

MYANMAR, HO HWAYT

**Dark Chocolate
Raisins
Chestnut**

Facts

Origin	Myanmar
Region	Taunggy District
Cooperation	Hopong
Lot	Ho Hwayt
Processing method	Natural
Variety	S795, Catimor, Caturra, Catuai, Bourbon
Certificate	Conventional
Altitude	1100 - 1600 Metres
Harvest	November - March

Recipe

Espresso	
Dose	19 grams
Extraction time	26 seconds
Shot weight	45 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



BOCCA
COFFEE ROASTERS

The story

Ho Hwayt, Hopong, Myanmar

This coffee truly captured our attention, as it is from a producing country that was unheard of just three years ago: Myanmar. A country that only recently started to produce specialty coffee and does so with impressive speed and result. Last year, we had an amazing coffee from the Long Hay lot. This time, the Ho Hwayt lot came out as our favourite. Both come from the Hopong cooperative. Sara Morrocchi, owner of our importing partner, started a project in this region three years ago. The goal is to release farmers from secretly having to produce opium for druglords by focussing on the production of specialty coffee. From the start, we were triggered by this story and decided to support it.

The Hopong farmers learned through social media that neighbouring communities were producing specialty sundried natural coffee with the help of Winrock, an NGO running specialty coffee production in the area. Winrock organised an intensive 2 week training for the Hopong leaders, after which the leaders turned back to their communities and implemented their knowledge in their practices. Further, they learned from the other communities about elevating quality, securing better incomes and gaining visibility in the international market. Most remarkable is that they've achieved it with hardly any outside funding or training.

The indigenous farmers of the Hopong community pick the coffee cherries by hand in the early hours of the day. After that, the cherries are collected at the Hopong drying stations. On delivery, they are screened and manually selected to about 95% cherry ripeness level. The fully ripe cherries are placed on raised beds and processed naturally in the sun, where they dry for 13-17 days. The result is a amazing cup with notes of dark chocolate, raisins and chestnut.

For us, this story is a perfect example of how, with the right support, an origin can learn how to produce good quality coffee, and at the same time improve the quality of life.



Photo credits: This Side Up