

CASA
ESPRESSO
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COFFEE
ROASTERS

UGANDA

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KISINGA



Single Origin

The Kisinga washing station processes coffee cherry from the many local smallholder farms, ranging from 1300-1600 masl and consisting on SL28 and SL14 varietals mainly. The coffees are floated and sorted, dried on raised African beds then dehulled.

Try 65g for filter styles and a 1:2.5 brew ratio for espresso. We use 20g in and 50g out.

A strawberry sweetness leads into a floral pale ale body, finishing with a white peach acidity.

@Casa_Espresso