



CJ1463 Ecuador Saraguro Juan Peña Washed Typica

January 28, 2022 | [See This Coffee Online Here](#)

Overview

This is a traditional washed coffee from Loja, Ecuador, produced by Juan Peña on his farm Hacienda La Papaya.

The flavor profile is elegant and balanced, with notes of fresh apple, honey, chocolate, and walnut.

Our roasters found the coffee to perform well with ample heat applied during early roasting stages, but caution that it may be sensitive to late-stage adjustments.

When brewed, our baristas noted balance and nuance in pour-overs and were thrilled with its performance as a single origin espresso.

Taste Analysis by Sandra Loofbourow

If you're looking for a crisp, clean, distinctly acidic but deeply sweet and chuggable coffee, look no further. Juan Pena's extreme dedication to careful processing is showcased in this perfectly washed coffee. Its elegant balance and fresh stone fruit and citrus fruit flavors are brought together by a backbone of honey, chocolate, and walnut base notes. I'll leave you with my colleague Chris Kornman's poetic turns of phrase:

"It reminded me a little of walking through a field of ripened apples on a crisp midwestern morning in the early fall. I very much enjoyed it... there's plenty to unpack in the flavor but it's also uncomplicated in a very refined kind of way that doesn't demand your attention, so much as invite you to relax and appreciate it without pretense."

This is an exceptionally delicious coffee, capable of transporting the drinker to calmer, sweeter places.

Source Analysis by Chris Kornman & Philip Smith (CafExporto)



This is Royal Coffee's first season working with Juan Peña and his farm Hacienda La Papaya in the Loja province of southern Ecuador. With Peña's reputation for crafting exceptional coffees (he holds three consecutive "Sprudgie" Notable Producer awards), expectations were extremely high and I'm thrilled to say the coffee delivers on every level.

Hacienda La Papaya is just 28 acres in size, but benefits from high elevation and good microclimates. Located 20km away from Saraguro toward the Andes, the project started in 2009 with planting in 2010. Overseen by Peña, who holds a degree in agronomy, the farm is outfitted with drip irrigation for each of its 35,000 trees.

Juan's strategy has always been to keep researching and growing with technology. The farm has an agreement with Cuenca's University and Juan personally considers Hacienda la Papaya not only a *Centro de Producción*, but also a center of investigation with disciplinary teams such as agronomics, baristas, and cacao farmers. "We experiment with chemistry and I'm pretty sure that we have the best quality control, with sensors on harvest, developing of fertilizer, and drying rooms" Juan Says.

Hacienda la Papaya employs 7 permanent workers. During the four months of harvest, they hire up to 40 additional workers. It's a source of formal employment, because those who work on the farm have social security. It's the only business that provides formal employment in the zone. All the workers are from the community. Eighty percent are women, and most workers have families with kids. Also, during the months of school vacation, high school students work on the farm as well because it coincides with the months of harvest.

Grower:	Hacienda La Papaya Juan Peña	Process:	Washed after demucilaginating and fermenting for 15 hours, then dried for 11 days in controlled drying rooms.
Region:	Saraguro, Loja Province, Ecuador	Cultivar(s):	Typica (WCR Verified)
Elevation:	1900 - 2100 masl	Harvest:	September - November 2021

Green Analysis by Chris Kornman

Don't be fooled by the "traditional" washed processing or legacy Typica cultivar, this is a special, unique coffee. Hacienda la Papaya's trees have been genetically tested by World Coffee Research and Peña maintains distinct groves of "mother" trees exclusively for seed propagation to preserve the genetic integrity of the daughter populations.

Typica was the world's first global cultivar, brought by the Dutch to Java in the last decade of the 17th century from western India (which had arrived from Yemen nearly a century before). It would go on to populate colonial coffee holdings throughout most of the world and dominate production until the closely-related Bourbon variety appeared on the world coffee scene in the 19th century. Typica is often recognized by its long leaf and seed shape, tall spindly tree appearance, and relatively low yields compared to other commercially grown cultivars.

This lot is processed as a washed coffee, with a demucilaging step to remove extra fruit pulp and a brief 15-hour fermentation before it goes to dry in temperature-controlled rooms for 11 days. It has great looking low moisture



content and a nice size sort. Its density is somewhat low compared to other coffees we received from La Papaya this year.

Screen Size	Percent	Density
>20	0.43%	673 g/L (free settled)
19	3.37%	728 g/L (Sinar)
18	17.99%	
17	30.56%	Total Moisture Content
16	35.19%	9.4% (Sinar)
15	12.00%	
14	0.47%	Water Activity
≤13	0.00%	0.456 @ 20.42C (Rotronic)

Diedrich IR-5 Analysis by Chris Kornman

I had a lot of fun roasting and cupping this exquisite washed Typica from Hacienda La Papaya. Doris and I continue to test the upper limits of charge temperatures on our little Diedrich, and I figured this fairly dry washed coffee would make a good candidate for an experiment.

To stabilize our drum between batches, once the coffee from the previous batch is out of the cooling tray, our lowest burner setting of 30% will idle at around 400F using the 50/50 option for air through the drum and cooling tray. For this batch, I closed the airflow during the machine idle, which traps heat in the empty drum. The bean temperature probe idled at 440F while the exhaust probe held steady at 420F. With a hot, stable drum environment and low burner setting, I charged my 5.5lb batch into the drum and opened the airflow almost immediately to 50%.

Just before turning point (1:33 / 192 F) I finally reached for the knob and dialed up the gas to 70%, where I kept it until color change began. Opening the airflow baffle fully at this point, I also began gradually dropping the burner setting back to 30% as the exhaust temp stabilized at a little over 400F and the rate of rise steadily dropped. I'd managed to reach Maillard reactions in four and a half minutes, and tried to slow that reaction time as much as possible, achieving just over three minutes in this second stage before first crack began. That elevated, stable charge temperature had allowed the coffee to develop through the early phases of roasting at a brisk pace without the need to completely plaster it with a high burner setting.

You can see a clear wobble in the heat delta at first crack, and I kept a close eye on the exhaust temp as the roast began to slow significantly. I'd hoped to achieve at least 75 seconds of development through first crack, looking for a nice light filter drip roast with enough caramelization for sweetness but not too much color. I ended up dropping the batch at 85 seconds of development for a percentage of about 15% in just a touch over nine minutes total roasting time.



The coffee behaved very predictably throughout the roast, didn't offer much resistance to heat absorption, and slowed nicely at first crack as anticipated... a dream roast, really. It also didn't lose much weight in the roaster (just 9.4% moisture in the green, so no surprise here) and Colortracked at 55, a touch darker than I'd hoped for, with a whole bean reading of 61.

In the cup, when hot, the coffee seemed a bit shy -- subtle and quiet at first. However, it opened up quite a bit with cooling showing off a lively acidity and complex, elegant balance with fresh stone and citrus fruits and hints of florality.

It reminded me a little of walking through a field of ripened apples on a crisp midwestern morning in the early fall. I very much enjoyed it... there's plenty to unpack in the flavor but it's also uncomplicated in a very refined kind of way that doesn't demand your attention, so much as invite you to relax and appreciate it without pretense.

A few days after cupping, the barista team dialed it in as an espresso, and it really began to shine under pressure. We'll be serving it within a week or two for service here at The Crown.

Aillio Bullet R1 IBTS Analysis by Evan Gilman

Unless otherwise noted, we use both the [roast.world](#) site and [Artisan](#) software to document our roasts on the Bullet. You can find our roast documentation below, by searching on [roast.world](#), or by clicking on the [Artisan](#) links below.

Generally, we have good results starting our 500g roasts with 195C / 383F preheating, P2 power, F4 fan, and d6 drum speed. Take a look at our roast profiles below, as they are constantly changing!

Roasting these coffees from Ecuador has been an absolute dream, nearly as much as tasting them. While I haven't had too many coffees from Ecuador, Juan Peña's reputation precedes him, and I have to say these coffees definitely live up to everything I've heard. Do check out [CJ1464](#) and [CJ1465](#) as well, but only if you like delicious coffee.

This lot, similar to the others, had a consistent screen size with a small spread of distribution. The differences lied in the slightly lower moisture content, water activity, and density of this washed lot, which was clearly dried to perfection using the aforementioned rigorous drying practices.

I went into my roasts this week with a slightly different approach. 500g batch size was charged at 410F, P6 power, and F2 fan speed, increasing heat to P7 and reducing fan speed to F1 at turning point. At yellowing, I returned fan speed to F2, and heat application to P6. My only other move was to gradually increase fan speed to F3 at 8:00/330F, then F4 at first crack. This coffee really wanted to keep cooking regardless of these changes, and the F4 fan speed actually seemed to speed up my rate of rise quite a bit... until it didn't.

I was a little less than pleased with the spike at the end of this roast, but the cup was beautiful despite my misgivings. With 39% of time spent in green/drying, 44% in Maillard, and 16% in post-crack development, this was a sugar-focused roast. Little enough time was spent in green/drying to maintain the beautiful acidity in this coffee;



the extended Maillard brought out caramel sweetness for days. Tempering the end of this roast to avoid the slight spike would have spared a little of the bitterness in the cup, but I could still drink gallons of this coffee if I had my druthers (and no need for sleep tonight).

Consider hitting this coffee with ample heat in the beginning, but really watch the end of the roast here. This coffee may have a tendency to take off a little at the end of the roast, especially longer roasts like the one you'll see here. But have no fear, you're going to get delicious results with this coffee, and all the other from La Papaya!

You can find my profile for this roast online at: https://roast.world/@egilman/roasts/Rons7ff7l2yRQ_0XA8zkX

Brew Analysis by Nate Lumpkin

This washed coffee from Ecuador presented a balanced and nuanced cup no matter how we brewed it, with notes of complex citrus and buttery dark chocolate. I brewed this coffee up with our Lead Barista Kaleb Ede and liked it so much that we plan to serve either this coffee or Juan Peña's natural-processed coffee on the espresso bar in the Tasting Room. I brewed this coffee on the Hario V60 and the Saint Anthony F70, two versatile and easy to use brew devices that consistently make delicious cups.

On Hario V60, this coffee took a little long to brew through, at 4:15, and showed a TDS and extraction on the lower end, at 1.34 and 18.81% respectively. This cup had a strong aroma of brown sugar, with notes in the cup of cooked grapefruit, stewed plum, lime, raisin, toasted cereal, and dark chocolate, with a creamy body and lingering chocolate finish. I thought this cup was excellent, though its long brew time was a drawback.

On F70, this coffee brewed through almost a full 45 seconds faster, in 3:36, with a higher TDS and extraction of 1.41 and 19.81%. This cup had a much more chocolate forward flavor profile, with notes of dark chocolate, milk chocolate, chocolate chip, chocolate cookie (you get the picture!), as well as toasted walnuts, browned butter, and citrus notes of orange and mandarin, and a rich buttery body. If you're looking for a clean, balanced, chocolate forward cup, I would recommend using a flat bed style brew device, and a conical brew device to bring forward more intense citrus and stewed fruit notes.

Roast	Method	Grind (EK43)	Dose (g)	H2O (g)	Ratio	Bloom (g)	Bloom (s)	Total Brew Time	TDS	Ext%
Diedrich	V60	8.5	18	300	1:16.6	45	30	4:15	1.34	18.81
Diedrich	F70	8.5	18	300	1:16:6	45	30	3:36	1.41	19.81