

Hendra Maulizar

Producer's Booklet | Takengon, Sumatra, Indonesia



A Better Way to Source Indonesia's Green Coffee Beans



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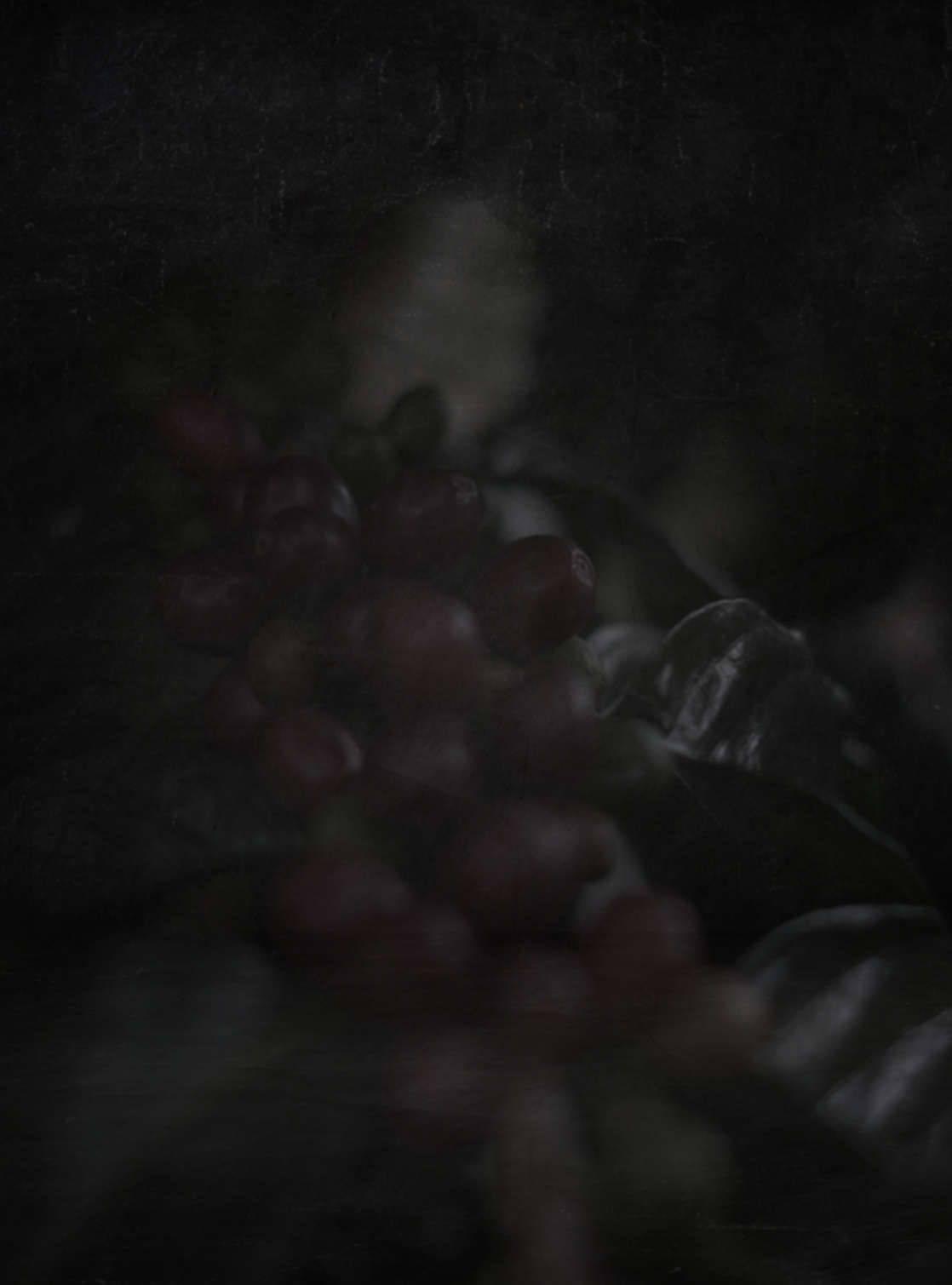
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OUR MISSION

From the beginning, our values and objectives have been clear and deeply rooted, with an aim to widely introduce Indonesia's coffee to a larger mass. Through us, we believe that people, with ease, can source Indonesia's finest coffee beans, eliminating the exploitative system to a fully transparent, equal, traceable endeavor. As a symbol of thank you, we would like to give back and return the power to the creator of coffee, bridging farmers and consumers to connect and together enjoy Indonesian coffee.





FOREWORD FROM KOPI FABRIEK INDONESIA

First of all, we would like to start with a short and sweet idiom saying,

"The purpose of a bike is not to paddle, the purpose of a bike is to help you get somewhere, and paddling helps you get there".

This idiom sticks to our purpose of building Kopi Fabriek Indonesia from the start, to advance to a greater cause and contribute to society with one mission in mind: Providing you with a better way to source Indonesia's green coffee beans.

As a company, we would like to bridge the gap of accessibility, raising awareness and bringing impact to farmers, our producer friends, which we truly appreciate in making great, delicate cups of coffee available for everyone.



Looking back, our mission always stays the same, providing wide access through a platform where one can easily acquire and enjoy Indonesian coffee. Nevertheless, as we continue on our journey in coffee and meet a lot of amazing people in the industry, our values grow, not only focusing on accessibility but also spreading our vision to serve and make a difference, bringing a greater impact to society.

With this vision in mind, we shifted our way of working and started to realize the importance and value of equality, which we draw out and imagine an equal coffee world, where both farmers and roasters are equally represented. Hence, for this reason, we started to partner and gather our producer friends, to fully represent their hard work, perseverance, and of course, their most valuable produce, coffee.

Guided by trust and full - transparency, our actions will guide us towards a greater cause, persevering in humility, and to dissolve this imbalance and return the power to the creator of our coffee.

As we move forward to work towards our vision and mission, we will stay true to our ideals, which we believe will manifest themselves through our words and actions.

THE ISLAND
SUMATRA



Sumatra is the 6th largest island in the world and is home to more than 50 million people.

The province of Aceh in the north, the Lake Toba region in the south, and the south of the island around Mangkuraja are the three main growing regions in Sumatra.

Coffees from Takengon or Bener Mariah, and Lintong, Sidikalang, Dolok Sanggul, or Seribu Dolok surrounding Lake Toba, Sumatra, may be traced to smaller localities within these regions.

Sumatra is most famously known for its 'Giling Basah' coffee processing method, or to what is known as 'wet-hulled'. This process is common in Sumatra due to its high rainfall, drying the green beans faster in a wet environment. This includes pulping the cherries right away, left fermented overnight, and rinsed the next day.

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ABOUT THE PRODUCER

HENDRA MAULIZAR

Hendra Maulizar has been the pioneer of Indonesian specialty coffee processing. His dad, Hamdan, moved to Aceh in 2006 and started growing coffee. This sparked the idea of Hendra to start growing coffee in 2010.

The land started from 1 hectare and now reaches up to 10 hectares with 40 tonnes of coffee produced in the washing station. Hendra and his family started to grow their farm and began to invest in post-harvesting facilities and managed to build a wet mill, gravitational washing channels, and raised beds to dry the coffee.

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Out of his 40 hectares of land, he also partnered with 70 local farmer families to help him support producing cherries for him to process.

Hendra is now experimenting with 8-10 different processing methods and currently experimenting and started a nursery to grow the Abbysinia varietal.

We started working with Hendra to finally represent one of the best coffee Indonesia has to offer, with his coffee being in 7th place in Indonesia's Cup of Excellence in 2021.

Out of all the wet-hulled process that is common to the region of Sumatra, you can thank both father and Son, Drs. Hamdan and Hendra Maulizar, for making wild and astonishing naturally processed coffees for us to experience. It is surely one of these efforts in elevating local varieties and flavor profiles.

A lot has been done over the years of his life experimenting and yet his endless spirit of bringing the best coffee makes him never settle for less.



ABOUT YOUR COFFEE

ID-SU-013

Reference	:	ID-SU-013
Producer	:	Hendra Maulizar
Process	:	Natural Carbonic Maceration
Varietal	:	Abbysinia, Catimor, Typica
Altitude	:	1500 - 1700 MASL
Taste Notes	:	Ripe Pineapple, Fruit Bomb, Raisin, Maple

This coffee is processed in an airtight plastic coffee barrels and cherries are left fermented while CO₂ is flushed in to create a CO₂-rich environment. The varying levels of pressure inside the plastic tank produce different sugars and pectins for microbes to macerate, then cherries are gently pressed over time by gravity.

Before putting cherries inside these barrels, floaters are removed, and once fermented inside a CO₂-rich environment the coffee is dried as naturals on a raised bed for 14-20 days, then moved to a patio for further drying.

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ABOUT YOUR COFFEE

ID-SU-014

Reference	:	ID-SU-014
Producer	:	Hendra Maulizar
Process	:	Washed
Varietal	:	Abbysinia, Catimor, Typica
Altitude	:	1600 MASL
Taste Notes	:	Peach, Strawberry, Honey

This lot is labeled as a washed' process which involves an initial dry aerobic extended fermentation before being pulped, washed, and sent to dry on raised beds.

The results are utterly spectacular and we believe it's one of the most crisp and clean expressions of mixed varietals washed coffee.



FARM ORIGIN

PEGASING, TAKENGON, ACEH

Elevation : 1600 MASL
Land Size : 50 Ha
Cultivars : Abbysinia, Catimor, Typica

04





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