

Country: Indonesia
Island: Sumatra
Province: Northern Sumatra
Region: Simalunggun, overlooking Lake Toba
Exporter: Sari Makmur
Grade: Lintong Grade 1
Wet Mill: Wahana Farm wet & dry mill
Dry Mill: Sarimakmur Tunggal Mandiri
Altitude: 1300-1400 masl
Number of members: 750 members
Average farm size: 1.5 hectares
Varieties: Typica, Catimor & Rasuna
Flowering Period: January-August
Harvest Period: March-June & Oct-Jan
Process: Wet Hulled

Processing:

Sumatra has a unique way of processing coffee called 'Galling Basah'-sometimes known as wet hulled or semi washed. The first stage is farmers delivering Gabah, which is wet parchment coffee at around 45% moisture content. The Gabah is dried immediately (on large & clean covered patios) for around a day prior to hulling. After hulling the "Labu" wet green bean is at 30-40% moisture and takes a further 2 days to become "Assalan" which has a 20% moisture content. The Assalan is then transported to the main Dry mill where it will be further dried for half a day to 12-13% and will then be screen sized and cleaned for export. This way of processing coffee produces a deep blue/green colour of green coffee and also produces a special cup profile.

