

# FRAM FARM KENYA

NOT  
A TYPO!

**TASTE:**

Raspberry, white  
chocolate & papaya

**VARIETY:**

SL28/SL34

**PROCESS:**

Washed

**ORIGIN:**

Kiambu, Muranga

**PRODUCER:**

James Kariuki

**ALTITUDE:**

1860m

**ONE MORE THING:** Fram Farm is a coffee name you may well remember, not just because it's short n' simple, but has a memorable cup profile that has seen it win the annual East Africa Taste of Harvest comp in Kenya, plus the whole of East Africa too! It's produced by James Kariruki on around 12 acres. It's processed at the family-owned wet mill, where James & his brothers, who have their own coffee farm plots, use the mill on alternate days of the week. Like our other Africa coffees, it arrived later than usual, so it's going down an extra treat as part of our Africa Catch Up.

**ESPRESSO:**

20g in/ 56g out/ 23 sec

**V60:**

15g/ 250g/ 2:40 mins/ 95°

**BATCH:**

60g/L or 72g/1.2L

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