



HALFWIT

COFFEE ROASTERS






NOTES ON THE COFFEE

Kenya's Thiririka Farmer's Cooperative Society embodies all the best aspects of the cooperative system, providing essential resources and oversight for each of its 2,000+ smallholders. Founded in 1995, Thiririka FCS operates three factories: Kiganjo, Githembe, and Ndundu - where our coffee is processed. Supervisors for the cooperative enforce strict and extensive guidelines to affiliates for every stage of production, from planting to harvesting to processing. In addition, a certified "Cherry Clerk" at the Ndundu Factory is responsible for personally inspecting each farmer's delivery to ensure optimal quality cherries prior to pulping and processing. This level of diligence and transparency pays enormous dividends quality-wise, as evidenced by Ndundu's rich, distinct notes of raspberry, cardamom, guava, tangelo, and rosewater.

NOTES ON BREWING

As is the case with many fruity and floral coffees, less is more and rest is essential. Overdosing your brews and serving this fresh-harvest coffee before it's had ample time to release some of the carbon dioxide trapped within the beans during the roasting process can yield a gassy and astringent cup. We recommend waiting at least 4-5 days from the roast date before brewing and using a heavier bloom so that none of the Ndundu's delicious acidity and flavor are masked by excess CO₂. Use a slightly coarser grind setting, as this coffee's more delicate flavors can get lost in finely ground, overly viscous cup.

KENYA NDUNDU

NOTES	ROSEWATER	    
	CARDAMOM	
	RASPBERRY	
	BRIGHT	
	WINEY	

BEAN SPECS

PRODUCER	THIRIRIKA FARMER'S COOPERATIVE
	SOCIETY
REGION	KJANGO DIVISION, NYERI REGION
ELEVATION	1600-1800 MASL
PROCESSING	FULLY WASHED, DRIED ON RAISED BEDS
VARIETIES	SL 28, SL 34, AND RUIRU-11
HARVEST	MAY - JULY

SUGGESTED BREW SPECS

FETCO	Brew ratio of 1:16 Water at 203F 4 Minute brew time, 15 second pre-wet
V60	25g medium ground coffee: 400g water 60g bloom for 50 seconds 2:30 pour time, total brew time of 3:30
CHEMEX	32g medium-coarse ground coffee: 500g water 75g bloom for 55 seconds 2:35 pour time, total brew time of 3:45
AEROPRESS	15.5g finely ground coffee: 220g water 55g bloom; incorporate with paddle after 20 seconds Total immersion time of 1:20. Slowly push to 1:50