

JULY 2020



BOMA FACTORY



ONE CANNOT TRULY APPRECIATE

the quality and craft of specialty Kenyan coffee without acknowledging the contributions of women. Women in Kenya and other coffee growing countries have historically experienced staggering pay inequity. This offering is a product of predominately women farmers within the Boma Farmers Cooperative Society, one of the most successful organizations of its kind in Kenya. Harvests are processed at Boma Factory, where one-third of the 360-member washing station are women.

Boma Factory is a washed coffee which is a traditional processing method in Kenya. Occasionally, this is also referred to as a *true* or *fully washed* coffee, because the Kenyan method involves an extra step. After the outer layers of the coffee cherry are removed from its seeds, a washed coffee is typically fermented in a tank of clean water for 24 hours before moving to sorting and drying. At a traditional washing station in Kenya, the coffee beans ferment for an additional 24 hours before they are washed off and soaked in clean water overnight. Some 56 hours later, the beans are ready to be transitioned to raised beds where they will dry for 14 to 17 days.

Fermentation adds sweetness and depth of flavor that is evident in this Boma Factory offering. Anticipate a light, bright cup with a clean profile. Floral notes are complemented by grapefruit acidity and hints of sweet peach and brown sugar.



WORDS: Andrew Timko

PHOTOS: Royal Coffee NY

ABOVE: Workers at Boma Factory rinse off the coffee beans.

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COUNTRY:	Kenya
PRODUCER:	Boma Factory
REGION:	Kericho County
ALTITUDE:	1,960 MASL
PROCESS:	Washed
HARVEST:	December 2019 - January 2020
VARIETIES:	SL28, SL34
SOURCING PARTNERS:	Royal Coffee NY

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	florals, peach, brown sugar, grapefruit

