

## Rwanda: Karengera, Red Bourbon

**Location and Farmer:** This coffee is grown by around 2,600 smallholder farmers from the villages of Cyivugiza and Kirimbi at 1,650 metres above sea level and processed at the Karengera washing station in the Nyamasheke district of Western Rwanda, and is of the Red Bourbon varietal.



**The coffee:** Expect a bright citrus acidity. Notes of raspberries and blackberries dominate. Honey-like sweetness and good body round off this refreshingly clean cup.



**The Processing:** The ripe cherries are handpicked by the smallholders and processed at the Karengera washing station. The cherries are sorted in a flotation tank by removing the unripe and defect floating cherries. This coffee undergoes the washed process, whereby the cherries are pulped to remove the majority of the fruit flesh, and the remaining flesh is removed via fermentation by soaking in water. After fermentation the coffee is dried on raised beds.

# Brew Guide

**Small V60** - Dose: 15g - Brew weight: 250g - Brew water temp: 92C - Brew time: 2mins

**Large V60** - Dose: 30g - Brew weight: 500g - Brew water temp: 93C - Brew time: 3mins

**Aeropress** - Dose: 15g - Brew weight: 250g - Brew water temp: 92C - Brew time: 1min 45secs

## Espresso\*

### 20g VST baskets

Dose: 20g - Brew weight: 40g - Brew temp: 94C - Brew time: 28secs

### Standard Sanremo double baskets

Dose: 18g - Brew weight: 36g - Brew temp: 93C - Brew time: 26secs

\*These espresso recipes were developed using a Sanremo Verona RS, and are designed to give a good extraction regardless of machinery and equipment- however fine tuning the recipe to your machinery will bring the best out in this coffee.



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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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