

BEN- SA *SUN-KISSED* ETHIOPIA

TASTE:

Roselle, sultana
& plum

VARIETY:

Wild Heirloom

PROCESS:

Washed

ORIGIN:

Sidama Zone

PRODUCER:

Bensa Washing
Station

ALTITUDE:

1950-2000m

S I N G L E 0

ROASTED WITH LOVE IN SYDNEY
SINGLE0.COM.AU

ONE MORE THING: The Bensa washing station in the Sidama Zone of Ethiopia may be relatively small, but it packs a large punch. All the coffee cherry they collect is sorted to select the ripest, then peeled and sorted by density, fermented for up to 48 hours, and then carefully sun-dried for 2 weeks. Bensa is as bright as the summer days we're rolling into, with notes of Roselle, sultana and plum.

ESPRESSO:

20g in/ 56g out/ 24 sec

V60:

15g/ 250g/ 4:00 mins/ 92°

BATCH/BREVILLE:

60g/L or 72g/1.2L

FOR MORE:
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