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# Decaffeinated Ethiopian Sidama Natural - Coffein EA

~2 minutes

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## Description

A very tasty and fresh natural processed Ethiopian decaf.

The natural processing leaves a very fruit forward cup profile than shoots right through the decaf processing. A very cool lighter and sweeter toned cup.

Decaffeinated using Ethyl Acetate (EA). In this method the green beans are steamed or soaked to expand the beans for caffeine extraction. The expanded beans are then soaked in EA, a naturally occurring organic compound found in many fruits and vegetables which can be synthesized for coffee decaffeination. In the presence of EA, caffeine bonds with the compound and is drawn out of the bean. The decaffeinated coffee is then removed from the EA solvent, rinsed thoroughly, re-dried and re-bagged for transport.

**Tasting Notes:** Fruit forward with a bit of tea like chocolaty factor, a little hint of a floral tone. Very cool cup profile and close to the caffeinated profile mark. Low acidity with some decent body – a little jammy if you hit the roast on the head.

**Roasting Notes:** A nice medium roast decaf, shoot for about half way between first crack and second crack. Does work a bit lighter or darker but too light and you can taste too much of the decaf processing, too dark and you lose that awesome fruit forward tone. SWP coffees tend to stop darkening at about a medium roast then can suddenly appear very oily. Watch the sheen to oil on the surface to mark the roast points.

