

Crown Jewel Ethiopia Natural Birtukan Yirgacheffe CJ1638

09.30.2025 | [See This Coffee Online Here](#)

Overview

This is a minimal intervention natural coffee from the Yirgacheffe district of Gedeo, Ethiopia, produced by Birtukan, in association with the Ephtah Specialty Coffee

The flavor profile is an understated classic – fruit forward without excess, and iconically Ethiopian. We tasted sweet caramel, melon, grape soda, and rose.

Our roasters preferred longer Maillard reactions and shorter development times to highlight the coffee's nuance.

When brewed, we preferred conical brewers, but enjoyed a range of extraction parameters depending on your preference for dense, deep flavors or lighter, more delicate brews.

Taste Analysis by Isabella Vitaliano

Individual farmer lots are historically very hard to achieve due to the auction systems set up in Ethiopia. In recent years we see more and more roasters getting access to individual farmer lots which is an exciting time for both producers and buyers. This lot in particular is a single farmer lot from Yirgacheffe, one of the most iconic growing regions in the country. This is a lot from a small plot, around 2.5 hectares, and it's from a young single woman farmer in her 30s. With the help of a family members, she picks her own coffee cherries and buys other cherry from friends and neighbors. After she diligently inspects the cherry it is dried on raised beds for up to two weeks to create the most deliciously fruity cup.

In the cup you'll find sweet caramel, melon, grape soda and grapefruit. Undertones of florals like rose and violet support the sweetness that makes up most of the cup. Everything from cherry cola, tootsie roll, fruit leather, blueberry and twizzler create a dynamic base. Top layers consist of peppercorn, tobacco, black tea and cinnamon. Aromatic florals, dense sweetness and deeper top layers come together to create this beautiful amalgamation of flavors. Our first Crown Jewel from Birtukan is a very special lot in limited quantities. If you are interested it's best to purchase as soon as you can! Happy cupping!

Source Analysis by Charlie Habegger

This is a microlot from a single individual farmer in the very heart of Yirgacheffe. The exporter of this coffee, Ephtah, is a very new women-founded and led specialty group that brings years of former industry experience to a new venture.

Birtukan is a young single woman farmer, 37 years old, with a 2.5-hectare family plot in the world famous Yirgacheffe district, in the heart of the Gedeo Zone. She is represented by Ephtah Specialty Coffee, a woman-founded exporter who believes in the importance of women farmer networks and their representation in the global market.

Welcome to Yirgacheffe

Without question, Yirgacheffe's notoriety is thanks to its consistently incredible expression of the coveted Gedeo Zone terroir. No single part of Yirgacheffe is more celebrated than the small area surrounding the town of Yirga Chefe itself, in the heart of Gedeo. (Indeed, Gedeo's coffee is often known the world over simply as "Yirgacheffe".) The Gedeo region is named after the Gedeo people who are indigenous to this area.

As a coffee terroir, Yirgacheffe has for decades been considered a benchmark for beauty and complexity in arabica coffee. Known for being beguilingly ornate and jasmine-like when fully washed, and seductively punchy and sweet when sundried, it hardly requires an introduction among coffee roasters, many of whom would count Yirgacheffe as one of the terroirs that led them into their profession. To many of us, the communities surrounding the town of Yirga Chefe epitomizes Ethiopia's ideal brisk and floral profile when washed, and intense perfumy fruit when dried as a natural.

Birtukan & Processing

Birtukan is a married mother of three whose brother also helps with the farm. Her farm is 2.5 hectares in size, and like many farms in the area is planted primarily with coffee and interplanted with *enset*, a fruitless relative of the banana tree whose inner pulp is fermented and toasted as a local staple starch.

Cherry on the farm is picked frequently during the harvest months, and Birtukan also purchases and processes coffee from her neighbors, many of whom are family. All cherry is first carefully inspected for ripeness and uniformity, washed clean, and then moved immediately to one of the farm's few raised drying beds. Depending on the immediate climate, drying can take anywhere from 10-15 days, during which time the cherry is constantly rotated to ensure even dehydration.

Ephtah Specialty Coffee

Birtukan works exclusively with Ephtah Specialty Coffee, a newly founded exporter managed by Wubit Bekele and a small team of other ambitious and talented women with many years of coffee industry experience between them. Wubit was raised in Nekempte, a well-known coffee area, and after working many years for a large exporter as a university graduate, decided to start her own company. Ephtah has relationship-based sourcing now in West Arsi, Sidama, Gedeo, and Guji zones, ranging from central processors to single farmers like Birtukan with only a couple hectares of land.

Ephtah's sustainability is focused on interpersonal strength and includes the following pillars: women's inclusion and empowerment, community engagement, boosting production, and improving quality. Women, especially, are

recognized by Ephtah as the “underappreciated pillar” of Ethiopia’s coffee industry, who deserve to be competitive in the industry, profitable, and who should be thriving in a way that inspires young women to start their own businesses. To this end, growers like Birtukan serve as local liaisons for Ephtah, linking interested growers to Ephtah and their women-centered business model.

Grower:	Birtukan	Process:	Low intervention natural. Dried on raised beds.
Region:	Wegida municipality, Yirgacheffe district, Gedeo Zone, Southern Nations, Nationalities, and Peoples’ Region, Ethiopia	Cultivar(s):	Indigenous landraces and heirloom cultivars
Elevation:	2200 masl	Harvest:	November – December 2024

Green Analysis by Isabella Vitaliano

Density is a little bit above average and screen size mostly sits around 16-15. The combination of high density plus small screen size is common in Ethiopia. High heat and faster roasts tend to suit coffees with this combination the best. Water activity is a little bit above average and moisture content is in the average range.

Cultivar on this lot is comprised of local indigenous landraces and heirloom cultivars. The term landrace is used to indicate selections from wild populations cultivated spontaneously. Be sure to check out the blog on [‘A New World History & Geography of Arabica Coffee Cultivars’](#) and [‘A Roasters guide to Understanding Coffee Plant Types’](#).

Screen Size	Percent	Density
>20		(free settled) 683
19	0.33%	(Sinar) 698
18	2.27%	
17	6.78%	Total Moisture Content
16	39.58%	(Sinar) 10.9%
15	37.81%	
14	10.75%	Water Activity
≤13	2.47%	(Rotronic) 0.591 - 20.70

Diedrich IR-5 Analysis roasted by Doris Garrido, words by Chris Kornman

Machine: Diedrich IR-5
Batch Size: 5.5 lbs

This small-batch natural from Yirgacheffe exhibits classic cup quality, with standard-looking green metrics, elevated to exceptional status by merits of its women-led cultivation, processing and export.

Doris, as such, took a classic approach, employing a hot charge temperature and high burner setting, flipping the settings at the onset of color change to low burner power and high airflow. The quick pace at color change slows markedly in its path to first crack, which Doris noted as especially quiet. Her total roast time was 9:15, with a short 1:15 development time. Interestingly, the delta between whole bean and ground ColorTrack score was minimal.

The cup showcased a unique combination of jammy, cooked fruits – we thought about strawberries and rhubarb, boisenberry, green apple candy. The flourish of bergamot-like aromatics is an especially elegant flavor, one which may dissipate if taken too dark. The chocolately structure lent depth and body to a coffee that hits all the classic notes with precision and grace.

Aillio Bullet R1 IBTS Analysis by Evan Gilman

We use the RoasTime app and roast.world site to document our roasts on the Bullet. You can find our roast documentation below by searching on roast.world, or by clicking on the link below.

Take a look at our roast profiles below, as they are constantly changing!

There's simply nothing better than late summer, and part of that is because of the Ethiopia naturals arriving, boosting our spirits and awakening our minds into the harvest season. This selection is extra special, since it's from a producer we haven't worked with before, so I was stoked to try it out on the Bullet.

I started with a fairly low charge temperature of 446F, P8 power and F2 fan, but boosted the rate of change by adding power to P9 and some extra airflow to F3 around turning point – a very mild soak indeed. At peak rate of change I ramped back the power to P8, then P7 and added airflow to F4 shortly afterwards in what was a very early set of moves. Just before yellowing, I even raised airflow to F5 for a touch, returning to F4 once the roast began slowing down. As the roast progressed, my only other moves were to reduce heat to P6 at around 360F, then add airflow to F5 at crack. I did want to spend extra time in Maillard with all that extra water activity, but didn't spend a ton in post-crack development as a result. I dropped the roast into the cooling tray at 395F / 9:24 and got a big whiff of chocolately fragrance. Crack was VERY loud on this roast, so you won't miss it.

In the cup, this roast leaned heavily toward the caramelized sugars. Tons of sweet dark chocolate, gentle butter cookie flavors, and strawberry jam came through. Thumbprint cookies anyone? There was also a classic and ethereal note of sage that I got on the very finish of my flavor experience. Complex, yet desserty.

I'd really love to see this coffee as espresso, but I'd settle for nearly any preparation method. Pair it with those butter cookies (that come in a tin that's not full of buttons) for a real treat.

You can follow along with my roast here at roast.world: <https://roast.world/egilman/roasts/Odu94sxvw-gxq7INKf5NP>

Brew Analysis by Joshua Wismans

Like a beautiful cabernet franc or a perfectly laminated croissant, this natural process from Birkutan in Yirgacheffe embodies the spirit of 'the classics done well'. The flavors of the natural processing are wonderfully balanced. The word I keep coming back to is 'composed'. Lovers of natural Ethiopian coffee will relish in the fresh berry, while those averse to funk will be surprised in how clean those fruit notes are. We chose a conical brewer to highlight vibrancy, bringing out notes of sweet cherry, blueberry, and lemon verbena.

Our preferred brew used the V60 and a coffee to water ration of 1:16.67. This coffee responds well to lower TDS

percentages, so using a coarse grind, we found 1.26 to work really well for this coffee. The fruit was pleasant and pleasant with a punchy acidity. We got notes of cherry, green grape, blueberry jam, lemon verbena, and grapefruit.

If that brew is a bit too acidic for your taste, the coffee responds well to a finer grind and higher dose. Those crisp flavors develop to more fruit leather, Syrah, baking spice, and apple pie.

Whichever approach you choose to take with this coffee, we recommend the conical brewer. Use less coffee and a coarser grind for something more vibrant, and a higher dose with a finer grind to bring out more deep red fruit and baking spice.

Roast	Method	Grind (EKS43)	Dose (g)	H2O (g)	Ratio	Bloom (g)	Bloom (s)	Total Brew Time	TDS	Ext %
Diedrich	V60	11	18	300	16.67	50	40	3:45	1.26	18.27
Diedrich	V60	10	19	300	15.79	50	40	3:55	1.27	17.38