

DECAF HUILA E.A.



HUILA IS A WELL-ESTABLISHED region in south-central Colombia known for its clean, complex coffees and high altitudes. It is divided by the Magdalena River, which runs from north to south through the region dividing the central and eastern Cordillera Mountains. Since the region contains thousands of farms that are on opposing western- and eastern-facing slopes of these two ranges, there are multiple harvest seasons even within this region. The land is lush, green, and quite rural. Most coffee is grown on small, family-run farms where coffee is harvested, washed, and dried on the farm.

Before leaving Colombia, the coffee is decaffeinated. Choosing to decaffeinate the coffee before export saves a tremendous amount of time and energy, which equates to improved flavor, lower costs, and less emissions.

The process of decaffeination involves taking the green, unroasted coffee and putting it into a volatile state where it releases its soluble compounds into a water bath. Once the compounds have been extracted into the bath, the caffeine is removed using either a solvent or filter. For this coffee, an affordable and local solvent, Ethyl Acetate, is used to remove the caffeine with minor effects on taste quality. It is derived from sugarcane as it is being processed for alternative uses (sugar, rum, molasses, etc). Once the caffeine has been removed from the water bath of solubles, the remaining solubles are placed back in a tank with the green coffee mass and allowed to reabsorb. What remains is a stable, slightly more brownish-green, unroasted coffee that is ready for export.



WORDS: Andrew Timko/Mike Marquard
PHOTO: Kevin Reddy
ABOVE: Lush and beautiful Huila, Colombia.

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COUNTRY:	Colombia
REGION:	Huila
ALTITUDE:	1200 - 2000 MASL
PROCESS:	Washed, Sugarcane EA
HARVEST:	April -August 2018
VARIETY:	Castillo, Colombia, Caturra
SOURCING PARTNER:	Café Imports (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	cherry, molasses

