

The Caffeine Dispensary  
Public Cupping Session

# QUALITY POTENTIALS IN BALINESE COFFEE

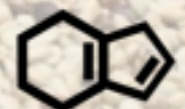
Public talk & coffee cupping session  
Sunday 21st February 2016, 3pm

Guest speaker:

Michael Wright

Q-Grader, SCAA Instructor, Roaster

THE  
**CAFFEINE**  
DISPENSARY



# The Caffeine Dispensary

- Joint venture between Revolution Coffee (SG) & Kujer Coffee Roasters (Jkt)
- Mission: Sharing quality specialty coffee and changing the coffee consuming habit of Indonesians.
- We stand for quality coffee, education and fostering relationship among people in the coffee supply chain.



# The Caffeine Dispensary



- One-stop place for customers who needs help with their specialty coffee set-up
- Sourcing, roasting and supplying specialty coffee
- Consultancy services for café set-up, menu creation, equipments and trainings
- Sharing of coffee and coffee knowledge through the showroom café



# Quality Potentials in Balinese Coffee

# Where we're going today

- Inherent quality (kualitas yang melekat)
- Desa Ulian, new mill
- Pelage (in Palaga), big mill
- Tasting some coffees!

# Inherent Quality (kualitas yang melekat)

- Quality breeds
- Quality soil
- Quality farming practices
- Elevation

- Terroir -

# The Coffee Tree

- Flowering
- Fruit-bearing
- Seeds of cherries become coffee beans











# Processing Coffee

- Harvest
- Fermentation
- Drying
- Hulling
- Roasting

# Balinese Farming

- Small holders
- Organized: Subak Abian
- Technologically primitive (but traditional)
- Labor Intensive
- Mostly Robusta (over 5 times more!)
- Kintamani Arabica Coffee GI

# ALUR PROSES PENGOLAHAN KOPI ARABIKA KINTAMANI





















# The Mill Project

- Private, micro-funding of a new mill
- Privately owned, not a part of the Subak Abian
- Goal to increase quantity and quality of processed coffee



































# What to expect at the cupping table

- Inconsistency, unfortunately
- Mildly acidic with subtle hints of citrus
- Pronounced nutty flavors and aromas (potentially bad)
- Medium-to-low body
- Likely distracting flavors and aromas

# Geographical Indicator

- Legal construct defined by WTO
- International Trademark
- Examples:
  - Hawaiian Kona Coffee
  - Jamaican Blue Mountain Coffee
  - Bordeaux wine



# Kintamani Bali Arabica Coffee

- Six years to develop: 2008 awarded
- In conjunction with ICCRI, CIRAD & Desa Ulian (and others)
- Huge benefits potential (not yet realized)



REPUBLIK INDONESIA  
DEPARTEMEN HUKUM DAN HAK ASASI MANUSIA

SERTIFIKAT INDIKASI-GEOGRAFIS

Menteri Hukum dan Hak Asasi Manusia atas nama Negara Republik Indonesia berdasarkan Undang-Undang Nomor 15 Tahun 2001 tentang Merek dan Peraturan Pemerintah No.51 Tahun 2007 tentang Indikasi-Geografis, memberikan hak Indikasi-Geografis kepada :

Nama dan Alamat Pemilik Indikasi-Geografis : Masyarakat Perlindungan Indikasi-Geografis (MPIG) Kopi Kintamani Bali  
Desa Blantih, Kec. Kintamani,  
Kab. Bangli, Provinsi Bali

Nama dan Alamat Kuasa/Konsultan HKI : --

Tanggal Pendaftaran Indikasi-Geografis : 05 Desember 2008

Tanggal Penerimaan Permohonan : 18 September 2007

Nama Negara dan Tanggal Pendaftaran/  
Diakainya Indikasi-Geografis (Khusus  
Pendaftaran Indikasi-Geografis Luar  
Negeri) : --

Nama Indikasi-Geografis : Kopi Arabika Kintamani Bali

Nama Produk Indikasi-Geografis : Kopi Arabika (ose dan bubuk)

Nomor Indikasi-Geografis : IDIG000000001

Perlindungan Indikasi-Geografis diberikan selama karakteristik khas dan kualitas yang menjadi dasar bagi diberikannya perlindungan atas Indikasi-Geografis tersebut masih ada (Pasal 4 PP No.51 Tahun 2007 tentang Indikasi-Geografis).

Jakarta, 05 DEC 2008

a.n. MENTERI HUKUM DAN HAK ASASI MANUSIA  
REPUBLIK INDONESIA  
DIREKTUR JENDERAL HAK KEKAYAAN INTELEKTUAL  
u.b.  
Direktur Merek



Herdwiyatmi, S.H.  
NIP. 040034775

# What's the big deal?

- GIs indicate quality
- At a very high level (entire geographic areas)
- Create a legal monopoly for a product
- Create and define a consistent product (good for roasters and cafes)
  - But only if defended in court and maintained as advertised (i.e. maintaining defined quality)

# Beacon of hope

- Pelage mill in Pelaga
- Focused *solely* on quality
- Large capacity: 40 tonne daily
- Dedicated team of trained pickers



















# What to expect at the cupping table

- Predominant chocolate and good nut flavors and aromas
- Mild acidity
- Moderate-to-heavy body
- Clean (no distracting flavors or aromas)
- Very similar to a Central American coffee (mild and very enjoyable, no overwhelming attributes)
- Consistency


# What is “cupping?”

- A specific method for evaluating coffee
- A protocol
- A defined, structured process

# Attributes for evaluation

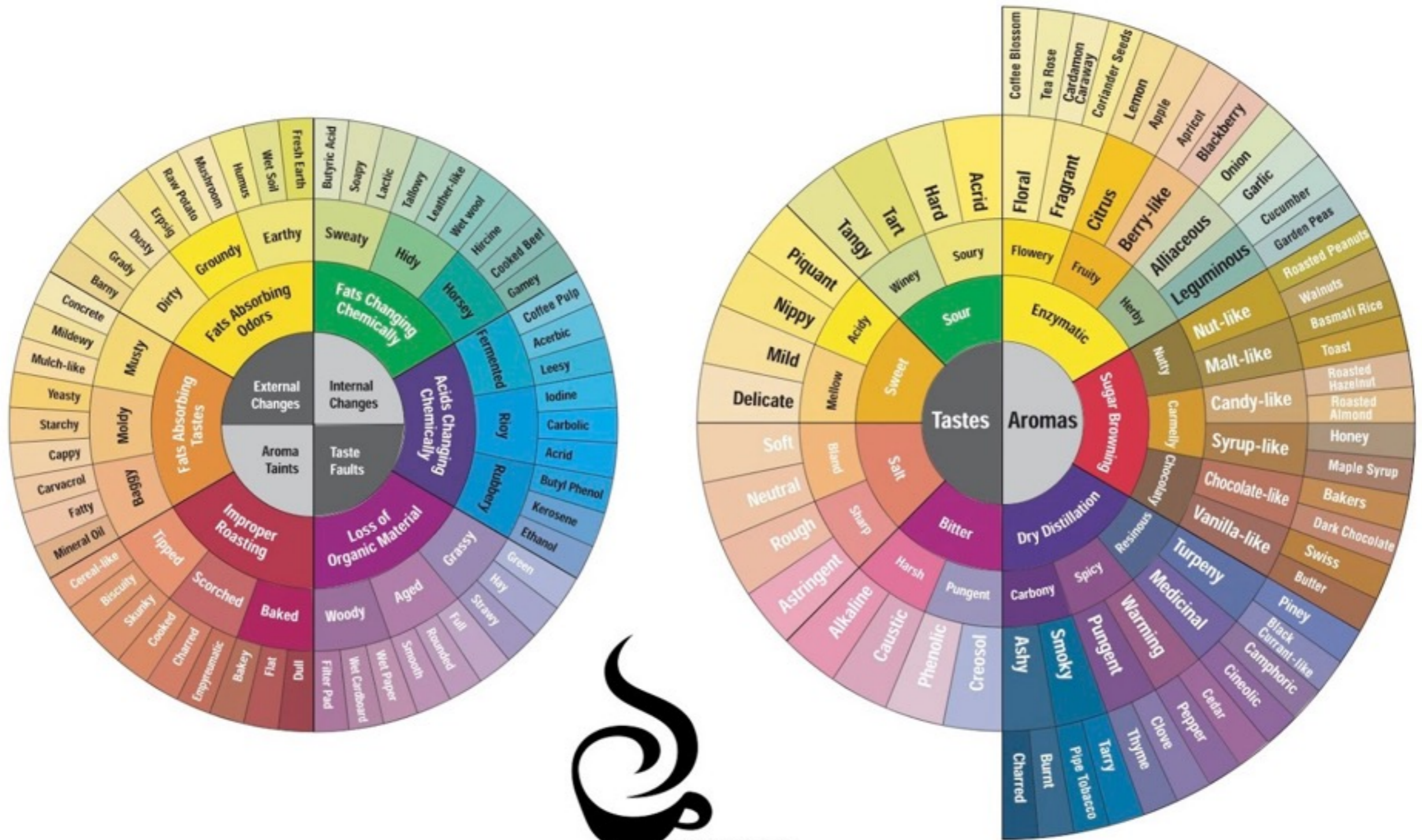
- Fragrance/Aroma
- Acidity
- Body
- Flavor
- Sweetness
- Clean cup
- Balance
- Uniformity
- Overall

Sample #	Roast Level of Sample	Score: _____		Score: _____		Score: _____		Score: _____		Score: _____		Score: _____		Total Score
		Fragrance/Aroma		Acidity		Body		Flavor		Clean Cup		Uniformity		
		Dry	Qualities:	Break	Intensity	High	Level:	Heavy						
					Low	Thin								
		Score: _____		Score: _____		Score: _____		Score: _____		Score: _____		Defects (subtract)		
		Sweetness		Balance		Aftertaste		Taint=2		# cups		Intensity		
								Fault=4		□ X □ = □				
Notes:													Final Score	

<b>Sample #</b>	<small>Roast Level of Sample</small>  	<i>Score:</i>		<i>Score:</i>		<i>Score:</i>		<i>Score:</i>		<i>Score:</i>		<i>Score:</i>		<i>Score:</i>		<b>Total Score</b> <input style="width: 30px;" type="text"/>
		<b>Fragrance/Aroma</b>		<b>Acidity</b>		<b>Body</b>		<b>Flavor</b>		<b>Clean Cup</b>		<b>Uniformity</b>		<b>Overall</b>		
		0   10	0   10	0   10	0   10	0   10	0   10	0   10	0   10	0   10	0   10	0   10	0   10	0   10		
		<b>Dry</b>   <b>Qualities:</b>   <b>Break</b>	<b>Intensity</b>   <b>High</b>	<b>Level:</b>   <b>Heavy</b>	<b>Sweetness</b>	<b>Balance</b>	<b>Aftertaste</b>	<b>Defects (subtract)</b>		<b>Taint=2</b>   <b># cups</b>   <b>Intensity</b>		<b>Fault=4</b>   <input style="width: 20px;" type="text"/> X <input style="width: 20px;" type="text"/> = <input style="width: 20px;" type="text"/>				
			<b>Low</b>	<b>Thin</b>	0   10	0   10	0   10									
<b>Notes:</b>														<b>Final Score</b> <input style="width: 30px;" type="text"/>		



# COFFEE TASTER'S FLAVOR WHEEL

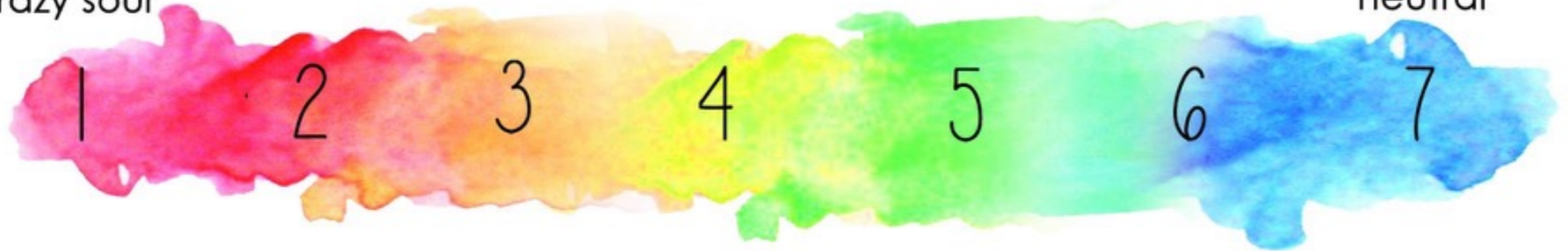




# PH Level

crazy sour

neutral



lime (1.8-2.0)  
lemon(2.2-2.4)

cranberries(2.3-2.5)  
gooseberries (2.8-3.1)  
strawberries (3.0-3.5)

grapefruit (3.0-3.3)  
apple, granny smith (3.1)  
oranges (3.1-3.6)  
raspberries (3.2-3.7)

grapes (3.4-4.5)  
peaches (3.8-4.2)  
ripe plums (4.2-4.6)  
pineapple (4.6-5.2)

espresso (4.9-5.2)  
'bright' brewed coffee (4.7-5.0)

watermelon (5.2-5.8)  
papaya (5.2-5.7)  
honeydew melon( 5.5-6.0)

musk melon (6.0-6.3)  
dates (6.3-6.6)

cold brewed coffee (5.7-6.31)

# Cupping for Beginners

- Slurp, chew, spit (or swallow if it's good!)
- Take notes
- Compare coffees
- Enjoy yourself (and the coffee)!

# Let's taste some coffee!

 [michael.c.wright](https://www.instagram.com/michael.c.wright)

 [facebook.com/OilSlickCoffee/](https://www.facebook.com/OilSlickCoffee/)

 [blog.OilSlickCoffee.com](http://blog.OilSlickCoffee.com)