

เคนย่า มาไซ

KENYA MAASAI –

Location: Masai Mara

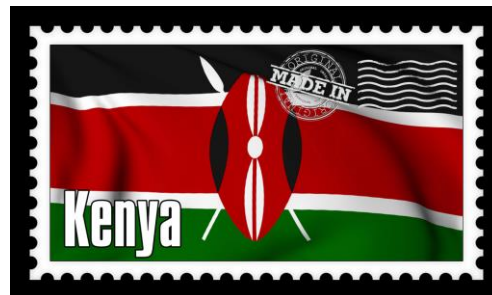
Coffee Source:

Altitude: about 1600~1800m

Screen size: AA-AB

Variety: Catura / Bourbon

Processing: Natural



Details: Our single origin Kenyan comes to us from the Masai Mara region of Kenya near the Kichwa Tembo Wildlife Preserve in southwest Kenya. Grown at 1600 – 1800 meters, this coffee is processed using the wet method: the coffee cherry spends up to four days in a fermentation tank which makes it easier to remove the mucilage from the bean in the milling process. The result is an incredibly clean cup, which is why Kenyan coffee is the sports car of the coffee world: everything about it is bolder, more refined, sweeter and smoother. The grading system for coffee in Kenya is complex, but to put it bluntly.

Roasted Level: Filter / End roast at 210 Celsius because too high density beans, high heat charge to first crack and longer developing for balance flavor

(ทำโดย Roast Master Mr. Nicholas Haw)

Cup Characteristic: Orange Peel, Citric, Passion Fruit, Berry, Dried Fruit, complex flavor, Very Clean acidity, and High Sweetness

