



**KENYA**

# KAINAMUI

## THE WASHING STATION

Kainamui is situated in Ngariama, a region within the Gichugu division of Kirinyaga County. Established in 1963, it lies on the foothills of Mount Kenya. The Kainamui washing station is home to a community of 2000 members, comprising 1200 men and 800 women. These producers engage in small-scale operations, with each individual typically owning an average of 200 trees.





## PROCESSING

The coffee beans are handpicked and transported to the wet mill for the pulping process. Initially, the denser beans are separated from the immature 'mbuni's (floaters) through flotation, allowing the denser beans to sink while the floaters are skimmed off. Subsequently, the denser beans are channeled to the fermentation tank for further processing.

This first stage of fermentation lasts for about 24 hours, after which the beans are washed and sent to the secondary fermentation tank for 12-24 hours. After the fermentation process, the beans are passed through washing channels to separate floaters and cleanse dense beans from mucilage. Following this, the washed beans are soaked in tanks filled with clean water for 24 hours. This soaking step helps in the formation of amino acids and proteins in the cellular structure of each bean, enriching the acidity and complex fruity flavors that define Kenyan coffee.

The beans then are spread out on the initial drying tables in a thin layer to reduce the moisture level to approximately 50%. This initial drying phase can take up to 6 hours before the beans are collected and placed in thicker layers for the remaining 5-10 days of the drying process.

The dried parchment is later transported to a private mill and stored in 'bodegas' – raised compartments made of chicken wire to facilitate essential air circulation. Traditionally, coffee is traded through an auction system; however, recent changes in Kenya's coffee regulations permit direct trading. This enables farmers to bypass the auction process and sell their produce directly to specialty roasters worldwide.





## SOILS AND CLIMATE

Coffee grows well in Kainamui due to its ideal conditions. Farmers benefit from the mineral-rich, red volcanic loam soil and the high altitude of 1,650 meters. The combination of 1800mm of annual rainfall and temperatures between 16-26°C results in abundant coffee production during peak season, leading to large quantities delivered to the washing station.

## MANAGEMENT

Patrick Njogu runs the management at Kainamui, along with his unmatched team. Together, they oversee all aspects of the coffee production process, encompassing tasks such as coffee weighing, hand-picking, green grading, storage, transportation, training, payment processing, and addressing farmer complaints.

## SUSTAINABLE FARMING

To support environmental conservation, the washing station relocated wastewater soak pits away from water sources, allowing natural filtration back into the soil.

LOT ID	ATT240177
PLANT	Arabica
ALTITUDE	1650 meters
VARIETAL	SL 28, Ruiru 11, Batian
PROCESS	Washed
SCREEN	AA
HARVEST YEAR	2024
TASTE PROFILE	Bright, citric, floral, cranberry, tea like body, lingering aftertaste
SCA SCORE	87.50