

SWEET BLOOM

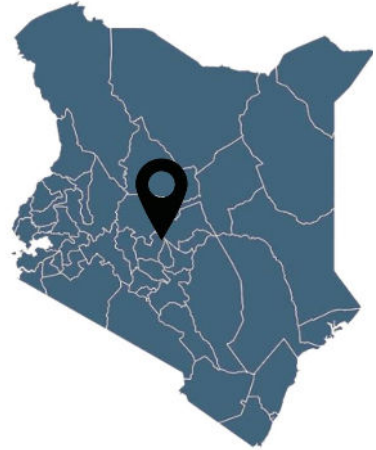
COFFEE ROASTERS

GAKUNDU

**Gah-koon-doo*

EMBU, KENKYA

tamarind, tangerine, brown sugar



Launch Date:

7.7.25

Process

Washed

Buying Tier

2 - Contract

Variety

SL28, Ruiru 11, Batian, S:34

1st Purchase

2025

Altitude

1650 msl

Gakundu is a washing station bordering Mt Kenya, 120 km to the northeast of Nairobi. Growers from the surrounding community bring their harvest to this station. Meticulous care is put into picking and processing the cherry and the results are fantastic! Fresh off the grind the aromatics are sweet and full of dark fruits. In the cup, you'll find notes of tamarind and tangerine, all wrapped up in a dark honey sweetness and vibrant citric acidity. Like all great coffees from Kenya, you'll find Gakundu to be big on sweetness, flavor, and body, making for a very complete and delicious cup!

Variety Info:

SL28: SL28 is among the most well-known and well-regarded varieties of Africa. It has consequently 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. SL28 is notable for its rusticity—a quality meaning that it can be left untended for years or even decades at a time, and then return to successful production.

Ruiru 11: High-yielding, Dwarf/Compact hybrid tolerant to coffee leaf rust and resistant to coffee berry disease (CBD). Released in Kenya.

Batian: A variety resistant to coffee leaf rust and coffee berry disease created at the Coffee Research Station in Ruiru, Kenya.

SL34: Exceptional cup quality but highly susceptible to coffee berry disease. Found mostly in Kenya.

Espresso

In: 18.5g

Out: 36g

Time: 26-28 sec

Pourover

In: 18.5g

Water: 305g

TDS/EXT% 1.35/19.6%

Grind

Pourover: 1200µm