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White peach  
Bergamot  
Grape soda

Country	Ethiopia
Region	Buku, Hambela Wamena, Guji
Producer	Esayas Beriso
Altitude	2.350 m
Type	Arabica
Variety	74158
Processing	natural
Volume	600 kg

This modern classic of specialty coffee shines when brewed hot with percolation and immersion methods. Use medium-coarse grind and higher water temperatures to enhance sweetness. A 2-2:30 min extraction will keep it bright and avoid bitterness, with a brew ratio of 1:15 or 1:16. For cold brew, use a coarse grind and steep for 18-20 hours at room temperature with a 1:16 ratio. For a light-roast espresso, try a 1:2 ratio, 93-94°C, and a 30 sec extraction.