

DERI ^{SWEET} KOCHA ^{TOOTH} ETHIOPIA

TASTE:

Dried apricot,
honey & Maltesers

VARIETY:

Heirloom

PROCESS:

Natural

ORIGIN:

Guji, Sidama

PRODUCER:

Local Rural
Farmers

ALTITUDE:

1900-2100m

ONE MORE THING: The Deri Kocho washing station in Guji sun-dries the coffee seeds within the coffee cherries which imparts fruity and chocolaty notes, and excellent body. The result is a coffee with notes of dried apricot, honey, and Maltesers. In short, Ethiopia Deri Kocho gives you a taste of all things sweet and good.

ESPRESSO:

20g in/ 52.5g out/ 26 sec

V60:

15g/ 250g/ 2:15 mins/ 96°

BATCH:

60g/L or 72g/1.2L