A LEARNLI REFERENCE COLLECTION

WORLD COFFEE ATLAS

Place, plant, process and cup.



An illustrated guide to growing places, coffee craft and the people behind the cup.

LEARNLI / HLNA LABS

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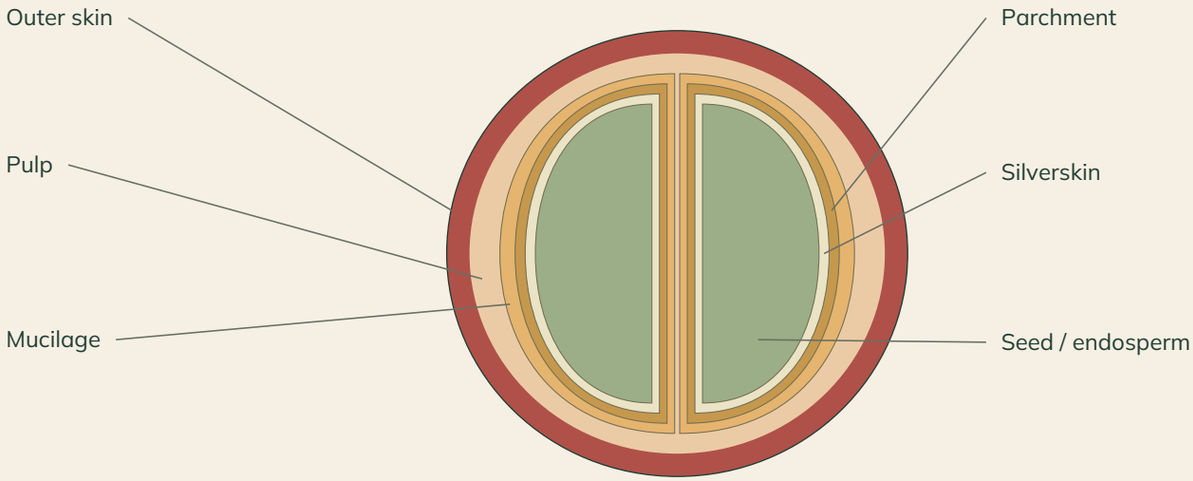
Read straight through for the craft, or start with a place and return to the relevant process. A chapter is a selection of sourced accounts, not a ranking of every producer.

FOUNDATIONS / PLANT, PLACE & HARVEST

The bean begins as a seed.

Cherry, protective layers and endosperm / follow what remains around the seed as coffee is prepared.



Transverse section / flat seed faces meet / layer thicknesses exaggerated.

A fruit with two useful seeds.

Most coffee cherries develop two seeds, with their flat faces together. The familiar green beans are those seeds after preparation. A peaberry develops as a single rounded seed; it is a physical form, rather than a separate species or a quality grade. Kenya's AA, AB and PB explanation on page 51 makes that distinction visible. [01]

Give each layer its own name.

Skin and pulp surround the interior. Mucilage is a thinner layer around the parchment covering. Inside parchment, silverskin is the fine covering over the seed; endosperm makes up most of its substance. These names let a processing description say what was removed and what stayed in place during drying. [01,02]

USE THE ANATOMY TO READ A PROCESS

Natural drying keeps the whole fruit around the seed. Washed preparation removes the fruit and mucilage before parchment drying; honey retains some mucilage. Follow these routes on Brazil page 87. Indonesia page 141 explains why removing wet parchment earlier is a separate operation.

KEEP THE FORM SEPARATE FROM THE SCORE / The cross-section is a schematic, with layer thicknesses exaggerated. A seed form describes anatomy. No independent tasting is reported.

SOURCE DESK / 01, 02 / Sources and scope: learnli.hlnalabs.com.au/coffee-atlas

FOUNDATIONS / PROCESS & PREPARATION

What dries around the seed?

Natural, washed and honey / follow what stays around the seed during drying.

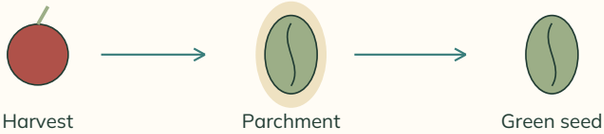
NATURAL



Dry the whole cherry

Hull after drying

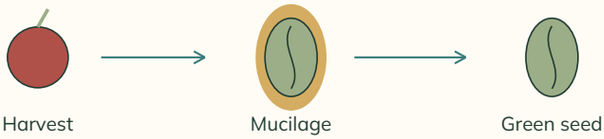
WASHED



Remove fruit and mucilage

Dry in parchment

HONEY



Pulp; retain some mucilage

Dry with that layer

Simplified sequence / no universal duration, drying surface or sensory result. Fruit coverings and drying order are the point of the comparison.

Read the outside first.

Natural coffee dries with the whole cherry around the seed. Washed preparation removes the fruit and mucilage before parchment drying. Honey preparation removes pulp but retains some mucilage during drying. The seed anatomy on page 6 makes those differences easier to follow. These are descriptions of handling, not three species or a league table of quality. [01]

Then ask for the record.

A process name does not supply a fermentation duration, drying surface or harvest year. Ask which material entered drying, what was removed and when, and who carried out the work. Brazil page 87 compares the same routes. The same word can cover different local practices; the lot's own record supplies the missing detail. [01]

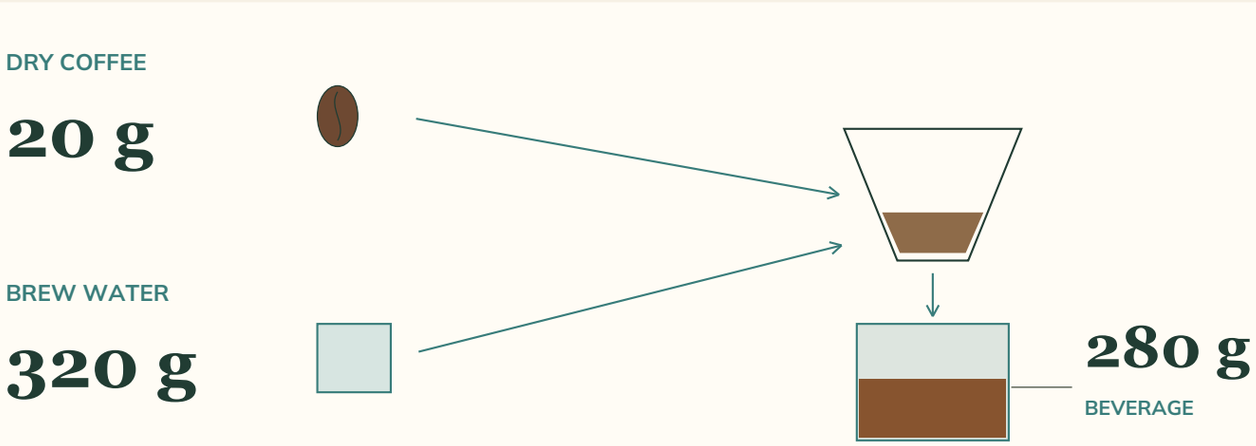
KEEP THE LANES OPEN / These simplified routes do not cover every practice. Wet-hulling gets its own timing explanation on page 17 and Indonesia page 141. A process name is not an independent tasting result.

SOURCE DESK / 01 / Sources and scope: learnli.hlnalabs.com.au/coffee-atlas

FOUNDATIONS / ROAST & BREW

Strength and extraction are different.

A worked example / arithmetic values, not a measured tasting or a universal target.



Water input and beverage output are separate measurements.

Illustrative calculation / 280 g × 1.35% = 3.78 g dissolved material; 3.78 g ÷ 20 g × 100 = 18.9% yield.

Strength asks about the drink.

Suppose the collected beverage is 280 g at 1.35% total dissolved solids by mass. Multiplying 280 by 0.0135 gives 3.78 g dissolved coffee material. Divide by beverage mass to recover strength: 3.78 ÷ 280 × 100 = 1.35%. This is concentration, not a caffeine reading or a quality score. [19]

Extraction asks about the dose.

The original dry dose is 20 g. Dividing the same 3.78 g by that dose gives an illustrative yield of 18.9%. The denominator has changed. The brewing-water input was 320 g, so the input ratio was 1:16; it was not dose to collected beverage. For an immersion brew, liquid remaining in the grounds complicates yield accounting. Keep the measurement method explicit. [19]

Check the denominator: beverage mass for strength; dry dose for the illustrative extraction yield. The dissolved coffee material is 3.78 g in both calculations.

DILUTING THE FINISHED DRINK / Add 100 g water after separation: beverage mass becomes 380 g. Strength is 3.78 ÷ 380 × 100 = 0.995%, rounded. The original dose and dissolved coffee material are unchanged, so the illustrative yield stays 18.9%.

SOURCE DESK / 19 / Sources and scope: learnli.hlnalabs.com.au/coffee-atlas

ETHIOPIA / CONTEXT

ETHIOPIA

Arabica diversity, living landscapes and the many hands between a cherry and a cup.



Reading this map

01 Sidama • 02 Gedeo / Yirgacheffe
03 Guji / West Guji • 04 West Arsi
05 Western forests and estates • 06 Hararghe
International boundaries are generalised reference lines, not a statement on disputed claims. Regional borders are not drawn.

Relief is measured elevation, not a coffee-area boundary. Numbers key the regional cards. Town dots and open locality references do not locate individual farms or washing stations. Names checked 22 OCTOBER 2026.

A COUNTRY, NOT ONE CUP / Start with the places on pages 40–45, then compare named accounts on pages 42 and 46. Coffee areas here are selected journeys, not legal appellation polygons.

SOURCE DESK / 01, 02, 03, 04, 06, 29 • Full titles, addresses and access qualifications in the supplied companion.

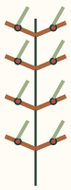
KENYA / PLACE, PROCESS & PEOPLE

Four planting names, different histories.

Scott selections and later breeding / stature and disease response are not cup-quality grades.

SL28

Scott Laboratories selection



STATURE

Tall

Original schematic / not to scale

Selected in Kenya in the 1930s at Scott Agricultural Laboratories. World Coffee Research places SL28 in a Bourbon-related genetic group. Drought tolerance and resistance to coffee diseases are different traits: SL28 remains susceptible to major coffee diseases. The name is a planting identity, not a guaranteed flavour. [10]

SL34

Scott Laboratories selection



STATURE

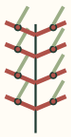
Tall

Original schematic / not to scale

Also selected at Scott Agricultural Laboratories in the late 1930s. Modern genetic work places SL34 in a Typica-related group, so “both SL” does not make it the same lineage as SL28. A source naming SL34 should still identify the actual place, harvest and coffee lot. [11]

Ruiru 11

Coffee Research Foundation



STATURE

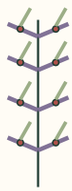
Compact

Original schematic / not to scale

A compact composite F1 hybrid, developed for resistance to coffee berry disease and leaf rust. The planting name does not mean one seed-sized grade or one identical genetic individual. Disease resistance can change as pathogens evolve; “resistant” must not become “immune”. [12]

Batian

Coffee Research Foundation



STATURE

Tall

Original schematic / not to scale

Released in 2010, Batian combines selected lines with a complex breeding background. It was developed for resistance to leaf rust and coffee berry disease. It is tall rather than the compact Ruiru 11 form. Stature, disease response and a tasted cup are separate observations. [13]

A LOT CAN CONTAIN SEVERAL / Keep a declared variety mixture attached to its source. The AA or AB grade does not identify that mixture, and disease resistance does not remove the need for field management.

SOURCE DESK / 10, 11, 12, 13 • Full titles, addresses and dated source qualifications accompany this proof.

INDIA / PLACE, PROCESS & PEOPLE

Three accounts from the west.

A cultivar, a washed Robusta preparation and a coastal treatment / source descriptions, not independent tastings.



Kerehaklu / Blossom Washed

BLOOM ROASTERS' ACCOUNT / ACCESSED 23 OCTOBER 2026

Chikmagalur / Karnataka; no private estate pin inferred

PROCESS / Blossom Washed / source-specific fermentation and drying
PLANTING / Selection 9 / Arabica, declared by the roaster

Bloom names Ajoy and Pranoy Thipaiah and gives about 1,160 m. Its account specifies 43 hours of anoxic fermentation followed by 19 days of polyhouse drying. Those figures belong to this preparation, not an Indian standard. Black-tea, dates and citrus are the roaster's comparisons; no independent score or harvest year is inferred. [19]

INDEPENDENT ASSESSMENT — SOURCE 19



Kaapi Royale / washed Robusta

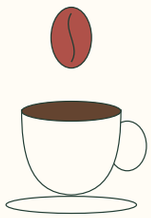
LIST + BEISLER FACT SHEET / ACCESSED 23 OCTOBER 2026

Idukki / Kerala; source locality not converted into a farm pin

PROCESS / Washed / Screen 17 preparation declared
PLANTING / Robusta / no particular clone supplied

The importer names Marnacadu Social Service Society and its wet-mill role. Its chocolate and marzipan comparisons are attributed descriptions, not an atlas tasting. Kaapi Royale and Screen 17 are preparation fields rather than points. No harvest year, present membership, income benefit or independently checked certificate is adopted. [18]

INDEPENDENT ASSESSMENT — SOURCE 18



Monsooned Malabar / curing

ASPINWALL'S PROCESS ACCOUNT / ACCESSED 23 OCTOBER 2026

Mangaluru / west-coast curing works; growing sites not inferred

PROCESS / Natural green coffee, then monsoon exposure and sorting
PLANTING / Arabica and Robusta are described separately

Aspinwall describes its coastal curing works, where already milled natural coffees meet humid monsoon air. Its 12–16-week account is not a universal duration. Arabica and Robusta have separate protected names and preparations. This is a processor's route, not one harvested lot or an independent sensory assessment. [11,12,17]

INDEPENDENT ASSESSMENT — SOURCE 11, 12, 17

KEEP THE SOURCE'S UNIT AND ROLE STRAIGHT / An estate, a society, a wet mill and a curing works are different roles. These records do not establish every coffee's altitude, current stock or protected-name authorisation. Unverified fields stay unfilled; every independent assessment remains an em dash.

SOURCE DESK / 11, 12, 17, 18, 19 / Sources and scope: learnli.hlnalabs.com.au/coffee-atlas