

DR Congo: Latumba, Blue Mountain Washed

Location and farmer: The Latumba washing station is located on the shores of Lake Kivu, and the coffee is grown by members of the surrounding AMKA CO-OP, based in the Minova district, southern Kivu, Eastern Congo, who produce the blue mountain varietal from 1700-2000 metres above sea level.



The coffee: The blue mountain varietal is originally a mutation of the typica varietal from Jamaica, highly prized for its cup quality. We found this coffee to have a bright and complex acidity, with notes of citrus fruits in particular limes, and a refreshingly silky mouthfeel that is very tea like. Fantastically clean through a V60 brewer.

The processing: The ripe cherries are delivered to the Latumba washing station from the CO-OP. The cherries are de-pulped to remove the majority of the outer fruit. The coffee is then soaked in fermentation tanks for 12-18 hours, then sorted for density by using water channels (different densities have different sugar content/ripeness) and soaked for a further 12 hours, then drained and dried on raised beds for 12-16 days. The 'parchment' coffee is then transported to the Coffeelac dry mill in Goma where it is rested and dry milled.

Brew Guide

Small V60 - Dose: 15g - Brew weight: 250g - Brew water temp: 95C - Brew time: 2mins 30secs

Large V60 - Dose: 30g - Brew weight: 500g - Brew water temp: 95C - Brew time: 3mins

Aeropress - Dose: 15g - Brew weight: 250g - Brew water temp: 95C - Brew time: 1min 45secs

Espresso

20g VST baskets

Dose: 20g - Brew weight: 50g - Brew temp: 94C - Brew time: 28secs



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Did you enjoy our coffee, need any advice on brewing or have any enquiries? Feel free to drop us a line.

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