

Ubusobanuro bw'inyito

Gukurikirana inkomoko:

Uburyo bwo gukurikirana urugendo rwa kawa kuva mu murima kugera kumuguzi wanyuma, harimo n'ibyiciro byo kuyitunganya no kuyitaho.

Ihugutisha murubuto:

Uburyo bwo guhunganya kawa aho ihuguta idakuweho Igishishwa, bigafasha ubunyabuzima gutunga gukora murubuto rwose.

Ihugutisha ntamazi :

Uburyo bwo gutunganya kawa aho ihugishwa itari mu mazi, bigafasha utunyabuzima karemano gutunganyiriza umurenda ahantu hadatose cyangwa hadaherereye cyane .

Ihugutisha ntamwuka:

Ahatagera umwuka wa ogisijeni.

Ihugutisha ahari umwuka:

Ahari umwuka wa ogisijeni.

Kubabuka:

Kwanika ku zuba ry'igikatu bigatuma kawa yuma igice cy'inyuma imbura gihe.

pH:

Igipimo kigaragaza ubusharire bw'ibisukika, kibarwa hagati ya 0 (igishaririye) na 14 (ikidashaririye).

Azoti (N):

Intungagihingwa y'ingenzi mubuhinzi bwa kawa ifasha igihingwa gukura neza no gutanga umusaruro.

P (Phosphoros):

Intungagihingwa y'ingenzi mubuhinzi bwa kawa ifasha imizi gukura neza ndetse n'uruyange rukiyongera bityo umusaruro ukaba mwiza.

K (Potassium):

Intungagihingwa y'ingenzi mubuhinzi bwa kawa ituma ibiti bigira imbaraga, bikihanganira izuba, kandi bikera kawa nziza.

Kohereza Umwuka:

Iyinjira n'isohoka ry'umwuka ahantu runaka hagamijwe kwinjiza umwuka mushya kugira ngo ubushyuhe, ubuhehere cyangwa ibyahumanya bisohoke.

Urutonde rw'ibikoresho n'imashini

Cherry paddle:

Igikoresho cyoroshye gikoreshwa mu kugenzura uko imbuto za kawa zeze cyangwa uburemere bwazo, akenshi hakoreshejwe kuzikorogoshora mu mazi kugira ngo harebwe izireremba mu gihe cyo gutoranya.



Brix meter:

Igikoresho gipima ingano y'isukari (°Brix) iri mu mbuto za kawa, umutobe cyangwa mucilage, gikoreshwa mu kumenya uko imbuto zeze n'ubushobozi bwazo bwo guhugutishwa.



Moisture meter:

Igikoresho gipima ubushuhe buri muri kawa iri mu ikawa y'amaganda (Parchment) cyangwa ikawa itonoye (green coffee), gifasha kumenya niba yumye neza kandi ishobora kubikwa neza.



pH meter:

Igikoresho gifatwa mu ntoki gipima ubukana bwa (pH) by'amazi y'umurenda, ibishishwa bya kawa cyangwa umurenda mu gihe cyo kuyitunganya.



Air-tight tank:

Ikigega gifunze neza kitinjiramo umwuka, gikoreshwa mu guhugutisha kawa mu buryo bwa butageramo umwuka (Anaerobic).



GrainPro bag:

Umufuka udacengerwa n'umwuka ukoreshwa mu guhugutisha kawa (Ibitumbwe cyangwa ikawa yatonowe) mu buryo bugabanya umwuka/oxygen kugira ngo uburyo bwa anaerobic bukore neza.



Uko n'Impamvu Dukoresha Ibi Bikoresho n'Imashini

Gukoresha ibikoresho bikwiye kuri buri cyiciro cyo gutunganya kawa bituma ubwiza bwa kawa buguma buhoraho, bigafasha gufata ibyemezo byiza kandi bikagabanya inenge. Ibikoresho bikurikira bikoreshwa mu gusuzuma neza ubuziranenge bw'imbuto za kawa (cherries), kugenzura ihugutisha (fermentation), no kurinda kawa mu gihe cyo kuyanika no kuyibika.

Cherry paddle:

IMPAMVU: Gikoreshwa mu kugenzura ubwiza bw'imbuto za kawa mu gihe cyo gutoranya.

INTAMBWE 1: Fata imbuto za kawa 100 udatoranyije mu mufuka uzishyire kurubaho (cherry paddle).

INTAMBWE 2: Hitamo ibara ry'imbuto zeze neza zemewe.

INTAMBWE 3: Bara umubare w'imbuto zeze muri izo 100 hanyuma ubone ijanisha.

INTAMBWE 4: Ijanisha ry'imbuto zeze zigomba kuba nibura riri hejuru ya 70%.

INTAMBWE 1



INTAMBWE 2



INTAMBWE 3&4



Brix meter:

IMPAMVU: Gikoreshwa mu kumenya uko imbuto zeze no kumenya ubushobozi bwo guhugutishwa hifashishijwe ingano y'isukari.

INTAMBWE 1: Koresha amazi ku regera imashini (igomba kuba iri kuri 0)

INTAMBWE 2: Fata imbuto za kawa 3 udatoranyije (Randomly).

INTAMBWE 3: Shyira umutobe uva mugitumbwe cya kawa kuri hagati kuri Brix meter.

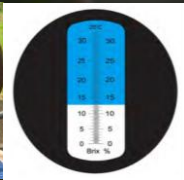
INTAMBWE 4: Soma igipimo kigaragara °Brix hanyuma ucyandike.

INTAMBWE 5: Koresha impuzandengo uhitamo uburyo bwo gutunganya n'igihe cyo guhugutisha.

INTAMBWE 1&2&3



INTAMBWE 4&5



Uko n'Impamvu Dukoresha Ibi Bikoresho n'Imashini

Gukoresha ibikoresho bikwiye kuri buri cyiciro cyo gutunganya kawa bituma ubwiza bwa kawa buguma buhoraho, bigafasha gufata ibyemezo byiza kandi bikagabanya inenge. Ibikoresho bikurikira bikoreshwa mu gusuzuma neza ubuziranenge bw'imbuto za kawa (cherries), kugenzura Ihugutisha, no kurinda kawa mu gihe cyo kuyanika no kuyibika.

Moisture meter:

IMPAMVU: Gikoreshwa mu kumenya ubuhehere bwa kawa kugira ngo hamenyekane niba yumye neza kandi ishobora kubikwa neza

INTAMBWE 1: Hitamo uburyo bwo gupima bitewe n'icyo uri gupima (parchment, dried cherry cyangwa green coffee).

INTAMBWE 2: Fata ingano nke ya kawa.

INTAMBWE 3: Pima ubuhehere ukoresheje moisture meter.

INTAMBWE 4: Soma ijanisha ry'ubuhehere hanyuma ucyandike.

INTAMBWE 5: Niba ubuhehere buri hejuru, komeza kuyanika. Niba buri mu rwego rwemewe, jya kuyibika.

INTAMBWE 1



INTAMBWE 2



INTAMBWE



pH meter:

IMPAMVU: Gikoreshwa mu kugenzura aside (pH) mu gihe cyo guhugutisha.

INTAMBWE 1: Reba niba igikoresho kiri kukigero kimwe n'amazi (kigomba kwerekana hafi ya pH 7.0).

INTAMBWE 2: Fata urugero rw'amazi ya ava mugihe cyo guhugutisha cyangwa umurenda.

INTAMBWE 3: Shyira umutwe wa pH meter muri ayo mazi.

INTAMBWE 4: Soma pH hanyuma uyandike.

INTAMBWE 5: Niba pH igabanutse cyane cyangwa vuba cyane, uhagarike cyangwa uhindure ihugutisha.

INTAMBWE 1



INTAMBWE 2&3



INTAMBWE 4&5



Uko n'Impamvu Dukoresha Ibi Bikoresho n'Imashini

Gukoresha ibikoresho bikwiye kuri buri cyiciro cyo gutunganya kawa bituma ubwiza bwa kawa buguma buhoraho, bigafasha gufata ibyemezo byiza kandi bikagabanya inenge. Ibikoresho bikurikira bikoreshwa mu gusuzuma neza ubuziranenge bw'imbuta za kawa (cherries), kugenzura ihugutishwa, no kurinda kawa mu gihe cyo kuyanika no kuyibika.

Air-tight tank:

IMPAMVU: Gikoreshwa mu kugenzura fermentation hagabanywa umwuka winjira kugira ngo habeho (anaerobic fermentation).

INTAMBWE 1: Sukura ikigega neza kugira ngo wirinde umwanda cyangwa ubwandu.

INTAMBWE 2: Shyira imbuto za kawa cyangwa ikawa y'amaganda mu kigega.

INTAMBWE 3: Funga ikigega neza kugira ngo umwuka utinjira.

INTAMBWE 4: Koresha S-hook urebe niba ihugutishwa ritageramo umwuka/anaerobic iri kuba.

INTAMBWE 5: Reka kawa ihugutishwe mu gihe cyateganyijwe.

INTAMBWE 6: Fungura ikigega ugenzure pH urebe niba ihugutishwa ryaragenze neza.

INTAMBWE 1



INTAMBWE 2



INTAMBWE 3&4&5 INTAMBWE 6



GrainPro bag:

IMPAMVU: Gikoreshwa mu kugenzura ihugutishwa no kurinda ubwiza bwa kawa hagabanywa umwuka.

INTAMBWE 1: Shyira imbuto za kawa cyangwa ikawa yamaganda mu mufuka wa GrainPro.

INTAMBWE 2: Kuramo umwuka uri mu mufuka hanyuma uwufunge neza.

INTAMBWE 3: Bika uwo mufuka ahantu hasukuye kandi hari igicucu.

INTAMBWE 4: Reka kawa ihugutishwe mu gihe cyateganyijwe.

INTAMBWE 5: Fungura umufuka ukomeze gutunganya cyangwa ugenzure ubwiza bwa kawa (impumuro, pH n'imiterere).

INTAMBWE 1



INTAMBWE 2



INTAMBWE 3&4



INTAMBWE 5



Inyongera A: Urugero rw'ifishi ikoresheha mu gucunga lot ya kawa

Lot management sheet

CWS: _____ Name: _____

-Variety: _____

-Receiving date: dd/mm/yyyy

-Receiving cherry weight : _____ kg

-Process: FW / HN / NR / Other (_____)

-Certificate: _____

-Lot ID: _____

-Main production area: _____

-Fermentation: _____ hours (from ____:____ to ____:____)

-Soaking: _____ hours (from ____:____ to ____:____)

-Grade: A1 / A2 / A3 / Triage

-Start drying: dd/mm/yyyy ____:____

-End drying: dd/mm/yyyy ____:____

-Moisture content : _____ %

-Final parchment weight: _____ kg

CWS: izina rya Coffee Washing Station yakiriye kandi itunganya iyo lot ya kawa.

Receiving date: itariki nyayo imbuto za kawa zagejwe kuri Coffee Washing Station.

Process method: uburyo bwo gutunganya bwakoreshejwe kuri iyo lot ya kawa (nka Fully Washed, Honey, Natural cyangwa ubundi buryo bwagenwe).

Certificate: icyemezo cy'ubuziranenge iyo lot ya kawa ifite niba gihari (nka Organic, Fairtrade, cyangwa Rainforest Alliance).

Lot name: izina cyangwa kode yihariye ihabwa lot ya kawa kugira ngo ikurikiranwe neza.

Main area: aho imbuto za kawa zaturutse cyane, nko mu murenge, akagari cyangwa umudugudu zasaruwemo.

Fermentation: igihe cyose kawa yamaze iboragizwa (mu masaha), harimo igihe yatangiye n'igihe yarangiye.

Soaking: igihe kawa yamaze mu mazi meza nyuma ya fermentation, harimo igihe yatangiye n'igihe yarangiye.

Drying start/end date: itariki kumisha byatangiriye n'itariki byarangiyeye, bigaragaza igihe cyose cyo kumisha.

Moisture content: igipimo cy'ubushyuhe (%) bwa nyuma bwa kawa nyuma yo kumishwa, gipimwa mbere yo kuyibika cyangwa kuyitonora.