

Ulubelu Coffee

We only use 100% fine robusta beans grown on certified farms of Ulubelu Mountain. Our red beans are hygienically processed with the latest state of the art technology, resulting to the finest quality of coffee beans with the natural flavor preserved.

Aroma ★★★★★ Flavor ★★★★★ Acidity ★ After Taste ★★★★★

Ulubelu Coffee Special Lanang (Peaberry)

Closed beans of Ulubelu Coffee, pampering you with smooth taste yet kicking.

Aroma ★★★★★ Flavor ★★★★★ Acidity ★★ After Taste ★★★★★

Ulubelu Coffee Special Gold

Fine Robusta coffee with super rich flavor and incredibly fresh aroma.

Aroma ★★★★★ Flavor ★★★★★ Acidity ★★ After Taste ★★★★★

Ulubelu Coffee Special Limited

Such unique flavor of fine Robusta, a very special one. Taste the sweet hazelnut flavor and sensation of smooth Robusta acidity, definitely a must try.

Aroma ★★★★★ Flavor ★★★★★ Acidity ★★ After Taste ★★★★★

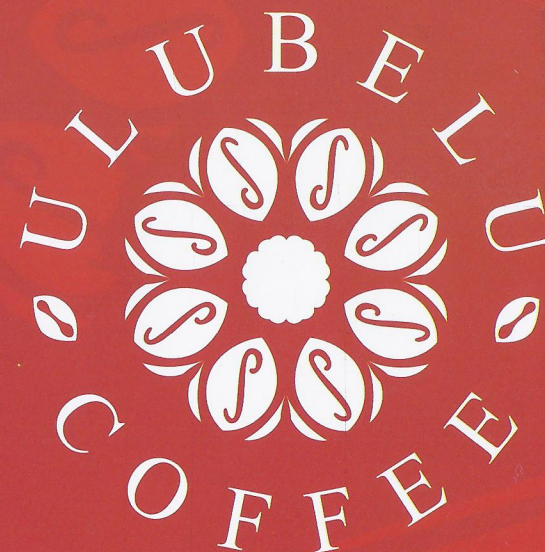
Ulubelu Coffee Special Luwak (Civet)

The rarest form of coffee out of all. Fermented from wild Luwak with habitat on Ulubelu Mountain.

Aroma ★★★★★ Flavor ★★★★★ Acidity ★ After Taste ★★★★★

See our Website for further information

Contact us for Customized Coffee to meet your special requirements



100% Fine Robusta + Nothing Else

Ulubelu Coffee

WR. Supratman 42.

Telukbetung, Bandar Lampung

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✉ info@ulubelu.com

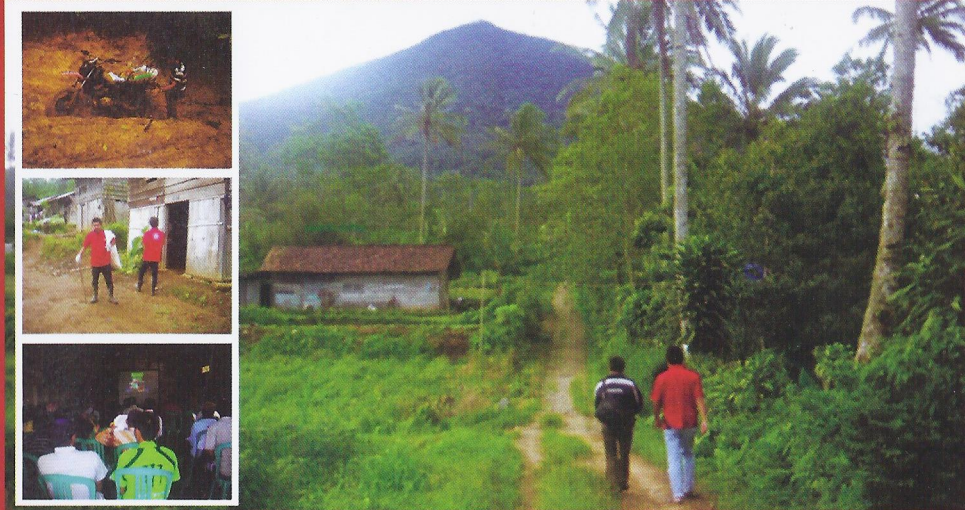
📘 ulubelucoffee

🌐 www.ulubelu.co.id



KEMELUT
Ministry of Environment and Forestry

Ulubelu Coffee



As the 4th most populous nation in the world, Indonesia has also been famous as the 4th largest coffee producer with a variety of beans available for coffee lovers worldwide. 75% of the coffee produced in Indonesia comes from a single origin, which is Lampung, a province located in the southern tip of Sumatra island.

Bringing you the coffee beans directly from its sources, Ulubelu Coffee is here to present you with the finest coffee grown and harvested by the local farmers in Ulubelu, Lampung who had dedication in the industry for decades.

Fresh coffee beans with strong aroma is just one of the specialties

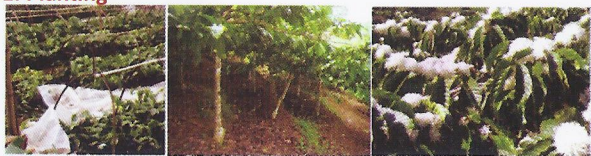
from Ulubelu Coffee. Caffeine junkie should be ready to taste the original Robusta coffee with the distinctive dark chocolate and nutty taste. To maximize the rich flavor each coffee bean, Ulubelu Coffee has adhered to the best environmental practice for processing them in the most sustainable manner. Since 2012, Ulubelu Coffee has been awarded with 4C Certification as well accreditation from the National Ministry of Environment and Forestry of Indonesia.

With an in-house R-Grader, all batches have been processed thoroughly for quality control. Only the most excellent coffee will be refined to be our Grade 1 Single Origin Robusta Ulubelu Coffee.

From Bean to Cup



1. Planting



Seeds of coffee beans are planted in shaded nurseries during rainy seasons to keep moisture well in the soil until the root becomes pretty strong.

2. Harvesting



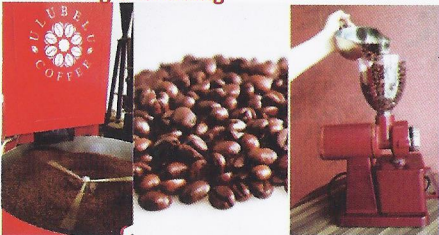
About three to four years are needed for the trees to produce fully shaped cherries. When they turn bright red then they are ripe and ready to be picked manually by hand.

3. Processing



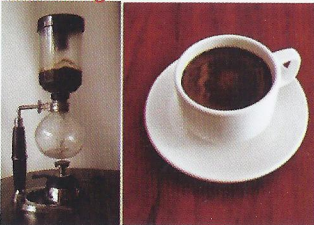
After being fully cultivated, the beans get naturally dried by the sun until reaching the optimum 13% of air content. After being hulled, careful selections are made based on the size, weight, and color of the beans.

4. Roasting & Grinding



Only 1st Grade of Green Ulubelu Coffee beans are selected to be accordingly roasted with the right temperature and the right timing. Using only the state of the art technology comprised of the finest machinery, Ulubelu Coffee only produces the most distinctive flavor with medium bitterness yet super clean taste.

5. Brewing



Before brewing the coffee, spare some time to appreciate them by thoroughly looking at the roasted beans and inhaling its naturally fresh aroma. Thanks to its rich flavor, you would not need to add sugar or milk, just by itself and you're good to go for the day!