

Instructions for cleaning raw kopi luwak

The kopi luwak (coffee) will most likely be in small lumps, the largest pieces having broken down in shipping. Break all remaining lumps down into individual beans as much as possible.

DRYING

Spread the beans out on some dark colored material or plastic in the sun to dry the outer skin (also called the parchment) which needs to be removed.

The climate in your area will determine how long it will take for the parchment to dry; in hot dry weather it may only take a day whereas in cold damp conditions the parchment may remain pliable (and therefore difficult to remove) making it necessary to use alternative methods of drying the beans.

OVEN DRYING

In colder climates you may like to try drying the beans in an oven using a very low heat (below 50C/ 120F) for a long period; ensure you do NOT bake the beans as this will adversely affect the final taste. Microwave ovens are not suitable as the temperature cannot be controlled.

Crush some beans in your hands, if the parchment is brittle and fragments they are dry enough; the coffee beans themselves are very hard and cannot be damaged with your hands.

CLEANING

Once the parchment is dry enough it needs to be removed – DO THIS OUTSIDE; it is dusty and will make a mess.

Small quantities of beans can be cleaned simply by rubbing them vigorously together with your hands until the skin powders and falls away.

For larger amounts use a firm (but not too hard) instrument to rub the beans against each other; a soft wood is probably the best material as it won't damage the actual beans inside. If you don't have a wooden mortar & pestle try placing the beans on a flat board and rolling another board around on top.

When sufficiently dry the skins will rapidly break apart, blow the chaff away as you are rubbing them and the clean, green beans will remain.

Wash the beans in water and allow them to dry before storing them.

The coffee beans should now be ready for roasting; they can be stored green for up to twelve months.