

KENYA



Region

Kirinyaga, Kiambu

Producer

Smallholder coffee farmers

Altitude

1,500 - 1,900 masl

Variety

SL28, SL34, and Ruiru 11

Harvest Period

Oct - Dec (main) & Apr - Jul

Processing

Washed



LIST + BEISLER

KENYA WASHED ARABICA AA PLUS KIJANI KIBOKO

sweet citric and intense acidity • blood orange • very fruity • black currant • round body

The total area under coffee cultivation in Kenya is estimated at 160,000 hectares. Plantations make up about one-third of the area. However, the most significant part of the land is used by smallholder farmers. They are usually members of cooperatives. Commonly, the coffee is being sold via weekly auctions during the harvesting season.

The pricing between buyer and seller is defined by the cup quality and grading defined by the bean size. AA, the largest, are those that have a 17/18,5 screen size. The add-on „Top“ or „Plus“ refers to the cup profile, which is especially fine and complex. Central Kenya produces most of the country's coffee offering excellent conditions to grow high quality beans. The combination of red volcanic soil, high altitudes, and the ideal climate have a decisive impact on the development of the aroma and flavors that characterize this coffee.

Kijani Kiboko, an L+B special brand, is a worthy example. Its name comes from the Swahili words 'Kijani' meaning Green and 'Kiboko' meaning Hippopotamus. It is composed of carefully selected lots of SL-24, SL-28, Ruiru 11, Batian, and K7 varieties grown in the rich volcanic soils of Kirinyaga and Kiambu.

When the cherries are red and ripe, they are hand-picked into buckets early in the morning and taken to the mill. The cherries are then meticulously sorted and properly de-pulped. Following fermentation, the coffee is washed with clean water and dried under the African sun on raised beds until reaching the optimum rate of moisture, approximately 12%. This happens twice a year, with the main crop being between October and December and the early crop (with minimal quantities) between April and July.

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