

**KARAKTERISTIK MINUMAN *COLD BREW* KOPI ARABIKA (*Coffea arabica*) DAN ROBUSTA (*Coffea canephora*) DENGAN VARIASI WAKTU EKSTRAKSI DAN UKURAN BUBUK KOPI**

**INTISARI**

**Oleh :**

**ALIFIA PURNAMA SARI**

**16/395495/TP/11544**

Kopi adalah salah satu minuman yang cukup populer di masyarakat. Salah satu metode penyeduhan yang mulai dikenal adalah *cold brew*, yaitu penyeduhan kopi dengan air dingin bersuhu 4°C dengan waktu ekstraksi 12 - 24 jam. Namun, masih sedikit informasi terkait senyawa kimia di dalam kopi yang disajikan dengan metode *cold brew* khususnya untuk jenis Arabika Gayo dan Robusta dari Lampung sehingga diperlukan studi lebih lanjut mengenai sifat seduhan minuman *cold brew* kedua jenis kopi tersebut. Analisis yang dilakukan meliputi nilai pH dan tingkat keasaman, kadar melanoidin, nilai kafein dan pengujian sensoris oleh 30 panelis untuk menilai intensitas warna, aroma dan rasa serta keseluruhan masing-masing produk. Hasil penelitian menunjukkan bahwa nilai pH *cold brew* kopi arabika diperoleh 5,03 – 5,18 dan pada robusta diperoleh 5,58 – 5,81. Kadar melanoidin *cold brew* kopi arabika diperoleh 1,44 – 1,55% dan pada robusta diperoleh 1,16 – 1,53%. Nilai kafein *cold brew* kopi arabika diperoleh 270,14 – 485,93 mg/L dan pada robusta diperoleh 335 – 561,72 mg/L. Pada uji sensoris, intensitas warna pada *cold brew* kopi arabika lebih cerah dibandingkan dengan robusta. Aroma pada *cold brew* kopi arabika dan robusta memiliki intensitas lemah dan rasa pada *cold brew* kopi arabika lebih asam dibanding dengan robusta.

**Kata kunci :** *cold brew coffee; uji sensoris; varietas; ukuran penggilingan, waktu ekstraksi*

**CHARACTERISTICS OF COLD BREW ARABICA (*Coffea arabica*)  
AND ROBUSTA (*Coffea canephora*) COFFEE WITH VARIATION OF  
EXTRACTION TIME AND SIZE OF COFFEE POWDER**

**ABSTRACT**

**By :**

**ALIFIA PURNAMA SARI**

**16/395495/TP/11544**

Coffee is one of many beverages that has increased its popularity in Indonesia by the rising of its consumption. One of brewing methods that gains its popularity is cold brew, where the coffee immersed using cold water with a temperature of 4 °C and extraction time around 12-24 hours. So far, there is little information related to chemical compounds in coffee that is presented by the cold brew method especially for Arabika Gayo and Robusta Lampung. Therefore, it needs research to understand the characteristics of cold brew from those varieties coffees. The analysis include pH values and acidity levels, melanoidin levels, caffeine values and sensory evaluation did by 30 panelists to evaluate the color intensity, aroma, taste and overall acceptability of products. The results showed that the pH value of cold brew arabica coffee ranged from 5.03 to 5.18 and robusta from 5.58 to 5.81. Melanoidin levels of cold brew arabica coffee ranged from 1.44% to 1.55% and robusta from 1.16% to 1.53%. The caffeine value of cold brew arabica coffee ranged from 270,14 to 485,93 mg/L sample and in robusta from 335 to 561,72 mg/L. In the sensory test, the color intensity of cold brew arabica coffee is brighter than robusta. The aroma in cold brew arabica and robusta coffee had a weak intensity, where the taste in cold brew arabica coffee is more acidic than robusta.

**Kata kunci :** *cold brew; coffee; sensory test; varieties; size of grinding, extraction time*