

# KAMUGIRI ESTATE KENYA

NEW BREW

**TASTE:**

Pineapple, cranberry  
& brown sugar

**VARIETY:**

SL28

**PROCESS:**

Washed

**ORIGIN:**

Gatundu, Kiambu

**PRODUCER:**

Nganga & Theresa  
Githei

**ALTITUDE:**

2000m

SINGLE Q

ROASTED WITH LOVE IN SYDNEY  
SINGLEO.COM.AU

**ONE MORE THING:** Kamugiri Estate is a new brew for Single 0, sourced via our coffee mates at Sucafina from producer Nganga Githei and his daughter-in-law, Theresa. It's been love at first taste. Kamugiri is brimming with pineapple, cranberry and brown sugar. It's grown at a whopping 2000 meters above sea level, contributing to slow ripening and in turn, creating a special sweetness that we'll be hanging for till the next high grown Kenyan coffee comes along.

**ESPRESSO:**

20g in/ 59.5g out/ 27 sec

**V60:**

15g/ 250g/ 2:25 mins/ 95°

**BREVILLE/BATCH:**

60g/L or 36/600g or 72g/1.2L

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