



OKRO ROASTERY

INDONESIA LINTONG BLUE BATAK

LOCATION: Lintong nihuta, north sumatra

ELEVATION: 1,300 M.A.S.L.

PROCESSING: Giling basah (wet-hulled)

VARIETY: Sigararutang, ateng super, lasuna, typica

MORE INFO

Blue Batak is sourced from Lintong (officially Lintong Nihuta), located at the southern tip of Lake Toba in North Sumatra, home to the largest volcanic crater lake globally. For centuries, coffee has thrived in this volcanic-rich region, cultivated by the indigenous Batak tribe who settled here in the 13th century. Our Blue Batak is a true specialty coffee, representing the premium offering from the Lintong region.

Every step, from cultivation to drying, is meticulously carried out by hand, following the local wet-hulled tradition known as Giling Basah. At sunrise, farmers carefully pick ripe cherries, pulping them using manual pulpers. After storing the wet parchment in bags for an overnight fermentation, it is spread out on patios for drying. Once the parchment reaches the desired dryness, it takes on a deep blue-greenish color, signaling readiness for hulling. An additional two or three days of drying follow before the coffee undergoes triple handpicking and packaging. The Giling Basah process imparts excellent body to the coffee, creating a unique and complex cup profile.

The coffee's complexity is complemented by distinct forest and chamomile flavors, making it truly special. Floral and herbal notes characterize the brew, accompanied by a fruity cranberry essence and a citric acidity.

