Washed coffee beans drying in Kenya

KENYA

Kangocho Wet Mill

Society	Gikanda Farmers Cooperative Society
Washing Station	Kangocho Wet Mill
Altitude	1600 m
County	Nyeri
Harvest	November - December

About Kangocho

Kangocho Factory is a well regarded coffee washing station established way back in 1985 and located near Karatina in Nyeri County, Kenya, positioned on the fertile slopes between Mount Kenya and the Aberdare Range. With rich volcanic soils, cool temperatures and high elevations, the region has become world renowned for producing the vibrant and expressive cup profiles that define classic Kenyan coffees.

The Kangocho Factory operates under the Gikanda Farmers' Cooperative Society, which was formed in 1996, alongside neighbouring factories Gichathaini and Ndaroini. The station works with around 800 smallholder farmers, many tending small plots often of one hectare in size, growing at approximately 1600 metres above sea level and beyond. Kangocho primarily processes SL28, SL34 and Batian varieties, with cherries carefully hand sorted before undergoing a traditional fully washed process and slow drying on raised African beds. Alongside its commitment to quality coffee production, the cooperative also provides agronomic training and farmer support initiatives for its members, resulting in coffees that are a clean and vibrant reflection of the region.

Downloadable gallery link

Project Origin 10 Anniversary

Kangocho AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: green apple, bright, lime, lemongrass, juicy, green grape, raisin, biscuit, silky, raisin

Processing Details

- Picked cherries by small holder farmers and are delivered to the wet mill
- Cherries are hand sorted upon arrival and separated by ripeness
- Coffee is pulped and fermented for 12-24 hours in shaded conditions
- Once fermentation is complete, coffee is washed thoroughly before being dried
- Drying is done on raised beds for 7-20 days until moisture content is reduced to 10-12%
- Coffee is then delivered to a dry mill, screened for the AB grading, and stored in parchment for protection until ready for dry milling and export

Project Origin
10 Anniversary