

***Organoleptic Characteristics Test of Mnaual Brew Methods using V60 and  
Aeropress Techniques on Natural Arabica Ijen Coffee***

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**ABSTRACT**

V60 dan *Aeropress* are manual coffee brewers that are popular among coffee enthusiasts. Interest in specialty coffee is growing. Manual brewing methods are becoming a popular way to highlight coffee's unique sensory characteristics. Therefore, this research study aims to analyze the effect of two manual *Brewing* methods, V60 and *Aeropress*, on the organoleptic characteristics of Ijen Arabica coffee. The sensory attributes evaluated include aroma, *flavor*, *body*, *aftertaste*, and *overall* acceptance. Ijen Arabica coffee of the S-795 variety processed using the natural method was used, *Brewed* with a 1:15 ratio (15 g coffee : 225 mL water), water temperature of  $90^{\circ}\text{C} \pm 1^{\circ}\text{C}$ , and grind sizes adjusted for each method. A total of 30 semi-trained panelists performed a hedonic test using a 1–5 scoring scale. The sensory data were analyzed using a paired sample t-test to determine significant differences between the two *Brewing* methods. The results revealed that the sensory attributes aroma, flavor, aftertaste, and overall acceptance showed no significant differences between V60 and *Aeropress* ( $p > 0.05$ ). However, the *body* attribute showed a significant difference ( $p < 0.05$ ), with the V60 method producing a higher *body* compared to *Aeropress*. These findings indicate that *Brewing* method variation primarily influences the thickness and mouthfeel of the coffee, while other sensory attributes remain relatively similar.

*Keywords:* Aeropress, Manual Brew, Natural Arabica Ijen, Sensory Evaluation, V60.