



Malaysia



Large leafed coffee tree of the Coffea liberica species - Malaysia

My Liberica

Producer	My Liberica
Farm	My Liberica Plantation
Altitude	0-20 m
Region	Kulai, Johor
Harvest	April - July

About My Liberica

Welcome to a very special and exciting project. The My Liberica business owns about 50 acres of land planted with carefully grown coffee trees in Kulai, Johor, Malaysia. These coffee trees are from the species *Coffea liberica*, and much like *Coffea canephora* and *Coffea arabica*, the liberica species has its own characteristics that make it unique in the cup. Liberica coffee grows at low altitudes, with the My Liberica farm sitting between 0-20masl, can grow very tall and has large leathery leaves. We currently do not know of many varieties of the liberica species, especially compared to our robusta and arabica knowledge, but it is becoming more commercially available. Liberica tends to be on the smoky, woody and bitter spectrum, but thanks to research and experimentation around processing techniques, we are discovering a new colour spectrum of aromas and flavours.

The coffee farm has unique soil nutrients and conditions, allowing the trees to grow old and mature. To help be environmentally responsible and improve coffee quality simultaneously, the team use coffee waste to produce organic fertiliser. The team have a solid understanding of the geography, and understand the full coffee chain from growing, to harvesting, processing and roasting, but also understand that a greater community of coffee producers results in higher prices for the farmers, and so they sometimes purchase the higher quality cherries from neighbours to encourage better quality growing and harvesting.

My Liberica began investing in a new processing facility in 2014, with objectives to improve coffee flavours. This processing facility became the first specialty coffee processing facility dedicated to the liberica species in Malaysia, and can process beans and cherries in a variety of methods. In 2020, the My Liberica team co-operated with Sasa Sestic to develop the anaerobic style processing methods, which was used by Australian WBC competitor, Hugh Kelly in 2021.



Downloadable
gallery

Watermelon

Rose

Strawberry

Toffee

Sweet tobacco

Orange

Cedar

Tropical

Leather

Black tea

Star anise

Velvety

My Liberica

Species: Liberica

Process: Anaerobic natural



Processing Details

- o Only cherries harvested from trees that are more than 20 years old are used for this lot
- o Freshly harvested cherries are sorted using a colour sorter
- o Sorted ripe cherries are placed in sealed barrels to ferment at a specific temperature for an extra long extended period of time
- o After fermentation is complete cherries are put out to dry in a temperature and humidity controlled greenhouse
- o Cherries are turned regularly to maintain clarity and left on beds until moisture content reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until ready for export

