

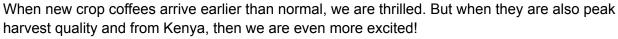
<u>KIRIMAHIGA</u>

*Key-ri-ma-he-gah

MURANG'A, KEYNA

Orange blossom, blackberry, dark honey

Launch Date:	Process		
4.14.25	Washed		
Buying Tier	Variety		
2 - Contract	SL28, SL34, Ruiru 11		
1st Purchase	Altitude		
2025	 1700 msl		



Sandwiched between Mt Kenya and Lake Naivasha lies the Kirimahiga washing station. After meticulous picking and sorting, small plot producers bring their harvest to the station to be wash processed and dried. We are particularly impressed with the uniformity of this lot in terms of bean size and color. This care typically leads to tasty results.

This AA lot is everything we'd hope for in a coffee from Kenya. Big sweetness, big acidity, big body, big flavor all working together in beautiful balance. Fresh off the grind the aromatics are deeply sweet and hint towards orange blossoms, berries, and cassis. In the cup we are tasting everything from blackberry to dark honey with a mix of malic and citric spine. *Variety Info:*

SL28: Among the most well-known and well-regarded varieties of Africa. It has spread from Kenya, where it was originally selected in the 1930s, to other parts of Africa and now to Latin America. The variety is suited for medium to high altitudes and shows resistance to drought, but is susceptible to the major diseases of coffee.

SL34: SL34 was originally selected in Kenya in the late 1930s at the Scott Agricultural Laboratories. Individual tree selections made at the Scott Laboratories in Kenya during the 1935-1939 period were prefixed "SL." SL34 is adapted to high altitude areas with good rainfall. It is characterized by dark bronze shoot tipped plants with a few green-tipped strains. The laterals have semi-erect habits which tend to droop on older primary branches.

Espresso		Pourover		Grind
ln:	17.5g	In:	17.5g	Pourover: 850µm
Out:	32g	Water:	305g	
Time:	25-27 sec	TDS/EXT%	1.31/19.7%	