

# KIANJIRU AA

KENYA *SOUTHSIDE!*

**TASTE:** Deeply sweet with ripe stonefruits, candied citrus & blackcurrant

**VARIETY:** SL 28/34

**PROCESS:** Washed

**ORIGIN:** Kirinyaga District

**PRODUCER:** Kianjiru Farmers Association

**ALTITUDE:** 1750m

**CROP:** Jan 2017

**ONE MORE THING:** Rich volcanic soils are what gives this coffee its top notch, complex acidity. The coffee's great address is reason too; it's grown just south of the Equator in the central highlands of Kenya, zoom in high up on the southern windward side of Mount Kenya. This strategic location has a good network of permanent rivers & is wet throughout the year with two distinct rainfall seasons. It's produced by the small holder's farmers association Kianjiru, the name derived from the clan Unjiru, who are renowned for producing really top quality like we're tasting in this harvest.

**ROBUR/MYTHOS:**

20g in/50.5g out/33 sec

**EK43:**

20g in/57.5g out/27 sec

**V60:**

15g/250g/2:35

**BATCH:**

60g/L

**PICK/PROCESS NOTE:** Coffee at Kianjiru is wet processed by a central pulper owned by the village society which starts with harvesting of red ripe cherry only. This is then pulped immediately and fermented to remove the mucilage. When fermentation is complete, the parchment is washed with clean water, graded and spread onto raised beds for drying. While sun drying, any defective beans are removed by hand.

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