

Java Wet-Hulled G1

Indonesia Green Coffee Beans |
Genuine Origin

Coffee has old roots in Java, stemming from the early 1700s when Yemeni coffee seedlings arrived in Indonesia via trade with India. The Dutch East India Company propelled both coffee production and trade between Java and Europe, cementing Java's legendary status as the first origin to widely cultivate coffee outside of Ethiopia and Arabia.

Today, farmers in Java cultivate coffee at 1,100 to 1,700 masl. Farms are generally small, usually ranging from 1 - 3 hectares. Coffees from Java tend to be wet hulled (giling basah). The popularity of the wet hulled can be traced back to the economics of coffee production. The wet-hulled process begins when ripe red cherry is harvested and depulped on hand-cranked or mechanical pulpers. The coffee is fermented overnight (in vessels such as tanks, buckets, and bags) and washed with clean water the following morning. Parchment is sun-dried for between 12 hours to two days, to facilitate the removal of parchment. When the moisture content reaches 30-40% the parchment is delivered to a processor for wet hulling. After processing, the pale coffee seed is laid out to dry on tarps or patios, until the moisture level reaches 14-15%. Exporters generally finish the drying process, bringing the moisture level down to 12-13%.

Origin

Indonesia

Region

Java

Producer

Various smallholders

Processing

Wet-Hulled/Giling Basah

Harvest Schedule

April - August

Variety

Andung Sari, Ateng, Linie S-795, Sigarar Utang, Timtim

Altitude (MASL)

1100-1650

