Union Yayu Forest Ethiopia Wild Coffee: a bright bean to drink black

From the teas.co.uk wiki

Union Yayu Forest Ethiopia Wild Coffee: a bright bean to drink black, in summary: By the pack's account, this is wild coffee from Ethiopia's Yayu forest, sold as whole beans. Expect a bright, clean, light-bodied cup, nearer a delicate tea than a breakfast coffee: grind fresh and drink it black.

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

The coffee plant is native to Ethiopia, and it is one of the few places where coffee still grows wild or semi-wild alongside planted farms. Yayu Forest names that setting on the bag, and the cup it gives is nothing like a heavy breakfast brew.

What wild coffee means on this bag

According to the pack, this coffee comes from the Yayu forest area of Ethiopia rather than from an estate planted in rows, pruned and irrigated. Almost everywhere else, coffee is grown from a small number of cultivated varieties whose ancestors were carried out of Ethiopia centuries ago. Naming a forest rather than a farm on the bag is a way of marking that difference.

We pass that on as the pack's own description, not as something we have verified ourselves. What matters at home is the style: a single origin chosen for brightness and clarity, which puts it at the opposite end of the Union range from House Roast, a blend built for balance, and Revelation, a dark roast built for milk.

A bright cup that shows up a rushed brew

Ethiopian coffee is bought for its brightness, an acidity so lifted it is almost tea-like, and when the grind and dose are right it comes across as clean rather than sour. The body is light and clean rather than syrupy, the roast is light enough to leave the origin in charge, and any sweetness shows as stone fruit, not sugar. Bitterness is low, so if you do find some, the usual culprit is a grind that was too fine or a brew left too long.

The flip side is that there is little here to cover a mistake. Water at a rolling boil flattens the bright top notes, so let the kettle sit for about half a minute to reach around 93 degrees. For a cafetière the grind should be

coarse, about the size of sea salt; a pour-over or filter machine wants it medium. Either way, grind only what you are about to brew.

Getting the most from 200g of beans

At a standard 7g dose a 200g bag gives about 28 cups, or nearer 16 mugs made in a cafetière at 12g apiece; those are our own sums from the pack weight. Grinding a whole week's supply on Sunday throws away the point of buying beans, because the light, floral, citrus-leaning notes this coffee is chosen for are the first to fade once a bean is broken open.

Take the first cup black. Milk swamps a light-bodied, high-clarity coffee, and it is the quickest way to lose what sets this bag apart from the rest of the Union range. If you always take milk, House Roast or Revelation will suit you better, and Yayu Forest can become the weekend pot you drink slowly.

The packs we stock

- Union Yayu Forest Ethiopia Wild Coffee Wholebean, 200g (barcode 5060035759996)

What to eat with it

- Border Dark Chocolate Ginger Organic Biscuits, 150g: Ginger and dark chocolate make a lively partner for a bright cup without smothering it.
- Thomas Fudge's 6 Dark Chocolate Florentines: A dark chocolate florentine brings a bittersweet note that suits a clean black coffee.
- Maryland Minis Cookies - Choc Chip 6 Mini Bags, 118.8g: A small bag of choc chip cookies is just enough sweetness for a light cup and will not take over.
- Border Butterscotch Crunch Organic Biscuits, 135g: Butterscotch gives a sweeter counterpoint to the fruit-like acidity.

Elsewhere in the Union range

- Union Coffee Revelation Espresso Wholebean, 500g
- Union Hand-Roasted Coffee Bobolink Brazil Cafetière Grind, 200g
- Union Hand-Roasted Coffee House Roast Cafetière Grind, 200g
- Union Revelation Espresso Wholebean Coffee, 200g

The full range is on the Union brand page.

FAQ

Is Yayu Forest coffee really wild? That is how the pack describes it: coffee growing in Ethiopia's Yayu forest rather than on a farmed, pruned plantation. Coffee is native to Ethiopia.

What sort of grinder does Yayu Forest need? A burr grinder, ideally. These are whole beans, and an even grind does more for the finished cup than any other upgrade you could make.

Can I drink it with milk? You can, but it is at its best black. The body is light and the character sits in the bright top notes, which milk covers up.

How many cups are in a 200g bag? About 28 at a 7g dose, or around 16 cafetière mugs at 12g each, by our own sums from the pack weight.

Why does my Yayu Forest taste sour? With a coffee this light, a careless brew reads sour rather than just weak. Weigh the dose, grind just before brewing and use water at around 93 degrees.

Curator's note: Brew this one when you have time to sit with it, black, in a warmed cup. Of all the Union bags, it is the one that most rewards your attention. Lee, teas.co.uk, Tunbridge Wells.

In short: Union Yayu Forest Ethiopia Wild Coffee: a bright bean to drink black

Field	Detail
Brand	Union
Packs we stock	200g
Category	Coffee Beans
Caffeine	caffeinated
Body	Light and clean
Best taken	Black
Grinder	Needed

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