

FILTER

ASMAN ARIANTO
ACEH, INDONESIA

CLEAN & REFRESHING

WITH NOTES OF FRESH SQUEEZED OJ, MANGO, APRICOT JAM



This stunning coffee is from Aceh Tengah, in the north end of Sumatra, Indonesia; it is the first time Seven Seeds has purchased coffee from this origin. For those new to Indonesian coffees, expect a clean and refreshing brew, like a glass of freshly squeezed OJ in the morning.

Asman Arianto is the leader of the Asman Gayo co-operative, which has more than 350 members. Asman aims to offer competitive prices to help farmers reinvest in their farms and families. Co-op models like this allow producers who may only produce a few kilograms of parchment to access the specialty coffee market and the economic opportunities this can bring.

Asman Arianto, Indonesia, will be a limited release, with only 60kgs purchased through our supply partner, Cafe Imports.

Later this year, Yoshi from our Roasting team will attend the Cup of Excellence competition in Indonesia as a judge and to learn more about the local coffee scene for future sourcing.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, Cafe Imports. Asman Arianto receives the Farmgate price directly for the coffee as parchment. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

PRODUCER

| | |
|-------------|-----------------|
| PRODUCER | Local Producers |
| COUNTRY | Indonesia |
| ORIGIN | Takengon, Aceh |
| FARM / COOP | Asman Gayo |

COFFEE

| | |
|---------------|--------------------------------|
| VARIETIES | Ateng, Bor Bor, Catimor, Timor |
| PROCESS | Fully Washed |
| ALTITUDE | 1300 - 1650 masl |
| HARVEST | April-May |
| LOT SIZE | 60 KGs |
| QUALITY SCORE | 88 |
| FIRST ROAST | 8 January 2024 |

PURCHASING

| | |
|------------------------|--------------|
| BUYER | Yoshi |
| ORIGIN PARTNER | Cafe Imports |
| LENGTH OF RELATIONSHIP | 1st Year |

COMPARE THE TRADING MODELS

| TRADING MODEL | SEVEN SEEDS | COMMODITY | FAIRTRADE |
|---------------|-------------|-----------|-----------|
| FARMGATE | NA | Varies | Varies |
| FOB | \$14.80 | \$5.75 | \$5.95 |

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.



THE BEST TIME TO DRINK COFFEE

We've found the best window to brew coffee is 7-14 days after the roast date. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Coffee continues to be optimal for up to 30 days after the roast date.

V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:3 ratio eg: 15 grams of coffee with 45 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.

ESPRESSO BREWING

BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

TEMPERATURE

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

ADJUSTMENTS

For a stronger brew, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.



FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1 water to coffee.
Approx. 100mL of water to 6 grams of coffee.

