

# INSIGHT

## WTC COMMUNITY WEEKLY

### Coffee Time

Coffee is considered a workplace staple in most offices. It keeps you alert and awake to face the long day ahead.

As the third largest coffee producer in the world, Indonesia offers plenty of varieties in terms of beans, tastes and aromas. Many have been exported and received positive feedback. According to [tasteatlas.com](https://tasteatlas.com), the four most popular coffee locally are:

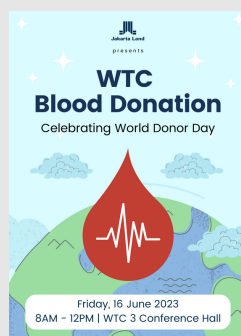
- **Kopi khop or kopi terbalik** - Known for its unique serving style, the coffee is brewed and poured in a glass, which is then turned upside down and placed on a large plate.
- **Kopi joss** - The name joss is believed to stem from the onomatopoeic sound that occurs when a burning charcoal is dropped in the glass
- **Kopi luwak** - The most expensive coffee in the world, it is made from coffee beans that are digested and excreted by a civet
- **Kopi tubruk** - The most popular one, it involves simple preparation where hot water is combined with fine or medium ground coffee

The WTC Complex also houses many coffee shops for your daily cup of Joe. Presently we've got Starbucks, Fore, Djournal, Janji Jiwa, Anomali, Beau, Fore and the Coffee Bean. Plenty of options to choose from.

Now, speaking of coffee, would you be interested to take a class on coffee brewing and become a cup tester? Let us know and we might just make it happen.

Yours truly,  
the community editor

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