



IDIDO

 Ethiopia • Yirgacheffe • Gedeo

74110

74112

WASHED



IDIDO

For this washed coffee, only ripe red cherries are carefully picked by hand. After harvesting, the skin of the cherries is removed using a pulping machine. The beans, still covered in mucilage, are then placed in water to ferment. This step usually takes between 12 to 48 hours.

Once fermentation is complete, the beans are washed with clean water to remove any remaining layers. After washing, the beans are spread out in thin layers and dried under the sun until they reach the right moisture level, around 11%. When fully dried, the coffee is taken to a local warehouse where it is sorted and hulled to remove the parchment layer.



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Species	Arabica
Process	Washed
Drying	Drying beds
Altitude	1900- 2300
Harvest	November - January
Type of harvest	Manual