Crown Jewel Sumatra Jagong Jeget Junus Family Wet Hulled

6.7.2024 | See This Coffee Online Here

Overview

This is a traditional wet hulled coffee from the Aceh regency of Sumatra in Indonesia, produced collaboratively by smallholders and the Junus Family.

The flavor profile is remarkably clean and zesty, with notes of lemon, caramel, plum, and tootsie roll.

Our roasters were able to work with the coffee's lower density and had great results at lighter roasting styles.

We enjoyed lower doses in conical pour-overs and a wide range of espresso extractions.

Taste Analysis by Isabella Vitaliano

Sumatran coffees like this are few and far between. Could it be the Red Cherry project? Or the team's tenacity and quality excellence placing in Sumatra's Prestige Cup? Or the long history of coffee production and experience in Indonesia?

The collection of all of these factors and more, like those that are not as flashy to talk about (say, the logistics between coordinating 400 contributing families) support the final cup quality. On the nose, you'll be delighted by lime, mandarin, and molasses sweetness.

Flavors like caramel, cocoa, tootsie roll, and fig make up the bulk of the profile. An ode to the classic flavors of a Sumatran profile but with a twist of intrigue. The intrigue comes in the form of apricot, mezcal, mint, and toasted coconut. A mirage of herbal notes are accented throughout like profile as well such as lemon balm, oregano, and pine. The team was surprised by the acidity of this coffee and the dance between those classic chocolaty flavors, herbal notes, smoky tones coupled with stonefruit character.

Source Analysis by Chris Kornman

The coffee is grown as a mix of family-owned farmland and collected local smallholder groups just down the road from Atu Lintang, and processed at a wet mill located in Jagong Jeget, near Bukit Harapan village in Aceh. About 400 farming families contribute their coffee to this project. Their cherries are pulped and fermented for 12 hours at the washing station, then fully washed. Coffees from the Jagong Jeget wet mill recently placed 11th and 12th in Sumatra's Prestige Cup, an event held by the Alliance for Coffee Excellence as a precursor to the Cup of Excellence.

The coffees here are then selected, milled, and exported by the Jagong dry mill. Jagong is operated by Irham Junus, and his children Ina and Andi, who have maintained a close relationship with Royal over the years. Irham and family have worked with farmers in this area and maintained relationships for more than 16 years. Their strict adherence to ripe cherry collection is one excellent example of their attention to detail and rigor in quality selection. This particular coffee is both part of the Red Cherry project - in which Royal pays a premium for optimal coffee cherry selection - and is "triple picked," a designation reserved for the highest grade of hand sorted coffees.

The greater region of Aceh, Sumatra's northernmost province, is the source of what were once called "Mandheling" coffees, though that term is used more as a marketing idea than a true region when applied to coffee at present. Aceh is sometimes referred to as Gayo or Gayoland, a nod to the local Gayonese ethnic majority. Coffees from this region, like this Crown Jewel, are frequently cultivated by refugees of regional conflicts and earthquake survivors, clinging to a traditional livelihood that involves preparing coffee using Sumatra's all-too-famous wet hulling process, sometimes called semi-washed (not to be confused with semi-washed coffees from the Americas). Known locally as "Giling Basah", the procedure usually entails some form of pulping, followed by a brief drying period to reduce moisture to anywhere between 20-45%. The coffee is then delivered to the mill, where the parchment is removed while still damp, and the coffee completes its drying as the raw green seed. This method leaves its mark on the distinctive jade-like color of Sumatran coffees, as well as their herbal, earthy flavors, unmatched elsewhere on the globe.

Grower:	Junus family and smallholder farmers organized around the Jagong Jeget washing station	**Process:**	Ripe cherry-pulper to be parchment/patio-fermention-washing with clean water-soaking-drying parchment until moisture content 40%-huller- drying until 13%-sorting
Region:	Bukit Harapan, Jagong Jeget, Aceh, Sumatra, Indonesia	**Cultivar(s):**	Gayo II
Elevation:	1300 - 1600 masl	**Harvest:**	October - December 2023

Green Analysis by Isabella Vitaliano

Part of the Red Cherry Project, this lot is triple picked to receive a premium level of cherry quality, and the extra work shows in the green and in the specs. Density sits a little bit in the below average range and the moisture content looks pristine at 11.2%. Wet hulled, not to be confused with wet processed is a processing method mostly used in Indonesia due to climactic and financial reasons.

Indonesia is immensely humid and rainy; moisture content can often be a concern for these coffees when they arrive at origin port. We need not worry about that with coffee specs like these. One should anticipate even roasting, and it turn, excellent brews.

Screen Size	Percent		Density
>20	12.94		(free settled) 678
19	24.28		(Sinar) 698

18	27.22		
17	18.80		**Total Moisture Content**
16	10.90		(Sinar) 11.2
15	3.98		
14	1.2		**Water Activity**
≤13	0.67		(Rotronic) 0.597 – 21.43

Diedrich IR-5 Analysis by Doris Garrido

Machine: Diedrich IR5
Batch Size: 5.5 lbs.

This Sumatra wet hulled coffee has taught me the valuable lesson of not judging quality by first impression. This coffee delivers a wonderful experience, came with a vibrant acidity, round body and a absolute tasty layer of sweetness.

To talk about how I have roasted this batch I'll explain first my standard procedure of preheating and setting the drum of the Diedrich roaster. First, I let it heat for 25 minutes until it reaches the maximum safety temperature of 475 °F. After this, I introduce full airflow to reduce the temperature till it reaches a few degrees lower than my desired charge temp. Then I adjust gas to 30% and the airflow to 50% to stabilize the temperature. For this roast I aimed to charge the coffee at 395 °F

Given the density of this coffee, during the drying phase, it requires additional energy during the yellowing stage. I increased the gas incrementally, starting at the turning point with 70% at 1:31 minutes, followed by 85% at 2 minutes. Subsequently, I dialed down the gas during the yellowing to 60% at 5 minutes and further to 30% at 5:39 minutes. The roaster (This Diedrich IR5) delayed response to heat adjustments for a few seconds. I took this in mind to do it on time and worked just perfectly providing ample energy during caramelization which ensured a smooth arriving to the first crack.

Airflow is a constant factor lately on all my roast from preheating and all through the roast, here I started the roast with 50% and later fully opened at 6:30 minutes. The first crack occurred at 8:51 minutes, at the temperature of 382 °F, progressing at the rate of 12 °F per minute, which then gradually slowed to 5.5 °F per minute. I ended the roast by dropping the coffee at 394 °F, following 1:30 minutes of development. I am confident that this coffee will perform excellent in any brewed method. Having just tasted the espresso I can assure you it will make a delicious cup of coffee with a full-bodied texture, with all its brightness, acidity and its comforting sweetness.

The tasting notes I have compiled from our Cropster app after cupping, shows a spectrum of flavors that I would share: Caramel, brownie batter, cacao, fig, juicy juniper, lemon balm, mandarin mezcal, mint, mojito, pine, rosemary, as well as sweet and herbal undertone, toasted coconut, and tootsie roll.

Aillio Bullet R1 IBTS Analysis by Evan Gilman

Unless otherwise noted, we use both the roast.world site and Artisan software to document our roasts on the Bullet. You can find our roast documentation below, by searching on roast.world, or by clicking on the Artisan links below.

Generally, we have good results starting our 500g roasts with 428F preheating, P6 power, F2 fan, and d6 drum speed. Take a look at our roast profiles below, as they are constantly changing!

Back on my hobby horse! If you've met me, you know I'm all about Indonesian coffees, and this is one for the books.

Pak Irham's family has been working with this mill for more than 16 years now, and the consistency and quality of this Red Cherry selection is really a testament to the relationships and trust they've built in the community of Jagong Jeget. During my last visit to Medan I met with his daughter Ina who runs their warehouse, and the crop wasn't looking promising. This year is, clearly, completely different.

Great green quality coupled with a success story makes me happy. This coffee has a decent spread of screen sizes, but the moisture is right in the pocket and water activity is decidedly low in comparison to many Sumatra arrivals. My challenge was to push this through its first stages quickly, then to ramp back the power in order to develop the perceived sugars.

I started with a medium-high charge temperature of 473F, P9 power, and F2 fan, and kept this up until a bit after peak rate of change. At 2:52 / 304F I reduced heat to P8 and increased fan to F3, waiting a while to reduce further to P7 at 5:15 / 356F in anticipation of a spike in rate of change, then to F4 at 6:05 / 370F. I let this ride out through First Crack, and just added a bit more air to abate smoke at the very end. This was a fairly short roast, finishing at 8:47 / 403F.

The results weren't your classic dark roasted Sumatra, but rather a lively and popping acidity coupled with fragrant herbal notes. Cherry sweetness when hot faded into a sugary almond paste flavor, with ever-present lime acidity and a touch of the floral you just can't put a name to. It's a sipper, and it really changes when it cools!

I would recommend trying this with a variety of roast styles. It can quite clearly handle a heavier roast, but light roasts do well too. There's a lot to play with here, and you won't find a cleaner Sumatran wet hulled coffee. Super tasty.

You can follow along with my roast here at roast.world:

https://roast.world/egilman/roasts/DiUe3LyIf3yX1dRz-HMJx

Ikawa Pro V3 Analysis by Isabella Vitaliano

<script id="infogram_0_33358387-8c1e-413b-a2f3-914fbae22ab3" title="generic Ikawa CJ image" src="https://e.infogram.com/js/dist/embed.js?NiP" type="text/javascript"></script>

On the first round of cupping for this lot, the team collectively was surprised by the bright acidity and balanced flavor accompanying this Sumatran coffee. It was a no-brainer by the QC team to become a Crown Jewel. This coffee remains bright and intriguing while also maintaining the integrity of classic Sumatran flavors. I was looking forward to seeing how it performed on the Ikawa profiles.

For the high-density profile, it had really nice acidity, with vanilla, pineapple, tootsie pop, and a little bit of lime. This roast was good with lots of acidity but the body was a little thin.

On the light density profile, I got lots of cocoa powder, truffle as well as pear, and lemonade. Full body and completely rounded out flavor between the acidity and classic Sumatran flavors.

I highly recommend trying the light density profile as it is perfectly balanced and a delicious expression of this lot from the Jeget Junus Family.

You can roast your own by linking to our profiles in the Ikawa Pro app here:
Roast 1: Low Density Sample Roast
Roast 2: High Density Sample Roast

Brew Analysis by Joshua Wismans

This coffee is 'proof of concept' that building relationships and reimbursing farmers for the extra labor results in better coffee. The Junus family and the farmers who contribute their coffees to this lot have a tremendous amount to be proud of. This coffee stands up with the best in the world with its bright, juicy, candy-like acidity and sweetness and silky full body.

For our first brew, we went with the Kalita Wave, choosing a moderate grind and a slightly lower dose. We've said it on here before but sometimes you just get it right on the first shot. Using a ratio of 1:16.67 and achieving a TDS of 1.38, this coffee was shining with blackberry, plum, creme brulee, and hibiscus.

The extraction of the coffee was spot on, but I wanted to explore other ways of achieving a similar TDS. While I nailed the 1.36 TDS by coarsening my grind and upping my dose, the resulting cup was a bit more pithy than the fully realized fruit of the first cup. There was a definitive preference for the finer grind and lower dose.

For our last brew, I returned to the original recipe but switched to a conical brewer. The results were exactly what I was hoping for. The brewer honed the acidity while still preserving the body of the coffee. This brew epitomized the juicy candy acidity/sweetness that is the calling card of this incredible Sumatran coffee.

For this coffee, we recommend a slightly lower coffee dose, a moderate grind, and a conical brewer. Enjoy!

Roast	Method	Grind (EKS43)	Dose (g)	H2O (g)	Ratio	Bloom (g)	Bloom (s)	Total Brew Time	TDS	Ext %
	Kalita Wave	10	18	300	16.67	50	40	3:00	1.38	19.86
	Kalita Wave	11	19	300	15.79	50	40	2:50	1.36	18.61
	V60	10	18	300	16.67	50	40	3:10	1.34	19.13

Espresso Analysis by MJ Smith

Recipe 1: 17g dose, 38.5g yield, 26 seconds
Recipe 2: 18g dose, 39g yield, 29 seconds

This coffee was such a joy to dial in. Even from my first sip of a not-quite-dialed-in shot, I could tell that this was going to make for an amazing espresso. It's bursting with a candy-like sweetness (and just a bit of nostalgia) which reminded us of Jolly Ranchers, taffy, sour patch, sweet tarts, and fun dip candies. Throughout all the recipes, we also found some notes of salted caramel, herbs, and citrus. Here are a couple of my favorite recipes from today's dial...

The first recipe I'm going to mention was the second shot I pulled. It had a dose of 17g, a yield of 38.5g, and a pull time of 26 seconds. I wish I could have finished this shot because of how good it was, but unfortunately, I was at the beginning of my dial-in process and I didn't want to go straight to the moon right off the bat. It was very candy-forward, with those notes of fun dip, sweet tarts, and saltwater taffy that I mentioned. I also picked up notes of salted caramel, cranberry juice, cherry, rosemary, and pink lemonade.

Next, we have a shot with an 18g dose, a 39g yield, and a 29-second pull time. It was hard to decide on my two favorite recipes from this dial, but upon sharing this with the rest of the barista team, I knew it had to be mentioned. I personally picked up notes of fruit punch, cookies and cream, lemongrass, and peach rings. The rest of the team noticed grape jolly rancher, lime, basil, and sour patch candies. Like I said before, candy.

I want to give an honorary mention to a third shot, with a dose of 19g, a 37g yield, and a 26-second pull time. It was also very delicious, with notes of caramel, graham cracker, dried cherry, dates, lemonade, tahini, and chili powder. The rest of the barista team also picked up notes of Michelada, nectarine, sesame, tajin, green apple cardamom, and guava.

As you can see from my range of doses, this coffee is very flexible and will likely taste great whichever way you bend it. I found that the faster pull times brought out a lot of that candy sweetness, while the longer pull times were a little bit heavier on the caramel sweetness. I think this coffee would make a wonderful addition to anyone's espresso bar. Enjoy!