

Anaerobic Fermentation: Washed

Method

1. Harvest only the ripest cherries: all red with no green.
2. Use flotation to remove any defects and to wash the cherries.
3. Place cherries into sacks and seal them so that no air can get in.
4. Store in a cool shady place for 48 hrs.
5. Remove and pulp the coffee like you would with any washed coffees, but don't remove all the mucilage.
6. After pulping, put the coffee back into the sacks. Seal and store for 48 hours in a cool place.



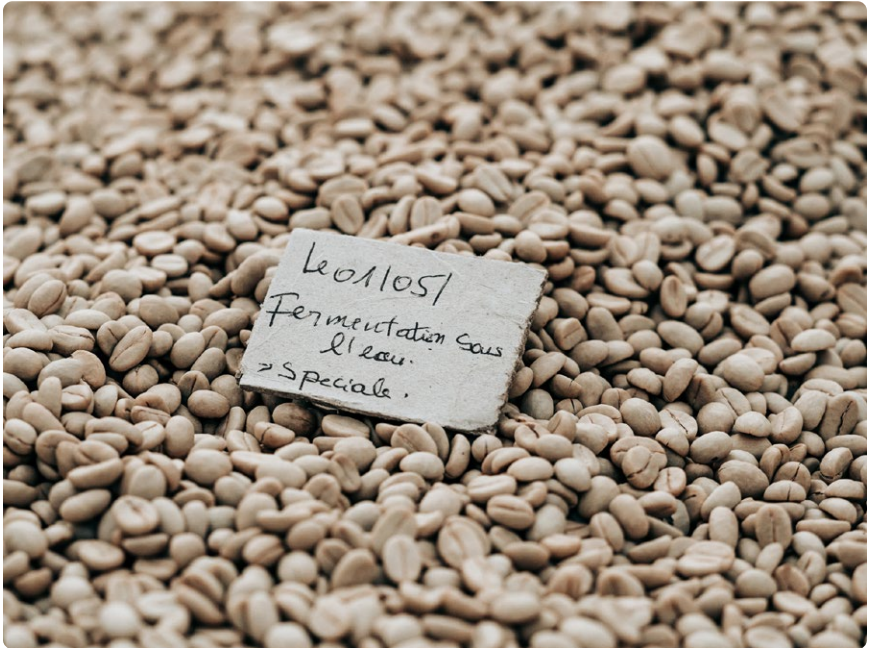
7. Remove coffee from sacks and wash to remove all the mucilage.
8. Shade dry the coffee for 24 hours then hand sort.
9. Move coffee onto tables to dry in the sun.



Goal:

The aim for this experiment is to create a double 'anaerobic fermentation' washed coffee. This method requires the coffee to be fermented in sealed bags, then pulped and fermented a second time with mucilage on.

After fermenting, the coffee can be washed and dried. It is very important to use only perfectly ripe coffee cherries, and to make sure that the coffee is kept cool when fermenting. This method can create some



Carbonic Maceration: Washed

Method

1. Harvest only the ripest cherries: all red with no green.
2. Use flotation to remove any defects and to wash the cherries.
3. Place cherries into sacks and seal them so that no air can get in.
4. Store in a cool shady place for 48 hrs.
5. Dry the coffee on tables in a thin layer for two days.
6. Continue to dry the coffee but with thicker layers made by forming the coffee into mounds.

