

Khachapuri index

Tracking inflation in Georgia

Recipe

Ingredients for one khachapuri: 0.25 kg flour, 10 g yeast, 0.5 cup of water or milk, 20g butter, 1.5 eggs (for dough and for filling), 0.25 kg cheese.

Sampling should be done by asking sellers in three local markets all over the town. Natlughi, Vagzali and Akhmeteli are the biggest markets in Tbilisi and they are located in different parts of the city. We will use simple mean for calculating average prices of ingredients. In each market 5 sellers should be interviewed for one ingredient. There are 6 ingredients, so 90 sellers will be interviewed. Survey will take place on Wednesday-Thursday of the third week of the month.

To calculate the energy cost, we assume that for cooking khachapuri by oven needs 20 minutes. As it is known from the official web sites, roasting oven needs $240 \cdot 10^{-6}$ m³/s of gas. The gas price in Georgia is 0.51 GEL per m³, so from the simple calculations ($0.000240 \cdot 60 \cdot 20 \cdot 0.51 = 0.15$) we get that 20 minutes using of roasting oven will cost 0.15 GEL.

An electric oven uses one kilowatt of electricity in about 20 minutes. For electricity price, there is some scale, people pay 0.13, 0.16 or 0.18 GEL for 1 Kilowatt depending on how much they consume. So on average we can take 0.16 GEL.

With the same weights for electricity and gas the cost of cooking khachapuri on average is 0.155 GEL.