



KENYA



Othaya Farmer's Co-Operative Society - Kenya

Ichamama Wet Mill

Producer	Othaya Farmer's Co-operative Society
Washing Station	Ichamama Wet Mill
Altitude	1740 m
County	Nyeri
Harvest	May - July & October - January

About Ichamama Wet Mill

The Ichamama wet mill processes coffee grown in the rich, fertile lands of Nyeri County. The red volcanic soils in this famous coffee growing region result in thick and sweet fruit, which ultimately gives the vibrant flavours of Kenya that the world over has quickly grown to love and demand. This wet mill is located north of the country's capital, and not too far from the base of Mount Kenya, near the town of Othaya, but the cherries come from farmers all across the Othaya region who are part of the Othaya Farmer's Co-operative Society. Coffee cherries come from over 780 smallholder farmers, of which over 270 are women. The average temperature in the area ranges 13-26°C, making it ideal for mature cherry growth.

Across the harvesting calendar, including the main harvest and the fly crop, the Ichamama wet mill processes 493 tonnes of cherry. Typical varieties include SL 28, SL 34 and Ruiru 11. This high volume of cherries is all hand picked, delivered and then hand sorted at the mill to remove defects and ensure a consistent lot for higher quality batches.

Ichamama AA

Varietal: SL 28 / SL 34

Process: Washed

Tasting notes: orange, floral, red fruit, peach, nectarine, blackberries, creamy



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented
- o Beans are thoroughly washed in channels before drying on raised beds
- o Beans are sun dried for at most 4 hours a day for 14 days
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with AA grade coffees being made up of beans that are screen size 18

Ichamama AB

Varietal: SL 28 / SL 34

Process: Washed

Tasting notes: orange, apricot, tangerine, cherry, plum, chocolate, blackberry



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented
- o Beans are thoroughly washed in channels before drying on raised beds
- o Beans are sun dried for at most 4 hours a day for 14 days
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with AB grade coffees being made up of beans that are screen size 16