



KENYA



Mahiga Wet Mill - Kenya

Mahiga Wet Mill

Producer	Othaya Farmer's Co-Operative Society
Washing Station	Mahiga Factory
Altitude	1813 m
County	Nyeri
Harvest	November - December & July - August

About Mahiga Wet Mill

The Mahiga wet mill, or factory, has been standing and processing coffee since 1962. It sits in the Rukira village, only marginally south of the equator. This location means that the average temperature ranges 13-26° Celsius, and with an average rainfall of 1320 mm annually, the climate is perfect for growing quality arabica coffee, often with a slow drying period to allow for a clean and balanced cup. Couple all of these attributes with the red volcanic soils that contribute towards the bright acidity often found in Kenyan coffee, and you have everything nature can provide for a perfect cup.

The Mahiga Factory usually processes washed coffee with the water drawn from the nearby Mumwe River. This river is one of many that originates from the Aberdare Ranges and serves as an important water source for the washing station and the nearby villages.

All coffee produced at Mahiga Factory are Fairtrade Certified and organised by the Othaya Farmer's Co-Operative Society. This Society was registered as a coffee marketing society in 1956 with an initial membership of 250 farmers. It now represents 15000 small scale farmers and 19 factories like Mahiga. It has a nursery for coffee seedlings, and has financed its buildings by selling shares to the members and farmers. The Mahiga Factory employs 391 male member farmers and 110 women member farmers, and Project Origin continue to work with the Othaya Farmer's Co-Operative Society to help improve and continue their community focused work.

Mahiga AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: milk chocolate, blossom, kiwi, green apple, blackcurrant, vanilla, caramel, orange, white grapes, clean, creamy, bright



Processing Details

- o Picked ripe 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 is reduced to 10-12%
- o Beans are transported to the dry mill and stored in parchment until milled for 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