

ETHIOPIA

YIRGACHEFFE, ADADO

**Orange
Raisin
Floral**

Facts

Origin	Ethiopia
Region	Yirgacheffe
Washing station	Adado
Processing method	Natural
Variety	Dega, Kurume
Certificate	Conventional
Altitude	1950 Metres

Recipe

Espresso	
Dose	19 grams
Extraction time	29 seconds
Shot weight	46 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



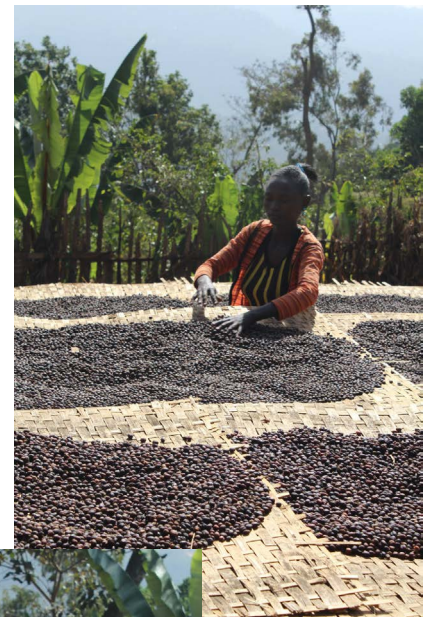
The story

Adado, Yirgacheffe

For the holiday season, we selected a coffee from Yirgacheffe, Ethiopia. One of the most beloved regions in specialty coffee. The bright and pointy acidic floral coffees are a trademark for this small yet famous region. This coffee comes from the Adado cooperative, that has 2939 members. Our partner Trabocca already works with the farmers of this cooperative since 2005. They support them as much as possible with materials and knowledge. For example by placing an eco-pulper from Brazil, to be able to produce more efficiently and they give training in agriculture and certification.

With its delicious notes of orange, raisin and floral it's the ultimate finisher of your Christmas dinner.

Would you like to support our farmers even more? Join our stove project and donate a cooking stove! More info at bocca.nl/info/cookstove-project.



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COFFEE ROASTERS