

BGI EXTRACT



Stefan Tanuwidjaja

Director of Coffee at Two
Hands Full Coffee

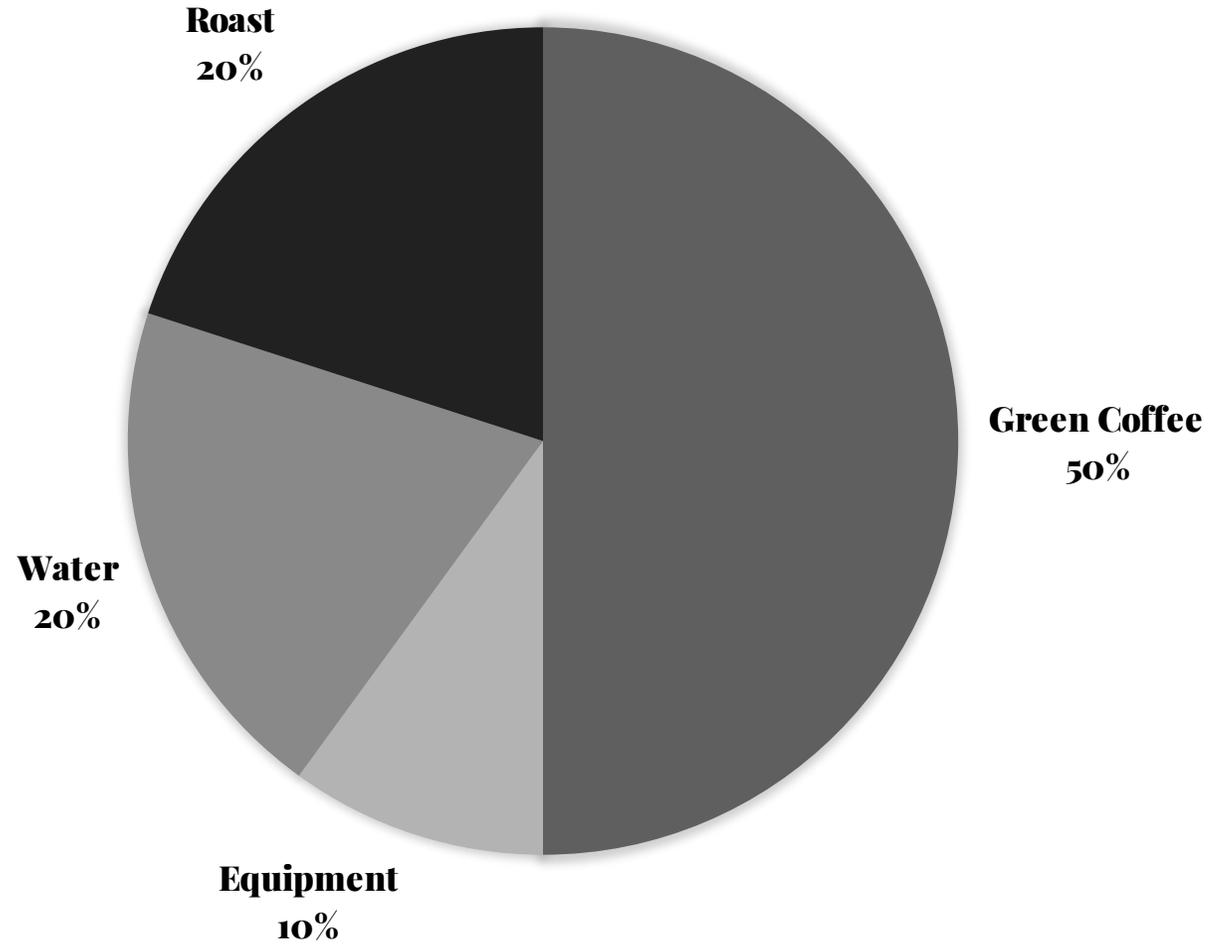
That was me 15kg ago

I'm not a chemist.

A great coffee isn't
always a great coffee.

Delivering quality.

CONTRIBUTION TO FINAL BEVERAGE QUALITY



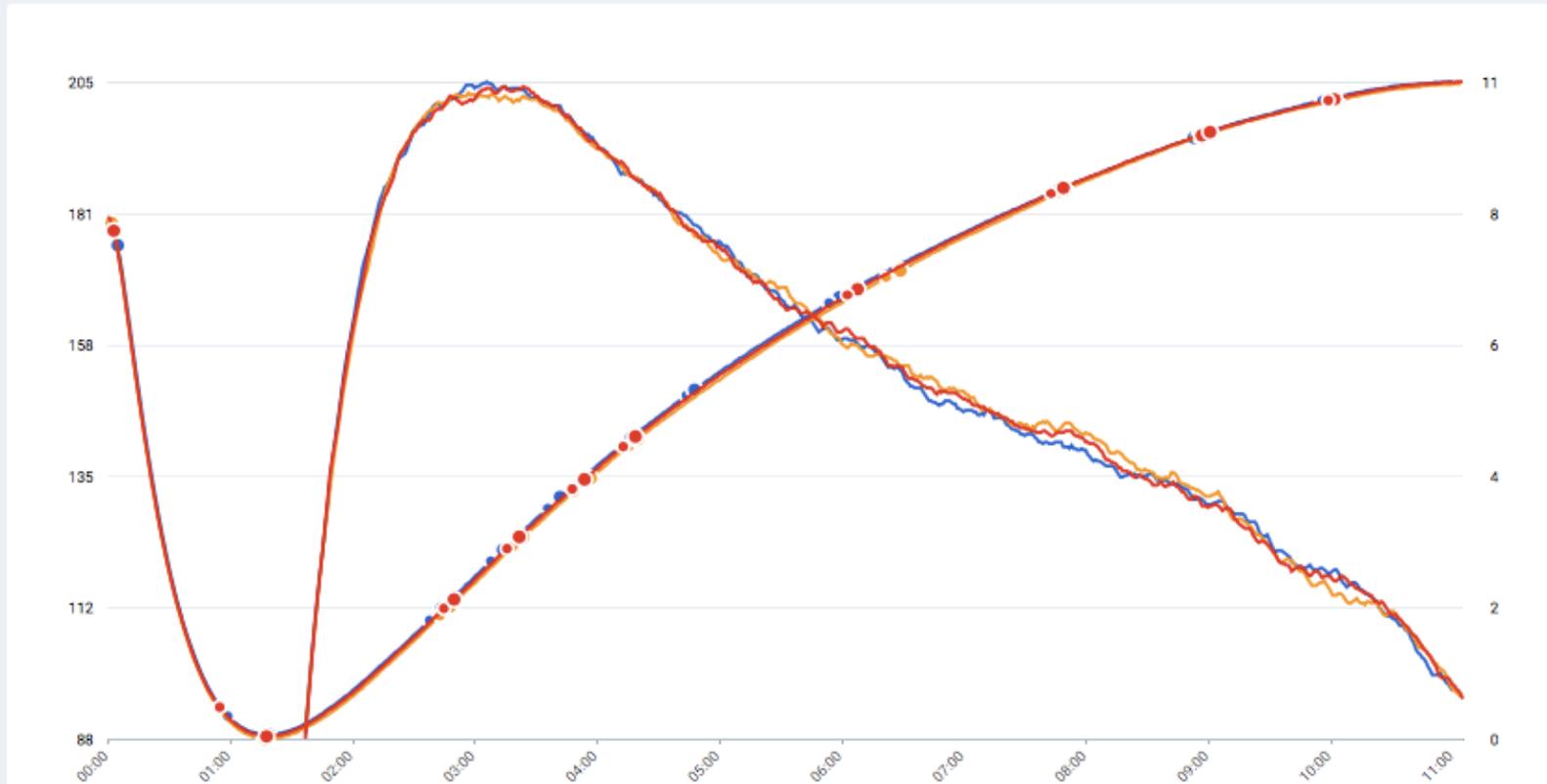
<input checked="" type="checkbox"/>	★	PR-9997	Sulawesi Buntu Mondong	04/10/2018	Otniel	Loring S15 Falcon	08:53 - 194.8°C	11:00	02:07	19.2%	625 g / 625 g
<input checked="" type="checkbox"/>	★	PR-9930	Sulawesi Buntu Mondong	04/05/2018	Otniel	Loring S15 Falcon	08:57 - 195.2°C	11:05	02:08	19.2%	625 g / 625 g
<input checked="" type="checkbox"/>	★	PR-9893	Sulawesi Buntu Mondong	04/04/2018	Otniel	Loring S15 Falcon	08:58 - 195.2°C	11:04	02:06	19%	625 g / 625 g

Show 1 - 3 of 3

Roast Compare report

Show comments

All comments



Roasts (3)

- ★ PR-9997 Sulawesi Buntu Mondong
- ★ PR-9930 Sulawesi Buntu Mondong
- ★ PR-9893 Sulawesi Buntu Mondong

[Select other roasts](#)

Display

⚙ Settings

Graphs

- Bean temp. Bean temp. RoR
- Gas comments
- Airflow Comments
- Modulation chart

Table

- Quality Statistics Consistency

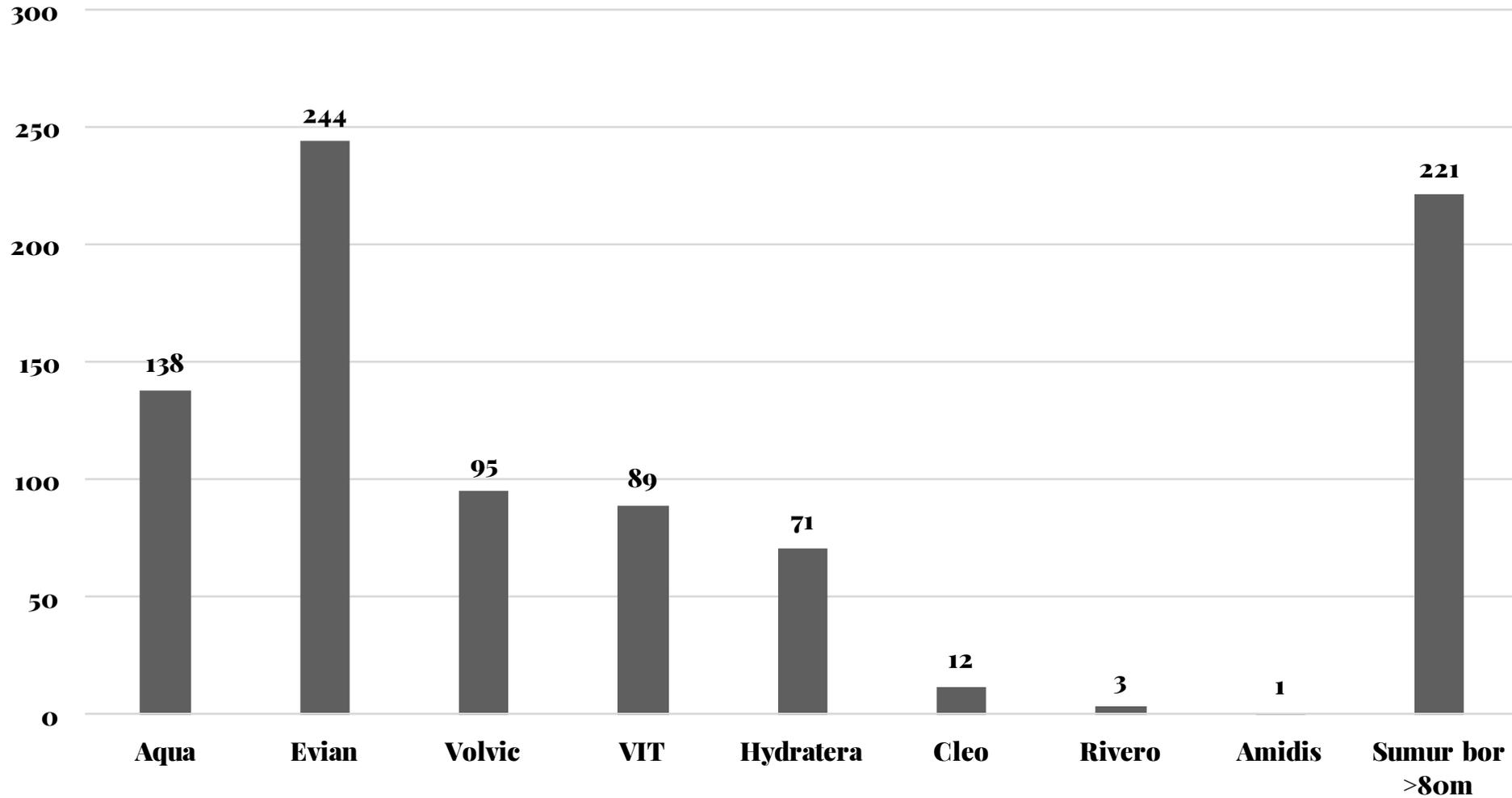
**Water affects the way we roast
and the way we brew coffee.**

**It's the main component of
what you're drinking/cup.**

**Sadly it's the most afterthought for
most people, both café owners and
roasters.**

**Water is measured in terms of its
Total Dissolved Solids.**

Commercial Bottled Water in Indonesia



>200 hard water

<100 soft water

TDS. What is it tell you?

Not much.

**TDS doesn't tell you the
mineral composition.**

Characteristic	Target	Acceptable Range
Odor ¹	Clean / Fresh, Odor free	
Color ²	Clear color	
Total Chlorine	0 mg/L	
TDS ³	150 mg/L	75 - 250 mg/L
Calcium Hardness	4 grains or 68 mg/L	1 - 5 grains or 17 mg/L - 85 mg/L
Total Alkalinity	40 mg/L	At or near 40 mg/L
pH	7.0	6.5 to 7.5
Sodium	10 mg/L	At or near 10 mg/L

**Coffee brewed with 100 TDS water
in Bandung will result very
differently with 100 TDS
water in Jakarta**

**There's very complicated
science behind it.**

Delivering consistent quality.

Store-bought bottled water

**Quality may vary and may not
be the ideal water for brewing coffee**

Store-bought bottled water

Filtered water

**it all comes down to your
source water going in.**

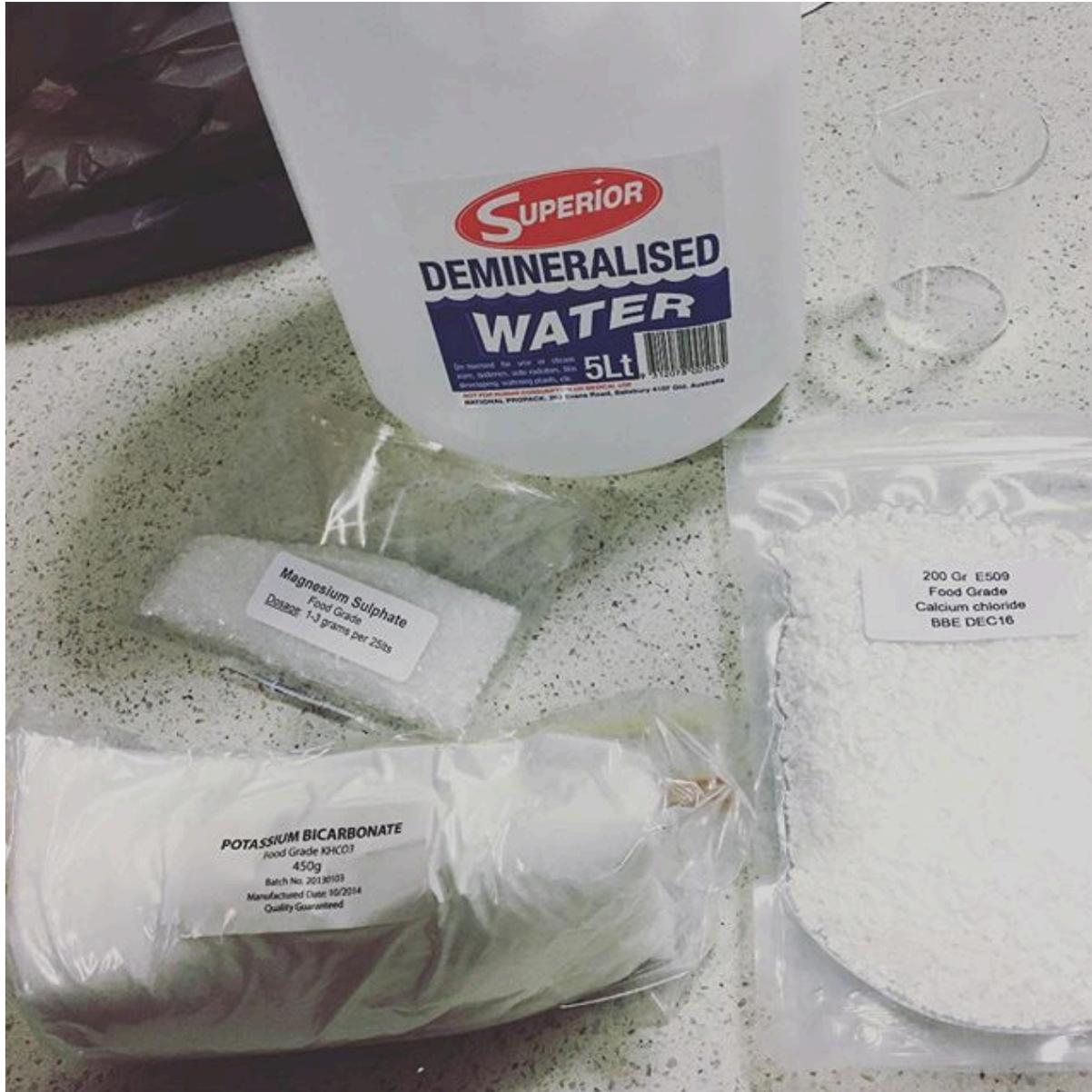
Filtered water

A reverse osmosis (RO) system

**Cost a few thousand dollar! Yet still end up
getting huge variable in terms of result**

An reverse osmosis (RO) system

Design your own water profile



SUPERIOR
DEMINERALISED
WATER

5L

Magnesium Sulphate
Food Grade
Dosage: 1-3 grams per 25Lts

POTASSIUM BICARBONATE
Food Grade KHCO3
450g
Batch No. 20130103
Manufactured Date: 10/2014
Quality Guaranteed

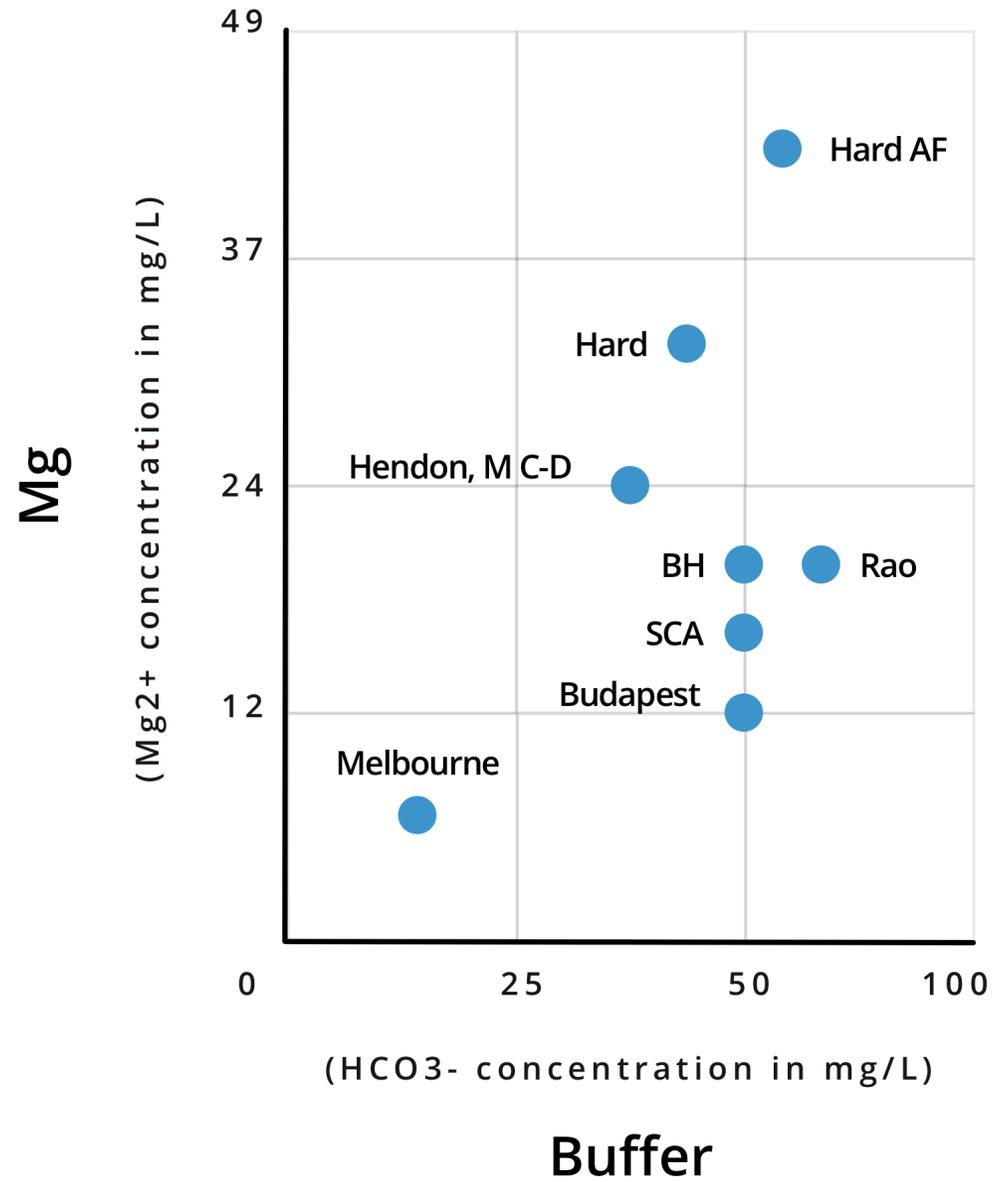
200 Gr E509
Food Grade
Calcium chloride
BBE DEC16

Such a pain in the arse.

But consistent if you measure it right

Design your own water profile

**Take distilled water (0 ppm)
and add the required mineral content
to that base.**



Ingredients

- **Baking Soda (NaHCO_3 , Sodium Bicarbonate)**
- **Epsom Salts (MgSO_4 , Magnesium Sulfate)**
 - **Deionised/Distilled water**

Recipes on:

<https://docs.google.com/spreadsheets/d/1zjDAGXSwWc5lLbH3X5Z7cwDRxQ5FbeBxUJfD9fGYwSo/edit?usp=sharing>

<http://bit.ly/BHWaterRecipes>

Find a consistent water system that would work both in your roastery and for your wholesale accounts.

**There's no perfect roast.
There's no perfect water.
There's only perfect combination.**

Cheers!

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