



# DANCING GOATS COFFEE COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

*Bob Benck*  
BOB BENCK  
GREEN COFFEE BUYER



## ROASTERS NOTES

The Indonesian island of Java is steeped in coffee history. It is the namesake of "Mocha Java," and has been producing coffee since 1696 when Dutch colonists first brought the coffee plant from its origins in Ethiopia. It was at that point that "Mocha-Java" coffee became synonymous with the finest coffees in the world demanding premium pricing. While it is rare to find a true "Mocha Java" today, the mark is renowned.

While other cultivars have been propagated, this offering displays characteristics of the heirloom Typica genetic stock that is still found in the coffee fields to this day.

While there has been a move to privatization in the coffee sector, the government run estates, (also known as the PTP estates), are still strong and produce a vast quantity of the islands' output. "Jampit" is one of 4 of the PTP estates, the others being Kayumas, Blawan, and Pancoer.

## CUP CHARACTERISTICS

The coffee is fully washed and fermented, resulting in a clean, consistent and sweet cup profile. We find flavors of caramel, nougat, and cashew. The coffee has a balanced acidity and is medium to heavy bodied with a long and lingering finish of both honey and jasmine.



## SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



## JAVA JAMPIT ESTATE

### REGION:

East Java, Ijen Plateau

### ALTITUDE:

1300+ meters

### VARIETY:

Typica, Ateng

### PROCESS:

Fully Washed

### ROAST PROFILE

## MEDIUM



### BREWING

### RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.