

MAK- AMU AA KENYA

HIGH
CATCH

TASTE:

Blackcurrant,
pomegranate & molasses

VARIETY:

SL28/SL34

PROCESS:

Washed

ORIGIN:

Teta, Nyeri

PRODUCER:

Lilian Maina

ALTITUDE:

1750-1850m

ONE MORE THING: Our Africa Catch Up continues with this high grown AA grade lot from Kenya's Nyeri County, the place to be for specialty coffee production, due to its elevation. The family owned Makamu Estate is managed by Lilian Maina, who's completing a degree in Coffee Management as well as studying the SCA Cupping Protocol. Given the epic quality of her coffee, we reckon Lilian's got a future as bright as the blackcurrant & pomegranate notes in this cup.

ESPRESSO:

20g in/ 58.5g out/ 28 sec

V60:

15g/ 250g/ 2:18 mins/ 98°

BATCH:

60g/L or 72g/1.2L

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