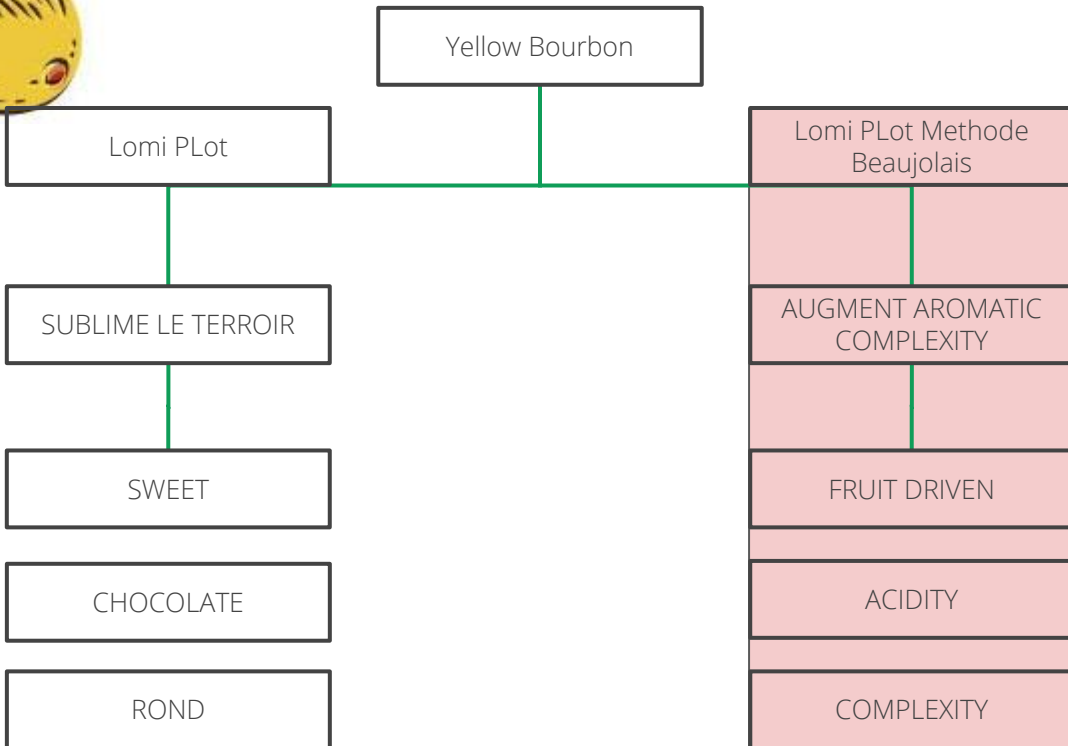
The second objective was to detach the flavour profile from the terroir. To augment the aromatic complexity. Focus on sweet and clean with an increase in acidity to balance the cup. To produce a green coffee together that is structured, interesting, fun and delicious.

This is our Méthode Beaujolais and the coffee you are drinking.



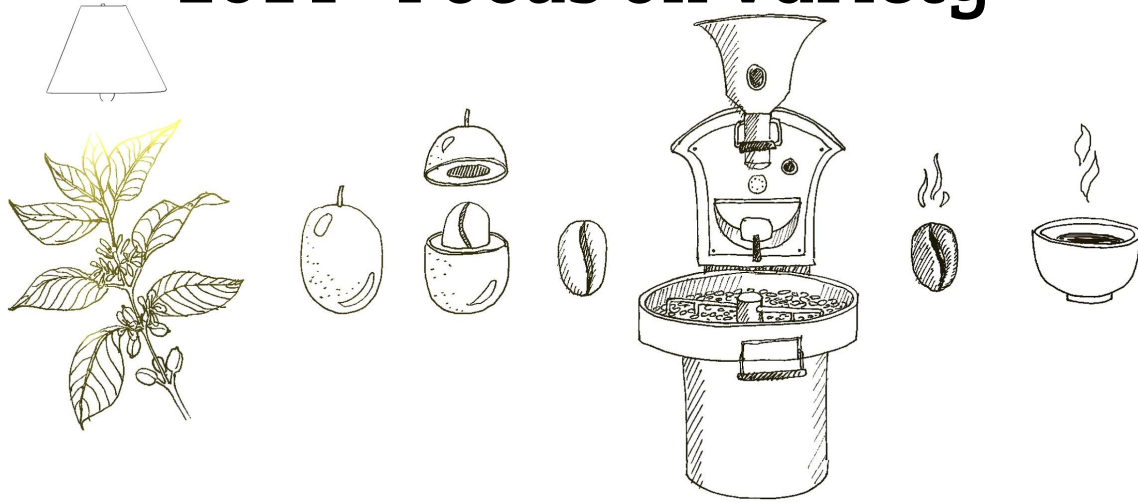


Our Objective: Sweet and Clean



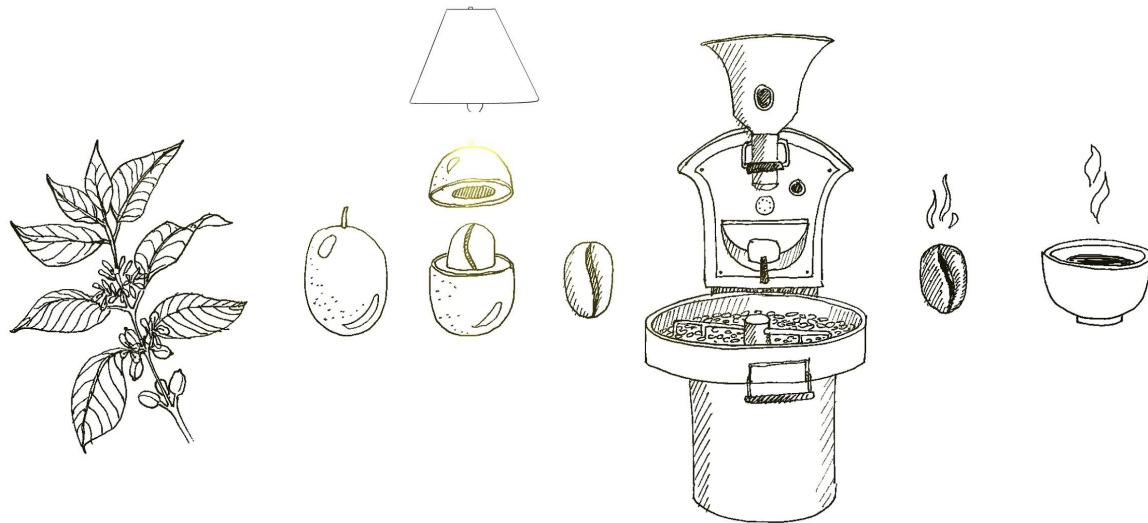
COFFEE BACKGROUND

2014 - Focus on variety



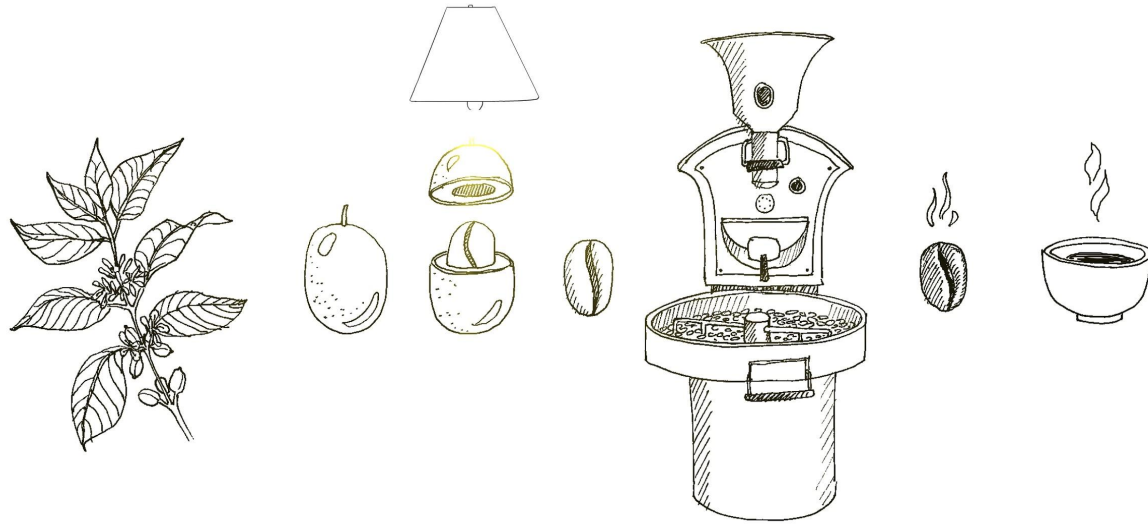
This collaboration with Daterra began with a focus on arabica variety and plot selection. After cupping through 12 different varieties produced on the farm, all processed as pulped-natural, we decided the yellow bourbon would be the best way to try and achieve our objectives. The next step was to cup yellow bourbon produced in different areas on Daterra's immense and immaculately organised farm, essentially selecting a plot of land to work with.

2015 - Focus on cherry selection and drying



In 2015 our focus was on cherry maturity at time of harvest and the drying protocol. The assumption being that processing cherries in a “raisin” state, beginning to dry on the tree, would give us the fruit forward flavours. The cherries were dried on raised beds under various degrees of shade, as an attempt to understand drying time on cup cleanliness and complexity. All of our assumptions proved incorrect. Drying time had no influence on quality. The fruit forward flavours were similar to dry fruit, sweet and heavy but lacking complexity. Not what we were after.

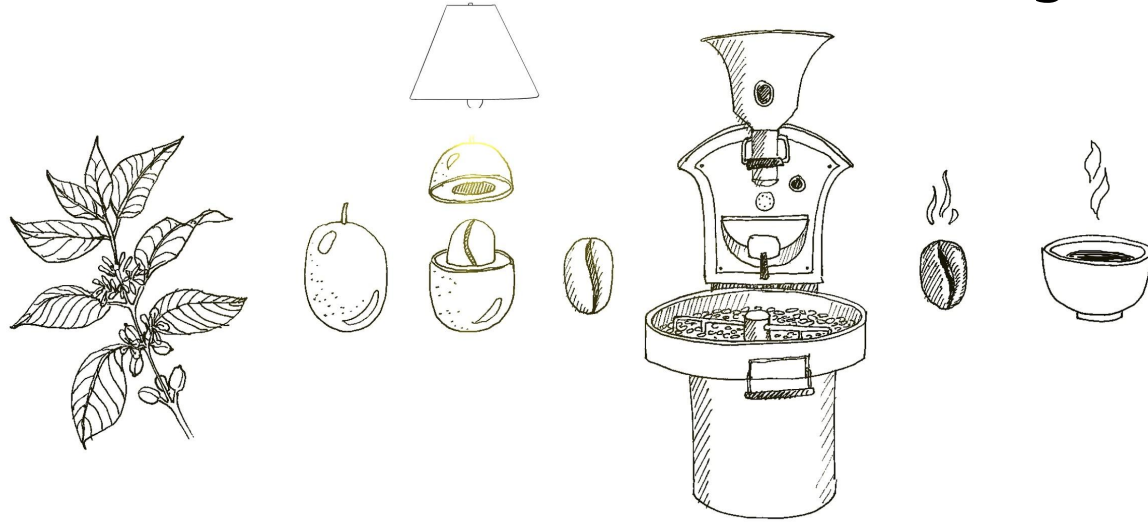
2016 - Fresh fruit and tank fermentation



We went back to the drawing board and decided to harvest fresh fruit and ferment the whole cherries in a beer fermentation tank. The cherries were then pulped with the aid of minimal amounts of water and dried on a raised bed in a hot house. We had a lovely clean fruit flavour that was still being drowned out by chocolate.

2017 - Barista Hustle Lot

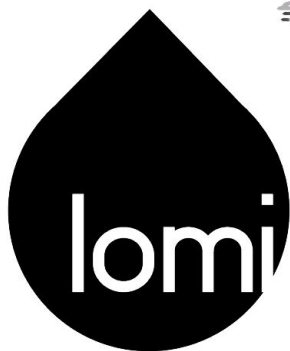
Fresh fruit, tank fermentation, whole cherry drying



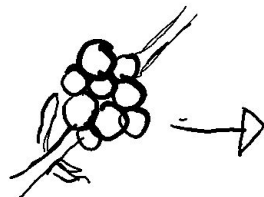
Learning a lot from the previous year we stuck with the fresh fruit, stuck with the tank but opted for a longer fermentation time (lower PH) and then dried the cherries whole on the same covered raised beds. Finishing the drying process in an oven.

DATERRA
BRESIL

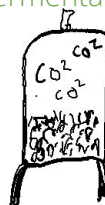
INTENSE - JUICY - PINEAPPLE



PLOT



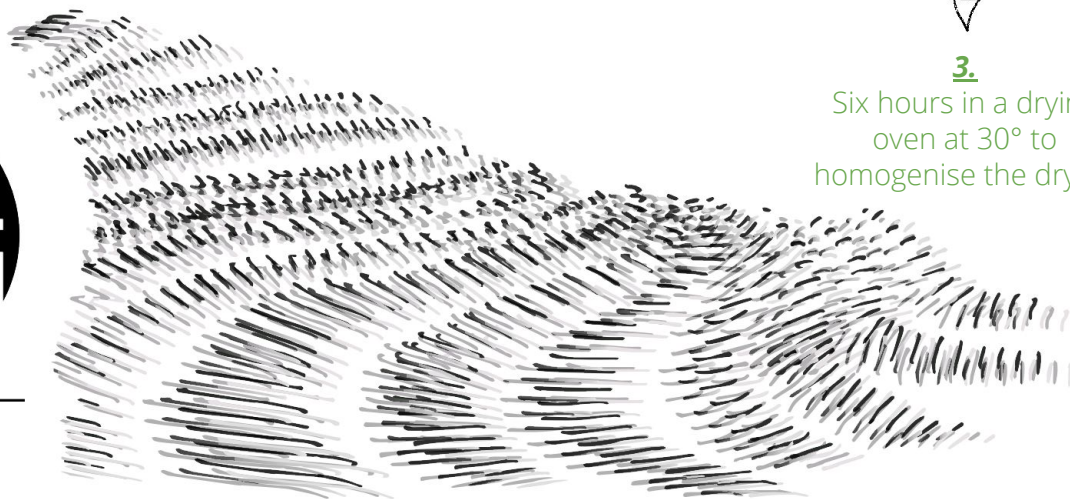
1.
Whole cherry
closed-tank
fermentation



2.
Dried on covered
raised beds, raked
twice per day



3.
Six hours in a drying
oven at 30° to
homogenise the drying



2017 - Barista Hustle Lot

Variété Arabica: Yellow Bourbon

Region: Cerrado, Patrocínio

Altitude: 1,138m

Harvest: 05/15/2017

Processing: Natural. Fermentation en cuve fermée 48hr. Dried on covered raised beds for 30 days.
Six hours in drying oven at 30 degrees to finish

Green coffee packaging: Sous Vide

Lot Size : 120kg

- Screen 16/18: 70kg
- Screen 15 : 38kg
- Peaberry : 12kg

Moisture content at time of roasting: 11.3%

Density: 0,69g/ml

2017 - Barista Hustle Lot

Lomi PLOT [LOCATION](#)

Daterra is a farm driven to produce consistent specialty coffee, year-in-year out. Coffees that have a reliable cup profile. They are also a farm that does everything on the cutting edge. Investing massive amounts of their resources on research & development, testing innovative equipment and techniques and generally pushing the boundaries. Their philosophy is similar to car companies investing in F1 racing, all the investment in innovation will trickle down to improve the bulk of production. We consider ourselves lucky to be working so closely with such an impressive and dedicated bunch.

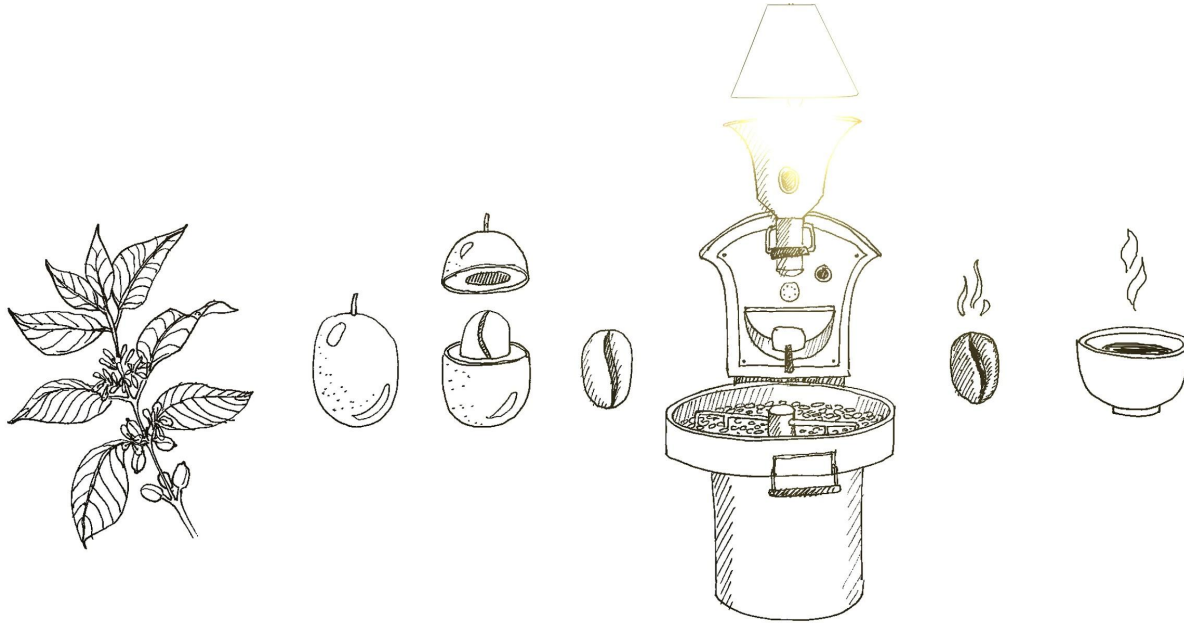
For the past four years with Daterra we have been harvesting and transforming arabica Yellow Bourbon coffee cherries from the same piece of land, our "Lomi Plot". The idea from the start was to produce two separate and distinct cup profiles with the same cherry; 1) control the post harvest fermentation and drying to achieve what we thought was the the cleanest & sweetest representation of the coffees terroir, and 2) Manipulate the cup profile with fermentation and drying to slightly detach the cup profile from the terroir.

This lot is mission objective number 2

The Beaujolais methode is a reference to the way grapes are sometimes processed to make wine in the Beaujolais region of France. The raisins are fermented whole in sealed off tanks, creating a carbonic maceration. Essentially the Co2 trapped in the tank begins fermenting the intact raisins at an intracellular level. This technique tends to produce softer and juicier wines with reduced tannins. The last three years we have put our coffee cherries through a similar process. Trying slight variations of the technique to achieve a coffee with heightened fruit flavour and a rounded lactic acidity. The first two attempts turned out like a half baked baguette, it seems we were stopping the process before the complexity of flavours could develop. This harvest we pushed the idea further. Longer time fermenting in the tank and unlike last year, which was a pulped natural, we dried the complete un-pulped cherries. The drying was done in a hot house that hovered around 30°C and over a 30 day period, in search of temperature stability. The last slight reduction in moisture, to 12%, before stopping the drying was done in an oven dryer set to 30°C ±.

The result is quite an exotic cup profile. Delicate but at the same time intense. The coffee has a juicy character with some aromatics similar to a pineapple sourdough starter (for the three people who have smelt that). Some flavour notes of pineapple with a more intense flavour of peach schnapps and orange skin remain true to the coffees aromatics. Though it is hard to pin-point and rest on one or two flavour markers. Notes of cherry, coffee cherry, chocolate cereal, rum, honey, reduced sugars bob up and down in the cup. The backbone of this coffee is sweetness, fruit and lactic acidity. An interesting balance between moresish and fun coffee!

ROASTING



ROASTING

Roasting this coffee turned out to be quite a conundrum, luckily it was a challenge that could be compared to standing in front of an ice-cream parlour fridge and deciding which three flavours you will take. Assuming the coffee has been well developed leading up until first crack, the post first crack choices change more dramatically the overall flavour profile than any other coffee we have roasted here at Lomi. It can be a delicate-sweet-tropical-pineapple cup profile to a heavy-rich-chocolate-caramel-rum-plum flavour profile, both of which are delicious. Similar to being on front of a good ice-cream shop, your choices will yield different results, however regardless of the choice the end result will be something yummy. After a back and forth with the Barista Hustle team the profile we are going for is geared towards the delicate fruit aromatics with chocolate sweetness similar to coco pops.

We roast on a 2012 Giesen W15.

Natural gas with stepless flame control.

Fan speed control

Drum speed control

The air (RED) and bean (BLUE) probes are 3mm thermocouples

Air temp probe located at the exit of the drum in the horizontal piping. The probe is bent towards the rear of the pipe to try and reduce radiant heat noise.

Bean temp probe is located next to the bean sampler

Infrared probe (YELLOW) pointed 8 cm away from the drum housing to estimate energy stored in the system

ROASTING

Our approach to roasting this coffee is one that is anchored in the knowledge that the post harvest processing and sorting was beautifully done. This affords us the ability to roast the coffee with relative high energy, in a relatively short amount of time and achieve evenly roasted and consistently developed beans.

The heat is slowly stacked in at the beginning of the roast with very little airflow. This is to make use of the generous amount of energy stored in the Giesen drum and radiating off the heat shield, also doing so will allow us the possibility to apply high heat throughout the back half of the roast. This coffee absorbs the heat very quickly, so if we want to apply enough energy to evenly develop the bean we are forced to ramp the heat in, alas with a high energy beginning our coffee will come out at color in lighting speed with a baking-soda-dissolved-in-water cup profile. The low airflow is to promote a moist environment to avoid stripping away the protective bean moisture early on in the roast.

The profile is built on a foundation of hitting yellowing around the six minute mark. This is a good set-up for this coffee to have the right amount of momentum so we can apply relatively high heat to hit crack just shy of three minutes post yellowing. The gas manipulations are few and far between. I like the simplicity and repeatability of this profile. The challenge is just finding the peak/resting gas burner pressure that facilitates the chemical changes to happen when we want them to. When the beans begin to lightly brown the focus shifts to the air temperature to try and manage a delicate heat to finish the roast. This coffee like many naturals will darken up very quickly and easily on the bean surface. The bean probe shows a colossal temperature drop at first crack, all the work we have done up until this point is to make sure we supplied the beans with adequate energy so we can ride the drop, rely on the ambient radiant heat in the system and finish at our target time - temp - color without having to apply excessive heat energy post first crack.

ROASTING

SO the basic idea is to supply enough energy in the back end of the roast to break down the more complex carbohydrates into simple sugars, willing participants in the chemical reactions that produce volatile aromatics. And when those simple sugars, or just before, become readily available the goal is to control the heat in the roasting environment so that those chemical reactions (they also produce colour) do not happen too fast, but not too slow either. The challenge, as with every coffee, is that those same reactions exert an influence on the roasting environment temperature. With this coffee that influence is immense.

The coffee was roasted separately according to screen size, 16/18, 15, Peaberry, and then blended together respecting the proportions of the entire lot. Each roast was then individually cupped. Very slight modifications to the energy input were made according to the screen size to achieve more or less the same goal.

In all cases we really hope you enjoy the taste!

ROASTING

Gas comments



Airflow Comments

