How to wet process coffee

Coffee is source of income to farmers however processing affects the market price therefore it is important to properly wet process coffee in order to produce premium coffee.

During the process ensure that water to be used should be clean and not contaminated, during the process of de pulping the husks from the berries and the mucus substance from the berries may also be collected and used as manure. On the other hand good coffee floating eases the pulping process and it is also recommended to dry beans to water content of 11 – 13%.

Steps to follow

First sort cherries on clean harvesting sheets to remove green and over ripe ones without berries touching the ground then float the coffee using clean water and remove the bad cherries on top, furthermore de- pulp coffee cherries with clean machine and collect both berries and husks.

Additionally ferment for 24 – 36 hours, wash pulped beans 3 times to remove the sticky substance on the cherries then remove floats to maintain quality. The drying process should take 7 days on clean trays slightly raised from ground while turning to allow evenly drying and air circulation into the cherries while picking out foreign materials and Brocken berries, lastly protect coffee against rain as well as store the beans in clean bags that should be placed on wooden platform away from walls to avoid absorption of moisture.