

# KAM- VARA KENYA

GRACE'S COFFEE

**TASTE:**

Cherry cola,  
blackcurrant & citrus

**VARIETY:**

SL28/SL34/Ruiru 11

**PROCESS:**

Washed

**ORIGIN:**

Manyatta, Embu

**PRODUCER:**

Grace Njoki  
Njage

**ALTITUDE:**

1650-1750m

SINGLE 0

ROASTED WITH LOVE IN SYDNEY  
SINGLE0.COM.AU

**ONE MORE THING:** A treat from Grace Njoki Njage & the Kamvara Estate, which at 1650 to 1750 meters above sea level, is in an ideal spot for producing specialty coffee with sweet, dense cherry. Grace manages Kamvara with attention to every detail & diligent time-keeping; after selectively handpicking, the cherry is pulped, then the coffee is dry fermented for 16 to 24 hours, washed, soaked in clean water for 24 hours, then dried on raised beds for 2 to 3 weeks. All of which adds up to one delicious cup.

**ESPRESSO:**

20.5g in/ 58g out/ 24 sec

**V60:**

15g/ 250g/ 2:15 mins/ 98°

**BATCH:**

60g/L or 72g/1.2L

FOR MORE:  
[SINGLEO.COM.AU/BARISTA](http://SINGLEO.COM.AU/BARISTA)