

Kenya Origin Information

Growing context, regions and how to read a Kenyan offer.

FIELD CONTEXT - KENYAN COFFEE ESTATE.

NATIONAL CONTEXT

Why Kenya cups the way it does

Kenya's coffee sits on high-altitude equatorial land with deep volcanic soils, reliable rainfall and a wide day-to-night temperature swing. Slow cherry maturation concentrates sugars and acidity. Most coffee is centrally processed at washing stations, and Kenya's fully washed tradition is unusually rigorous by global standards.

CURRENT COVERAGE

Kiambu | Nyeri | Kirinyaga | Thika, Kiambu County

REGION

Kiambu

Central highlands close to Nairobi. Long-established estate farming on red volcanic soils, with a mix of large estates and smallholdings.

REGION

Nyeri

South-western slopes of Mount Kenya. Strongly associated with dense, structured and high-acidity profiles. Deep red volcanic soils.

REGION

Kirinyaga

Neighbouring Nyeri on the Mount Kenya massif. High elevations and a reputation for bright, layered and aromatic cups.

REGION

Thika, Kiambu County

A distinct growing area within Kiambu County, lower and warmer than the Mount Kenya regions, with its own river-valley microclimates.



PROCESSING

Process, altitude and season

What each term describes, and what it does not promise.

PROCESSING INFRASTRUCTURE AT CHANIA AND ORETI, KENYA.

ALTITUDE AND MICROCLIMATE

Altitude is a lever, not a grade

Higher, cooler sites slow cherry development and tend to build density and acidity. Aspect, shade, rainfall and soil vary field by field, so altitude alone never settles quality. Any altitude figure belongs to a specific lot, not to a region.

PROCESS

Washed

Mucilage is removed before drying, usually with fermentation and washing channels. The dominant Kenyan method. Emphasises clarity and acidity; handling remains lot-specific.

PROCESS

Natural

Whole cherry is dried before hulling. Adds body and fruit-forward sweetness. Outcome depends heavily on selection, bed management and storage.

PROCESS

Controlled fermentation

Fermentation is managed to a defined variable such as time, temperature or oxygen. A method descriptor only. It is not a guaranteed cup result.

NATIONAL CONTEXT

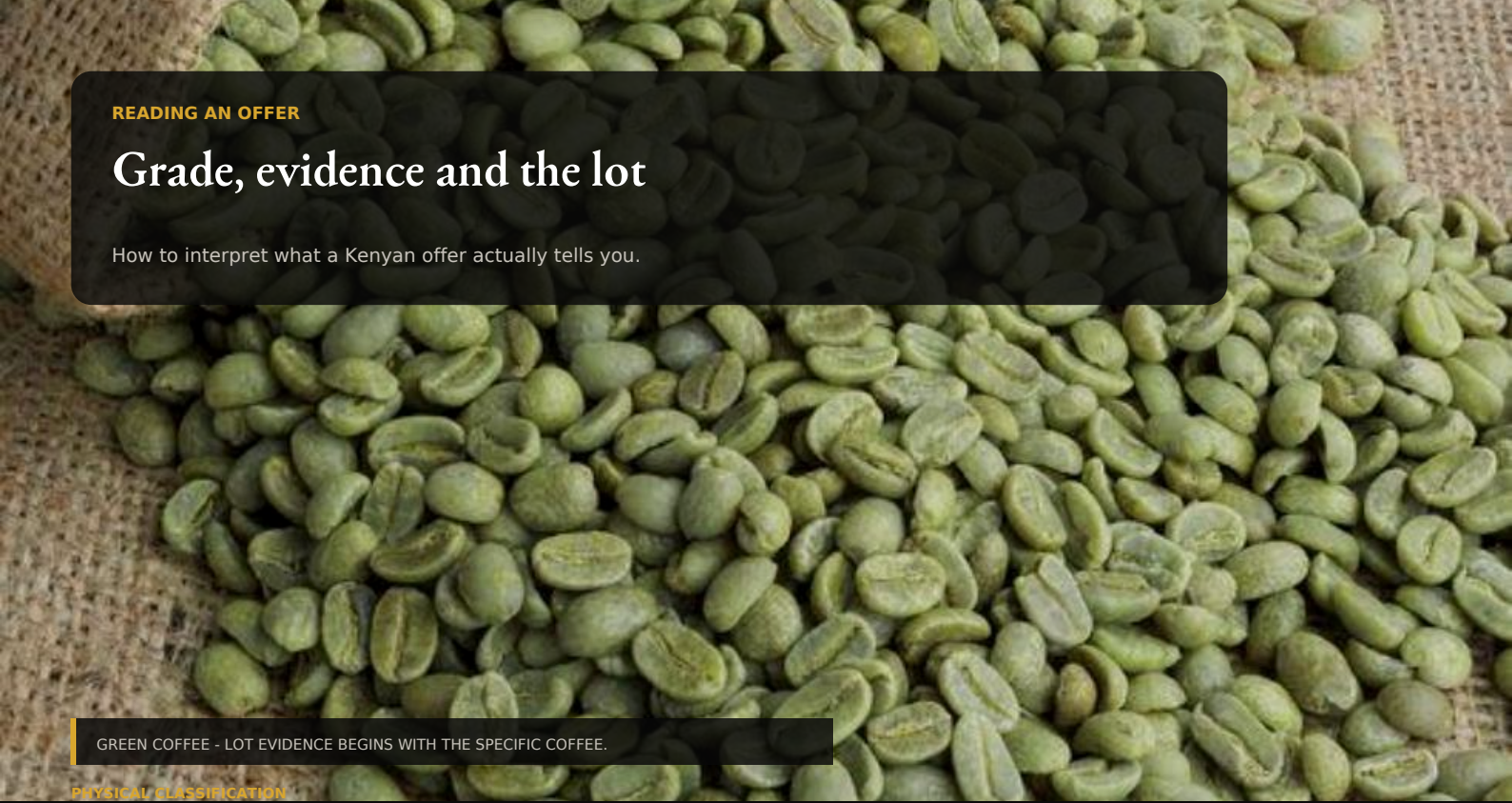
Varieties

SL28 and SL34 are long-established Kenyan selections; Ruiru 11 and Batian are later disease-resistant releases. Treat these as national context. Variety is a lot fact, confirmed per offer.

HARVEST SEASON

Two crops a year

Main crop - roughly October to December, with milling and export typically following from the turn of the year.
Fly crop - a smaller secondary harvest, roughly April to June.
Timing shifts year to year with rainfall and altitude and differs between regions. Shipment timing is confirmed per lot.



READING AN OFFER

Grade, evidence and the lot

How to interpret what a Kenyan offer actually tells you.

GREEN COFFEE - LOT EVIDENCE BEGINS WITH THE SPECIFIC COFFEE.

PHYSICAL CLASSIFICATION

AA and PB are screen sizes, not scores

Kenyan grades describe bean size and shape after milling. AA denotes a large screen size. PB, or Peaberry, identifies a single rounded seed rather than the usual pair. Neither is a quality score, and neither predicts how a coffee cups. Grade is a physical fact; quality is separate evidence.

HOW TO READ IT

Origin and process

Region tells you climate and tradition, not the farm.
Estate tells you the source, not the lot.
Process tells you the method, not the result.

HOW TO READ IT

Grade and cup

Grade tells you screen size, not quality.
Score is meaningful only with a protocol, date and representative sample.
Tasting notes describe one cupping of one lot.

THE OPERATING RULE

Every offer remains lot-specific

Two lots from one estate, one crop and one process can differ materially in grade, moisture, condition and cup. Origin context narrows the search. It never substitutes for evidence on the specific coffee being offered.

WHAT AN OFFER CONFIRMS

Lot-specific evidence

Estate and stable lot reference | crop or season | process and grade | quantity | moisture and quality evidence | representative sample | price and terms | shipment basis and timing.

NEXT STEP

Start with the buyer brief

Send intended use, quality direction, indicative volume, destination and timing. We test the right candidate against your requirement and return a verified offer.
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