



Washed coffee beans at the Rukira wet mill - Kenya

Rukira Wet Mill

Producer Othaya Farmer's Co-Operative Society

Washing Station	Rukira
Altitude	1800m
County	Nyeri County, Central Region
Harvest	November - February

About Rukira Wet Mill

The Rukira wet mill was built in 1979 in the heart of Nyeri County in Central Kenya. It is positioned in the Rukira village, between the River Mumwe and the River Thuti, both of which originate from the Aberdare Range. The wet mill processes cherries from more than 670 smallholder farmers in the surrounding Nyeri highlands, who combine their cherries at the mill to create the classic taste of Kenya.

This mill is part of the Othaya Farmer's Co-operative Society, an organisation of 19 small wet mills known as 'factories' with over 11,000 members. It has a nursery and farm store to supply members with inputs, equipment and seedlings, and offer farm management workshops for best processing practices. The society also has its own dry mill, located less than 5km from Rukira in the neighbouring town of Gatuyaini where society staff can cup samples of every lot delivered during the harvest season using the roasting and cupping facilities.

Rukira coffee won first prize in the EAFCA Taste of Harvest Kenya Chapter. They predominately produce washed coffees and selected natural lots, but are now also collaborating with Project Origin to implement the equipment and training required to begin carbonic maceration processed coffees.

Rukira AB

Varietal: SL28 / SL34

Process: Washed

Lot: 3



Processing Details

- o Picking of only ripe cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

Rukira PB

Varietal: SL28 / SL34

Process: Washed

Lot: 4



Processing Details

- o Picking of only ripe cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

Rukira AA

Varietal: SL28 / SL34

Process: Washed

Lot: 13



Processing Details

- o Picking of only ripe cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

Rukira AB

Varietal: SL28 / SL34

Process: Washed

Lot: 35



Processing Details

- o Picking of only ripe cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-21 days
- o Beans are transported to the dry mill and stored in parchment until milled for export

Rukira

Varietal: SL28 / SL34

Process: Natural

Lot: 20



Processing Details

- o Farmers bring cherries to the station and hand sort and separate red cherries from under- or over-ripe cherries
- o Ripe cherries are then laid on raised beds and further sorted by hand
- o Cherries are turned regularly to maintain clarity and left on beds to dry until moisture reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans stored in dried cherry pods until milling for export