



ABOUT THIS COFFEE

High in the hills of Murang'a, at 1,650 meters above sea level, sits Kiriga Estate a coffee paradise run by the passionate Dr. Brian Gakunga. Just 5 km from Thika town and right next to the Chania Falls, this farm is where tradition meets coffee science. Dr. Gakunga, a dedicated farmer and a very prominent figure in the Kenyan coffee scene, cultivates SL28 alongside Ruiru 11 intercropped each chosen for flavor and resilience. With over 70% of his crop graded AA/AB, every cherry is nurtured with care, from seed to cup.

The AB grade (screen size 16/17) represents the largest and most prized bean size in Kenya's grading system. The washed process is meticulous: red, ripe cherries are handpicked by trained pickers and delivered to the factory. each day. Upon arrival, they are sorted, pulped using a four-disc pulper, soaked overnight to break down remaining sugars, density-sorted again with only the highest-density beans classified as P1, and dried on raised beds for 8–12 days. During peak afternoon heat, the parchment is covered to prevent cracking and ensure even drying.

Farm	Kiriga Coffee Estate
Producer	Kiriga Coffee Estate
Species	Arabica
Varieties	SL 28, Ruiru 11
Process	Washed
Drying	10 days drying beds
Altitude	1550-1700 m
Harvest	November - January
Type of harvest	Manual

