


# GACHU- IRO KENYA

**TASTE:**

Cola, plum &  
passionfruit

**VARIETY:**

SL28/SL34/Batian

**PROCESS:**

Washed

**ORIGIN:**

Matheri, Nyeri

**PRODUCER:**

Kiama Farmers  
Cooperative  
Society

**ALTITUDE:**

1700-1950m

SINGLE Q

ROASTED WITH LOVE IN SYDNEY  
SINGLEO.COM.AU

**ONE MORE THING:** Kiama Society has got it going on. Gachuiro is one of four coffee mills that they're running, which collectively employ over 3000 farmers in the Nyeri region. They're also producing dairy, tea and macadamia. It's the coffee that's got us, though. All the hallmark quality processes are there; fresh picked cherry with same day delivery to the mill and meticulous sorting. After pulping, there's skillful dry fermentation for 16-24 hours, and further quality checks right through to bagging this baby up. Get it going on any brew method.

**ESPRESSO:**

20g in/ 58g out/ 24 sec

**V60:**

15g/ 250g/ 3:10 mins/ 98°

**BATCH:**

60g/L or 72g/1.2L

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