

**ORGANOLEPTIC TEST OF ARABICA COFFEE (*Coffea arabica* L.)
FULL WASH BASED ON BREWING RATIO**

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ABSTRACT

Arabica coffee is a coffee that has a dominant acidic flavor and has lower caffeine levels than Robusta coffee. Different brewing methods and ratios cause differences in the flavor of the brewed coffee. There are two common brewing methods, namely, immersion where the coffee grounds are submerged for some time during the extraction process and percolation where water is only flowed through the filtered coffee grounds. The purpose of this study was to determine the effect of the best brewing method and ratio of arabica coffee on the parameters of liking level, total soluble solids, pH. This research was conducted in July 2024 at the Agricultural Product Processing Laboratory. The main material used was fullwash arabica coffee roastbean from ijen, bondowoso which was roasted with a medium profile. This study used a completely randomized design with 6 treatments, namely, (P1 = percolation method, ratio 1:12; P2 = percolation method, ratio 1:15; P3 = percolation method, ratio 1:18; P4 = immersion method, ratio 1:12; P5 = immersion method, ratio 1:15; P6 = immersion method, ratio 1:18). Each treatment was repeated 4 times for the parameters of total soluble solids and pH. For the parameter of consumer liking level, 30 panelists were used. The results showed that the method and ratio of brewing on chemical properties were significantly different on the parameters of total soluble solids, pH. While at the level of consumer preference, the parameters of aroma, taste, color, acidity, viscosity, aftertaste, overall show significantly different results.

Keywords: *arabica, fullwash process, immersion method, percolation method, brewing ratio.*