



KENYA



Coffee drying area at Kiaga wet mill - Kenya

Kiaga Wet Mill

Producer	Othaya Farmer's Co-operative Society
Washing Station	Kiaga Washing Station
Altitude	1900 m
County	Nyeri
Harvest	November - February

About Kiaga Wet Mill

The Thageini wet mill is one of many mills operated by the Othaya Farmer's Co-operative Society. Nestled neatly between the eastern Aberdare Ranges and the Western slopes of Mt Kenya, in the heart of Nyeri County. The Kiaga wet mill not only benefits from the beautifully fertile and rich soils the Nyeri County is known for, but due to its location situation between two rivers, the Rutene River and the Ruarai River, the access to water allows for great processing and healthy Kenya coffee trees.

The Kiaga wet mill works with the Othaya Farmer's Co-operative Society, a society with 11,000 farmer members, over 500 farmer members, and 19 washing stations or 'factories' as they are locally known. After wet milling and drying at Kiaga, the coffee is taken to a dry mill in Gatuyaini before being cupped, packed and exported. The Othaya Farmer's Co-operative Society is focused on expanding their reach so their farmer members can be more in touch with the global market, but also put efforts towards their community by visiting children's homes, assisting in building small infrastructures and provide some medical screening camps in partnership with other local groups.

Kiaga PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: lemon, lime, blood orange, fig, caramel, chocolate, green grape, brown sugar



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 for 14-21 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 a specific category assigned to peaberries
- o Volume of peaberry production is always very small but they are well known for vibrancy and intense flavour and sweetness