

# ORGANOLEPTIC TEST OF ROBUSTA COFFEE SILO QUALITY 3 BASED ON BREWING TECHNIQUE METHOD

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## ABSTRACT

*East Java is a high-quality coffee producer and one of the largest robusta coffee pioneers in Indonesia with a total production of 78,858 tons in 2020. Robusta coffee processed by coffee farmers in Silo District, Jember Regency promises high quality, distinctive and strong coffee flavor and aroma. Coffee is the main commodity for the Silo community and contributes to the local economy. The research was conducted in June 2024 at the PHP Laboratory of Jember State Polytechnic. The research used the non-factorial RAL (Completely Randomized Design) method, the data processed in this study used the Kruskal-Wallis test. If there is a significant difference in treatment, it will be done using the Honest Real Difference Test (BNJ) with a significant level of 0.05. In the V60 brewing technique, the results of overall parameters caused by good temperature and extraction rate allow optimal extraction of polyphenolic compounds. It can be concluded that the results of testing the brewing of robusta coffee silo quality 3 with various methods of brewing techniques that are most favored by panelists is the V60 brewing technique. Various methods of brewing techniques on the parameters of appearance, aroma showed a significantly different effect, while the parameters of taste, body, bitter/sweet, aftertaste, overall showed no significantly different effect. Of the four treatments, treatment 111, namely brewing robusta silo coffee with the V60 brewing technique, was preferred and accepted by panelists because it received the highest hedonic scale value compared to all treatments tested.*

**Keywords:** *robusta silo coffee, quality 3, brewing technique, organoleptic test, V60*