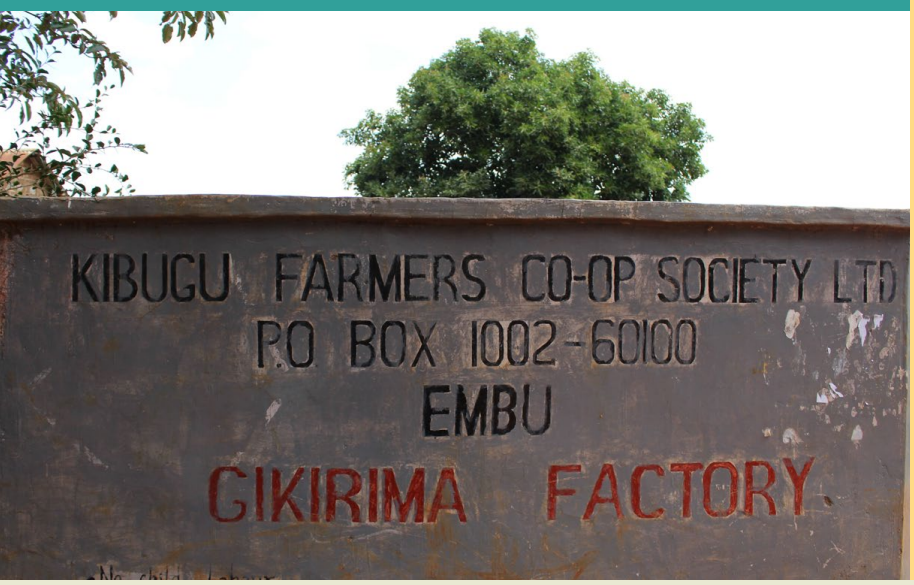
STATION GIKIRIMA

Notes of

honey, lemon and apple juice

Embu, Kenya

Now associated with the Kibugu Cooperative, the Gikirima wet mill processes coffee lots from more or less 1100 farmers, all located in the surroundings of Gicherori, about 1800 meters above sea level.



Specifications

Lot	AA grade collected by 1100 Kibugu Coop members from the Embu county in Kenya
Varietals	SL28, SL34
Altitude	1800 m
Crop	2019
Process	Washed
Wet mill	Gikirima
Selected & imported by	Crop to Cup

Feedbacks from the team

« To me, it is reminiscent

« One of the best coffees I had lately, we had to have it! It is delicate, with nice and nuanced aromas of lemon water and honey. »

— James

« I really like it, it's really my 'cup of tea' : not so intense, good and simple. »

— Hiromi

of savoury-sweet meals from my childhood. I taste cardamom, maybe cinnamon as well, and I get very pleasant notes of yellow plum and brown sugar. »

— Caroline

Our recipes

We first thought the **V60 filter** would be the perfect medium to highlight this coffee's delicate attributes...

20g of ground coffee with 320g of water poured in three times which temperature reaches about 96 Celsius degrees for an extraction time of **about 3 minutes.**

That being said, after experimenting with different methods, it must be concluded that Gikirima's coffee also shows great potential when **immersed for extraction** (French Press)...

In an 8-cup container, add **27g of coarsely ground coffee + 500g of water** at 98 Celsius degrees. Gently stir to homogenize for a steeping time of **about 3 minutes** and then, pour the liquid coffee out in a clean container to stop the infusion

Kenya gets its name from the eponymous mountain whose peak reaches **5199 meters.** Its high altitude and its climates make it an ideal land for coffee growing. Consequently, it only makes sense that many farmers decided to settle their plantations up there. It is also where the **Gikirima wet mill** is located, now associated with the **Kibugu Farmers Cooperative Society.**

A **'wet mill'** is where coffee fruits are delivered once collected from coffee trees and then **processed** in order to make their grains roastable, consumable, as well as storable in the course of transportation. If done well, the wet mill's processing will highlight a coffee's full potential.

Gikirima's main strength is **its location.**

High in altitude, the wet mill can receive late harvests and **dry process them properly,** far from rainfalls that may start in the lower part of the mountain at this time of the year.

In this area, coffee is harvested from **October to March.**

Thereafter, one must assure the sold lots meet storage standards so they can survive the boat trip across the oceans, stacked in containers.

Kibugu cooperative

For the members of Gikirima, to be associated with a bigger company like Kibugu means **having access to in-field trainings** that will help them **stay on top of their agricultural practices.** It means having access to **advanced payment programs** with long-term buyers and it also means **being involved with the cooperative even between harvests.**

Most coffee growing members of Kibugu take care of one hectare of land on which they often grow macadamia nuts, bananas, corn or tea.

Crop to Cup

Brooklyn-based import company Crop to Cup – from whom we bought this coffee lot – is committed to long-term relationships with producers. Since 2007, they have focused **on information transparency, quality control and coffee businesses' growth (often groups of farmers or local cooperatives).**

The small coffee lot we received from them comes from a bigger lot, counting 616 bags, and was harvested and imported in 2019. This purchase stems from a desire to **make more room for "past-crop" coffee lots,** often disregarded by roasters and coffee buyers.

While it is true that fresh crops are more likely to offer a better quality, **exceptional coffees coming from previous crops (like this one) can still show great potential** and, thanks to their lower price, can initiate customers to more ethical, traceable specialty coffees.

At the time this lot was sold, the price of a pound of green coffee set by the C-Market was at US$0.93. However, because Gikirima's lot **has been chosen for its tasting attributes** and in the context of a good business relationship with Crop To Cup, its total cost paid to the Kibugu Cooperative was of US$4.49/lbs.

The coffee from Gikirima wet mill

« Gikirima's coffee vividly reminded us of a lemon water's freshness and of a hot cider's sweetness. »

This lot was collected from plantations of **SL-28 and SL-34,** coffee varietals with a renowned reputation and typically found in Kenya. According to the World Coffee Research, these varietals would be related to **the Bourbon genetic group,** which belongs to the Arabica Species.

Once the Gikirima wet mill receives the coffee fruits, its operators proceed to **the pulping,** which consists of removing the seeds from

Within **one or two weeks of drying,** the washed coffee beans reach the ideal moisture content for storage and their **flavor profile equalizes and becomes optimal.**

A nuanced profile, revealing subtle notes **of flowers, honey and rhubarb.**

In the cup, Gikirima's coffee vividly reminded us of a lemon water's **freshness** and of a hot cider's **sweetness.**

their pulp.

Then, the seeds will be set aside to **ferment all night long,** before being **rinsed and sorted** in the morning through raised water channels, and spread out on raised drying beds later.

ACHETER

Photo credit:
Crop to Cup
Café Union

The Union Microlot series seeks to promote entrepreneurs with noble initiatives and whose coffees really stand out, and to pay respectful prices considering the labour required and the quality resulted.