

If you have any query, question,
advice, suggestion
or simply just want to know more about us,
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kaffeby



Your finest coffee experience!



contact us



Indonesia has very long history and tradition in coffee. It started when Dutch brought arabica seed to Indonesia in 17th century.

The first coffee plantation was in East Jakarta, later known as Pondok Kopi (Coffee Cottage).

In Indonesia, the coffee comes from various islands, from Sumatra, Java, Sulawesi,

Bali, Timor, and other islands in Indonesia.

Each of these origin coffees has unique characteristics based on climate, soil, agriculture and processing.

Kaffeby is specialized in speciality coffee from Indonesia.

We deliver fresh coffee directly from Indonesia to you.

To guarantee our quality, we are member of

The Speciality Coffee Association of Indonesia (SCAI).

We bring our expertise to make sure that you get the experience in tasting the exotic coffee from Indonesia.

Together with community, we work hand in hand

and step by step to give you an ultimate satisfaction.



coffee is our passion

primary product



Arabica Toraja

Toraja Land is situated between Latimojong Mountain range and Mount Reute Kambela, located in the Northern part of the South Sulawesi Province. Sulawesi coffees are clean and sound in the cup. They generally display nutty or warm spice notes, like cinnamon or cardamom. Hints of black pepper are sometimes found. Their sweetness, as with most Indonesian coffees, is closely related to the body of the coffee. The aftertaste coats the palate on the finish.

Arabica Papua

Coffee is considered as important agricultural export for Papua people, especially those who live in the mountains of Papua where small-scale farmers are growing some of the rarest and most flavorful Arabica coffee in the world. Coffee from Papua is known for its low-key acidity and deep taste that pamper yourself to have some more.

Arabica Timor

Coffee in East Timor is considered one of its primary industries. Coffees from East Timor have unique character traits that clearly differentiate these coffees from others produced around the world. Timor coffee was a classic origin in the early years of the 20th century. At best, distinguished by fullish body, expansive flavor, and a low-toned, vibrant acidity.

Arabica Gayo

Arabica Gayo coffee was named after Gayo Tribe that lives in Gayo Mountain in Nanggroe Aceh Darussalam Region. Gayo coffee is produced only in the area of Aceh Tengah and Bener Meriah, known as the country's second largest coffee bean plantation. Coffee from Gayo known for its medium deep body, sweet, and spicy notes.

Arabica Java

With 400 years experience of its legendary taste, this Java coffee is known for its good, heavy body and a sweet overall impression. Sometimes it comes with rustic in their flavor profiles, but displays a lasting finish. At their best, they are smooth and supple and sometimes have a subtle herbaceous note in the aftertaste.

Kopi Luwak

LJWAK itself is an Indonesia name for Civet. Luwak (civet) is kind of cat mammal in the forest of South East Asia. They eat all kinds of berries including this coffee berries. The inner bean of the berry itself is undigested and mixed with enzyme from the civet itself, makes the LUWAK COFFEE special. Moreover, LUWAK has ability to choose the best coffee beans that guaranteed the coffee's quality. Many opinions arise to confirm this coffee's premium quality. One of them comes from coffee connoisseur Chris Robin, said that 'The aroma is rich and strong, and the coffee is incredibly full bodied, almost syrupy. It's thick with a hint of chocolate, and lingers on the tongue with a long, clean aftertaste. It's definitely one of the most interesting and unusual cups I've ever had.'