# KARAKTERISTIK SEDUHAN KOPI ROBUSTA (*Coffea canephora*) FERMENTASI MASERASI SEMI KARBONIK DENGAN VARIASI METODE PENYEDUHAN

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**Proses pengolahan kopi dimulai dari proses pascapanen hingga proses penyeduhan. Proses fermentasi dan penyeduhan mempengaruhi karakteristik kimia dan sensori seduhan kopi. Penelitian ini bertujuan untuk mengetahui karakteristik seduhan kopi robusta yang difermentasi secara maserasi semi karbonik pada variasi metode penyeduhan. Metode penyeduhan yang digunakan dalam penelitian ini yakni tubruk, V60, French press, Vietnam Drip dan cold brew. Dilakukan analisis kadar air dan kadar abu terhdap bubuk kopi, didapati hasil analisis sebesar 3,11 dan 3,94%. Pada seduhan dilakukan analisis pH, aktivitas antioksidan, kadar kafein serta uji organoleptik untuk mengevaluasi tingkat kesukaan panelis terhadap seduhan kopi. Nilai pH tertinggi didapat pada metode seduhan cold brew, sedangkan aktivitas antioksidan dan kadar kafein tertinggi didapat pada seduhan kopi dengan metode tubruk. Pada uji organoleptik yang meliputi rasa, warna dan aroma, seduhan kopi yang paling disukai panelis adalah V60.**

**Kata kunci: metode penyeduhan, maserasi semi karbonik, kopi robusta**

# CHARACTERISTIC OF BREWED COFFEE (*Coffea canephora*) OF SEMI CARBONIC MACERATED ROBUSTA BEANS WITH VARIOUS BREWING METHODS

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**The coffee processing chain start from post-harvest to the brewing stage. Fermentation processes and the brewing methods impact the chemical and sensory characteristics of the coffee brew. This study aimed to determine the characteristics of Robusta coffee brewed from fermented coffee beans using the semi-carbonic maceration method with various brewing techniques. The brewing methods used in this study were tubruk(steeped coffee), V60, French press, Vietnam drip, and cold brew. Moisture content and ash content analyses were conducted on the ground coffee, resulting in values of 3.11% and 3.94%, respectively. The brewed coffee was analyzed for pH, antioxidant activity, caffeine content, and organoleptic evaluation subjected to evaluate the panelists' preference for the coffee beverages. The highest pH value was obtained from the cold brew method, while the highest antioxidant activity and caffeine content were obtained from coffee brewed using the tubruk method. Based on the organoleptic evaluation, which included taste, color, and aroma, the coffee brewed using the V60 brewing method was the most preferred by the panelists.**

**Keywords: brewing method, semi carbonic macerated, robusta beans**

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