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## Indian Monsooned Malabar

3–4 minutes

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Rated **4.43** out of 5 based on 14 customer ratings

[\(14 customer reviews\)](#)

\$6.79

The Indian Monsooned Malabar is a very low acidity, thick and creamy, overly earthy style cup of coffee. There is a lot of sweet tones in this cup depending on the roast and one can taste a little hint of the natural processing soft fruit tones and classic Indian spice notes.

This is raw coffee, green coffee beans need to be roasted first!

1152 in stock

<b>Arrival Date:</b>	02/10/23
<b>Lot #:</b>	0011
<b>Origin:</b>	Malabar
<b>Processing Method:</b>	Monsooned

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## Description

The Indian Monsooned Malabar is a very unique and exotic coffee; usually people have a love/hate relationship with this bean but it is one of our top sellers year in and year out.

Monsoon Malabar coffee is prepared from Arabica cherries (“cherry” refers to dry-processed coffees in India). After grading, the coffee is transported to the coastal city of Mangalore where the “monsooning” is carried out in large openwalled warehouses.

During the rainy months of June through August, the coffee is spread inside the warehouses with very good aeration and ventilation at a particular thickness so that the coffee slowly absorbs moisture. After it absorbs sufficient moisture and bloats in size, it has to be periodically bulked and bagged and stacked so as to ensure proper and uniform “monsooning.” This process has to be carried out many times during the months of the monsoon.

After September, when the rains subside and the temperatures are higher, the ghostly white and swollen beans are sent through the final grading (gravity tables and hand-sorting) in order to obtain the Malabar export quality. The farmers not only produce coffee, they also grow pepper, cardamom, and oranges. Most of the farms are 80 to 100 years old and belong to third generation growers.

**Tasting Notes:**

The Indian Monsooned Malabar is a very low acidity, thick and creamy, overly earthy style cup of coffee. There is a lot of sweet tones in this cup depending on the roast and one can taste a little hint of the natural processing soft fruit tones and classic Indian spice notes. A pretty wild cup for you stronger coffee fans or espresso heads.

**Roasting Notes:**

Usually used for espresso at the darker roast points but many of our customers enjoy the single origin drip brew or french press at a slightly lighter roast point.