



the
Captain's
Coffee

Green Coffee and Home Roasting Supplies

The Captains Coffee

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Sumatra Mandheling, Grade 1

\$5.95



Generally when you think of Sumatran coffee, you are thinking about Mandheling. It is, in every sense of the word, a "classic". Sumatra Mandheling is one of the few coffees in the world that is known for the name of the people who are primarily responsible for growing and processing it rather than the name its region of origin. There is a legend that a Japanese soldier stationed on Sumatra during the second world war was drinking a cup of coffee and asked a man about the origin of it. The man was confused and thought he asked about his origin, and since he was part of the Mandheling ethnic group, he replied "Mandheling". After the war, a Japanese coffee merchant inquired about where he could purchase some "Mandheling" coffee to export, and thus the name stuck.

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Just to clarify -- the "GR1 DP" It simply means Grade 1 (highest) and Dry Processed (sun dried with the fruit around the bean which is later removed mechanically). Dry processed Indonesian coffees look pretty rough. There are a surprising number of broken and mis-shaped beans, even in high quality coffee such as our Grade 1. The dry processing imparts a over ripe fruity sweetness to the cup. Sumatra Mandheling ranks in the top tier of distinctive coffees of the world. It is complex, has weight without heaviness, and a deeply resonate acidity not initially apparent. It is earthy, tangy, bitter-sweet with an aggressive musty twist. Great for darker roasts. Don't cull out the odd looking beans--they are normal for dry processing and add to the complexity of the cup. It makes a deep, savory, satisfying cup. As with other dry processed coffees, expect this Mandheling to roast a bit unevenly, but again, ignore the inconsistency to experience the full impact of this outstanding coffee. The color change in the Mandheling is slow during the roast, so there is somewhat of a tendency to roast it a bit darker than perhaps you mean to. Just be aware of it. To allow the deep rich flavor and body to develop, allow the coffee to rest for at least 24 hours after roasting.

Recommended Roast Profile: Full City +. May appear lighter than actual roast. Will roast unevenly.

Cupping Results

Fragrance (1-5)	3.8	A little musty and earthy
Aroma (1-5)	4.0	Hints of freshly sawn oak
Acidity (1-10)	7.2	Mid-range, typical of Indonesian coffee
Flavor (1-10)	8.2	Smoky, ripe fruit, earth
Body (1-10)	8.6	Full and rich
Finish (1-10)	9.2	Exceptionally long and memorable
Cupper's Points	1.0	Given because of complexity
Add 50	50	Â
Total (100 possible)	92.2	When dark roasted, makes a good press pot brew

Reminder:Â This is raw coffee.Â You have to roast it before roasting!

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