

Blue Turaco Ugandan Robusta: Brewing Robusta on Its Own Terms

From the teas.co.uk wiki

Blue Turaco Ugandan Robusta: Brewing Robusta on Its Own Terms, in summary: A 227g bag of ground coffee that is 100% Ugandan robusta: heavy, earthy, low in acidity and high in caffeine. Brew it cooler and shorter than you would an arabica, and drink it with milk.

Last reviewed by the teas.co.uk team in September 2026.

Blue Turaco does something rare on a coffee shelf: it sells robusta by name, under a brand founded by a man who grew up picking coffee in Uganda. Treat it like arabica and it turns harsh; brew it on its own terms and it is a rich, heavy cup built for milk.

Robusta, named on the bag

Most robusta goes unnamed. It turns up inside blends to add body, [caffeine](#) and crema, while the bag talks only about the arabica. Blue Turaco does the opposite: this 227g bag of ground coffee is 100% Ugandan robusta, with the species on the front. Robusta is a different species from arabica, not a stronger grade of it, and it tastes like one.

Expect a heavy, coating body, an earthy and woody aroma, a bitterness that lands as weight rather than sharpness, and very little acidity. It also carries roughly double the caffeine of arabica. The brand calls the cup chocolatey, nutty and rich. If you love bright, fruity filter coffee, this will feel blunt; if you drink it strong, dark or with plenty of milk, it makes more sense than a delicate single origin.

The farmer behind the brand

Wycliffe Sande, the founder, picked coffee as a boy in Uganda to cover his school fees, and named the brand after the vividly coloured turaco birds he remembers hearing in the trees at harvest. Blue Turaco bills itself as the only coffee brand on UK retail shelves owned by an African coffee farmer. It buys straight from Ugandan smallholders and, it says, pays them above traditional rates.

The robusta is graded and roasted, according to the brand, by award-winning UK baristas, and, the brand says, each bag bought goes towards school meals for children in the villages where the coffee is grown.

Robusta is the bigger share of Uganda's harvest, and the country is among Africa's major coffee producers, so it is a natural place to show what the species can do when it is handled with care.

Brew it cooler and shorter

Robusta holds more bitterness in reserve than arabica does, so pushing it hard turns it harsh, and no extra brewing time brings it back. Use water at 90 to 92 degrees rather than straight off the boil, stop the brew at three minutes instead of four, and be generous with the dose, around 12g a cup. Skimping to stretch the bag makes it thin and harsh, not mild; at that dose the bag gives about 18 cups.

It shines where an aromatic arabica disappears: under milk in a flat white or a milky cafetière, brewed in a moka pot, or made as [cold brew](#). Ground coffee starts losing aroma once the bag is opened, though robusta's heavier aromas hang on longer than a light arabica's, so close the bag tightly and use it steadily. With milk, set it beside a [chocolate](#) digestive or a caramel wafer.

The packs we stock

- [Blue Turaco Coffee Ground 100% Specialty Ugandan Robusta, 227g](#) (barcode 5060579400460)

What to eat with it

- [McVitie's Hobnobs Milk Chocolate Biscuits, 262g](#): a milk chocolate Hobnob, sturdy enough to sit next to a heavy, milky robusta.
- [Maryland Cookies Double Chocolate, 200g](#): double chocolate cookies that echo the chocolatey side the brand describes in this coffee.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): dark chocolate and ginger, a bolder biscuit that can stand up to a black cup of robusta.

Elsewhere in the Blue Turaco range

The full range is on the [Blue Turaco brand page](#).

FAQ

What is the difference between robusta and arabica? They are different species. Robusta is heavier, more bitter, earthier and much less acidic than arabica, with roughly double the caffeine.

How do I stop robusta tasting harsh? Brew cooler and shorter: water at 90 to 92 degrees, three minutes, and a full dose of about 12g. Under-dosing makes it harsher, not milder.

How many cups does a 227g bag make? About 18 at 12g a cup. That is arithmetic from the pack weight, not a figure the brand publishes.

Who owns Blue Turaco? It was founded by Wycliffe Sande, who grew up picking coffee in Uganda. The brand says no other coffee brand on UK retail shelves is owned by an African coffee farmer.

Is Blue Turaco robusta good with milk? Yes, that is where it is strongest. Its body and low acidity carry through a flat white or a milky cafetière.

Curator's note: Brew it gentler than you think you should, then add milk. That is when the chocolatey weight comes through and the bag starts to make sense. Lee, teas.co.uk, Tunbridge Wells.

In short: Blue Turaco Ugandan Robusta: Brewing Robusta on Its Own Terms

Field	Detail
Brand	Blue Turaco
Packs we stock	227g
Category	Ground Coffee
Caffeine	caffeinated
Best for	Milky coffee, moka pot or cold brew
Brew	90 to 92 degrees, three minutes
Skip it if	You love bright, fruity filter coffee

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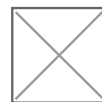
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