



CJ1002 - India Baba Bundangari Arabidecool Estate Fully Washed Crown Jewel

August 17th, 2016



[CJ1002 - India Baba Bundangari Arabidecool Estate Fully Washed Crown Jewel](#) coffee is sourced from the Arabidecool Estate located near the Baba Budangiri hills in the Western Ghats mountain range within the state of Karnataka, India. In the Baba Budangiri hills there is a shrine for Baba Budan, the Sufi saint who first cultivated coffee in India with seven seeds from Mocha that he brought from his pilgrimage to Mecca in the 17th century. The Baba Budangiri hills are also home to the Neelakurinji flower, which only blooms every twelve years.

The Arabidecool Estate covers 142 hectares with a distinct micro-climate that is reflected in the cup profile. The estate's Rainforest Alliance certification indicates that a portion of the farm has been set aside as natural forested area, and that sustainable environmental practices like water conservation and recirculation are in practice. The coffee is slightly wetter than average at 12.5%, but has a stable water activity reading of 0.55 and a relatively high density. This coffee's unique attributes include a mild acidity and smooth body with flavors of dried fruits, toasted grains, clean peanut, and sweet cocoa.

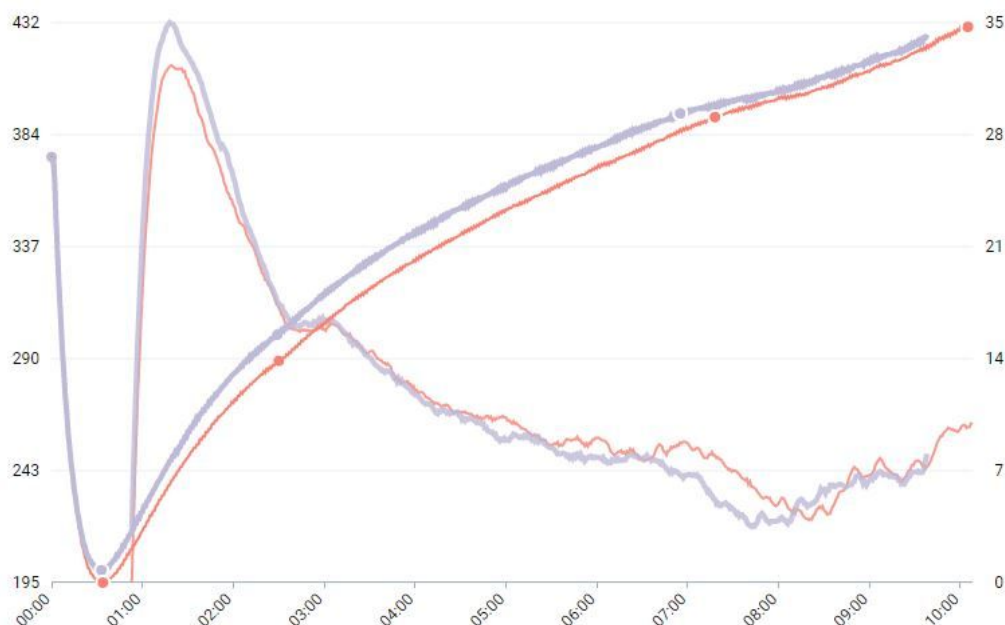
GROWER	Arabidacool Estate	PROCESS	Fully washed and fermented, dried in the sun
REGION	Baba Budangiri Mountains, Chikmagalur, Karnataka, India	CULTIVAR	Kent, S-795, SLN 6, S-4345/HDT XC
ALTITUDE	1400 masl	HARVEST	November 2015 - January 2016
MOISTURE CONTENT	12.5%	DENSITY (freely settled)	0.678 g/mL
WATER ACTIVITY	0.55		



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ROAST ANALYSIS by Jen Apodaca



Not many India Estate coffees make it across my desk and this one caught me off guard in the drum. Both roasts cracked 10 degrees earlier than other coffees with the same physical traits and color tracked much lighter. I displayed the two most successful roasts below. Both roasts were roasted intentionally short. PR-0185 was pulled shortly before second crack and PR-0184 was pulled at the onset of second crack, roughly 30 seconds later and 5 degrees higher. Both roasts displayed a fair amount of dense cocoa with some breadiness, very similar to a German chocolate cake or a chocolate cake donut without the icing.

	<u>CHARGE</u>	<u>MAILLARD BEGINS</u>	<u>1st CRACK</u>	<u>2nd CRACK</u>	<u>END ROAST</u>	<u>COLOR TRACK</u>
	temp - time	time	time	time	time - temp	
PR-0185	374.9 °F - 2 gas	3:16	6:55	-	9:38 - 426.6 °F	61.645
PR-0184	375.5 °F - 2 gas	3:44	7:18	10:05	10:09 - 431.6 °F	64.595