

# Coffee Coffeak

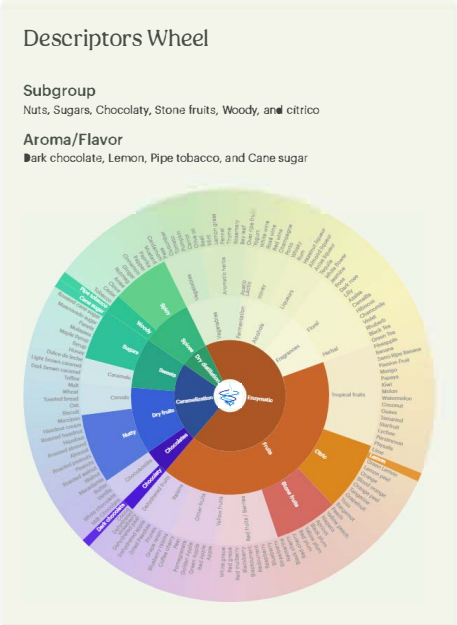
Origin: Indonesia

Region: Sumatra – Central Aceh



Collection: Terras Organic	Crop year: 2023
Process: Traditional Wet-hulled	SCA Score: 84
Species: Arabica	Format: 60.00 kg Grain Pro
Varieties: Catimor, Caturra, and Typica	Certifications:
Altitude: 1,200-1,500 m.a.s.l.	Profile: Spicy
	Primary flavour note: Spicy
	Status: In Warehouse

Coffeak is produced by a family of exporters in the coffee growing region of Sumatra – Central Aceh in Indonesia. It is a woman-run exporter located in North Sumatra, in the coffee growing region of Central Aceh, specifically the coffees are grown between Tengah and Bener Mariah. The exporter has more than 25 years of experience in coffee production. Beyond producing and marketing premium coffee, it celebrates its value in promoting women and the younger generation of farmers in the coffee business.



### Specs sheet

Process: Traditional	Colour: Green
Process type: Traditional Wet-hulled	Moisture (ISO 6673): 12.40 %
Fermentation: Aerobic	Water activity: 0.60
Screen size: 16/19	

**About the process**

- Cherries received
- Pulping
- Aerobic Fermentation
- Washing
- Parchment sorting by density
- Pre-drying outdoors
- Hulling
- Outdoor drying

## Cupping Data

### Attributes

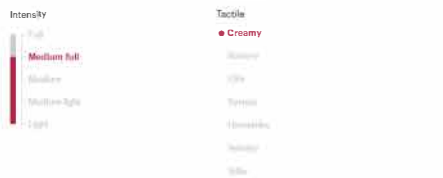
Smell	7.75
Taste	7.75
Acidity	7.75
Ending	7.50
Body	7.75
Balance	7.75
Overall	7.75
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
<b>TOTAL</b>	<b>84.00</b>



### ACIDITY



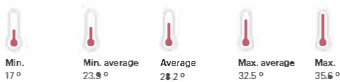
### BODY



<b>Agtron</b> 65 - Light Medium	<b>Sample roasting</b> 8 min	<b>Cupping Data</b> 17/10/2023	<b>Grammage</b> 12 g	<b>Milliliters</b> 200	<b>Sample grinding</b> Cupping - between 600 and 800 microns
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## Weather

### Annual temperature in °C



### Days with adverse weather



### Annual rainfall

2840.9 mm