Washed coffee beans drying in Kenya

KENYA

Kiawamururu Factory

Farmer Members Women - 231, Men - 369

Washing Station	Kiawamururu Coffee Factory
Altitude	1700 - 1800 m
County	Nyeri
Harvest	October - December

About Kiawamururu Factory

Kiawamururu Factory, operating under the Njimbi CBO, is a coffee washing station located in Kenya's central highlands where rich volcanic soils, high elevations and reliable rainfall create ideal conditions for growing vibrant and expressive coffees. Sitting between 1700 and 1800 metres above sea level, the region experiences annual rainfall between 1000 and 1400mm, alongside mild temperatures ranging from 17–27°C throughout the year - conditions that support slow cherry maturation and excellent cup development.

The factory works with around 600 registered smallholder members, made up of 369 men and 231 women, who collectively farm approximately 182 hectares of coffee. Together, these producers contribute around 500 tonnes of cherry annually, with flowering typically occurring across March to April and again from November to December for the fly crop. The station primarily processes SL28, Ruiru 11 and Batian varieties, with harvesting taking place from October through to January. As with much of Kenya, coffees here undergo a traditional wet process, where cherries are pulped, washed and sun dried before milling, resulting in a clean and classic representation of Kenyan coffee production, with final screening distinguishing between AA, AB and Peaberry (PB) grades that Project Origin have sourced between this season.

Downloadable gallery link

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Kiawamururu AB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: red apple, blackcurrant, sweet, jammy, herbacious, green tea, black tea, juicy, silky, caramel biscuit, toasted nut, umami, apricot

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

Kiawamururu PB

Varietal: SL28 / SL34

Process: Washed

Tasting notes: rich, balanced, blackcurrant, caramel, blood orange, red apple

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 PB grading, and stored in parchment for protection until ready for dry milling and export

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