

COFFEE OF CHAMPS!

MUWA ESTATE

KENYA

TASTE: Toffee & brown sugar, plum, lime, jasmine & blackberry

VARIETY: SL 28/34, Ruiru 11

PROCESS: Washed

ORIGIN: Gititu, Nyeri, Kenya

PRODUCER: Muwa Estate

ALTITUDE: 1580m

CROP: Dec 2016 - Jan 2017

ONE MORE THING: This delicious Nyeri number will sing in any method, but it's been specifically roasted for Aeropress. It was at the centre of the brewing action at the recent Australian National Aeropress Championship, hosted in our roastworks, where 25 competitors served it up to 3 judges in front of a rowdy crowd. Like the competitors, play around with your recipe to highlight this coffee's various notes of toffee & brown sugar, plum, lime, jasmine & blackberry. Or if you just want a short cut, go straight to the winning recipe from the championship, they're on our website. Happy brewing!

S I N G L E Q

ROASTED WITH LOVE IN SYDNEY
SINGLEO.COM.AU

ROBUR/MYTHOS :

20g in/50g out/30 sec

EK43 :

20g in/60g out/29 sec

V60 :

15g/250g/2:50

BATCH :

60g/L

FOR MORE :

SINGLEO.COM.AU/BARISTA