



love coffee.
love people.

More about your coffee

Origin: Sumatra Hutan

Grade: Speciality SCA 85.5

Altitude: approx. 1350 - 1700m

Varietal: 100% Arabica, Gayo 1, Gayo 2

Certification: Fairtrade, Organic

Processing: Wet - Hulled (Giling Basah)

Tasting Notes: Blackberry, Chocolate & Toasted Brown Sugar

Hutan is a new coffee initiative developed in collaboration with KOPEPI and DRW, aimed at funding the protection of forests in Sumatra where the coffee is grown. The coffee is sourced from smallholder farmers across several areas in Central Aceh, with Bies being the principal region. Notably, 70% of the smallholder households involved in the project are women producers. The initiative emphasizes sustainable farming practices and environmental conservation by reinvesting proceeds into reforestation efforts in the region.

Maintaining the consistency of Hutan coffee's flavor profile is a challenge due to varying factors such as altitude, variety, and microclimate. According to Rahmah, Chairwoman of KOPEPI, achieving consistency requires sourcing from multiple farms and adhering to a pre-approved profile. Hutan coffee is a blend of beans from different altitudes and Arabica varieties, primarily Gayo 1 and Gayo 2, which are local cultivars with somewhat unclear genetic origins but are linked to varieties like Timtim and Bourbon hybrids. The primary growing area is the Bies region, west of Lake Laut Tawar, where the reforestation project will focus on planting indigenous trees alongside income-generating crops.

The coffee production process begins with the hand-harvesting of red cherries in the morning, followed by pulping at the wet mill in the afternoon. The beans undergo fermentation for 12-24 hours, are washed, and then sun-dried to a moisture content of 30%. They are subsequently processed through wet hulling to reach a final moisture content of around 12.5%. After drying, the coffee undergoes rigorous quality control, including hand-picking, density sorting, sampling, and blending before it is packed for distribution. This thorough processing ensures a high-quality product while supporting environmental sustainability and local livelihoods.



21 Park Avenue – Bishopbriggs – Glasgow - G64 2SN - glesgaroasters.com
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