



Aillio Bullet

Quick Reference

(approx.) Key Bean Temps

	IBTS Charge Temp	Yellow Bean Probe Temp	First Crack Bean Probe Temp
100gm	150-160	130-135	160-165
200gm	170-180	135-140	165-170
250gm	170-180	135-140	170-175
300gm	180-190	140-145	170-175
500gm	200-210	150-155	180-185
600gm	220-240	150-155	185-190
800gm	230-250	155-160	195-200
1kg	260-270	155-160	195-200

Suggested Baseline Roast Profile Roadmap/Recipe – Phase Times & DT

LIGHT:

5:00	3:45 - 4:00	1:00 - 1:30 (Natural - Washed)	DT: +5
< Body/Sw: 3:30 or > Body/Sw: 4:30			

MEDIUM:

5:00	3:45 - 4:00	2:00 - 2:30 (Natural - Washed)	DT: +10
< Body/Sw: 3:30 or > Body/Sw: 4:30			

DARK:

5:00	3:45 - 4:00	3:00 - 3:30 (Natural - Washed)	DT: +15
< Body/Sw: 3:30 or > Body/Sw: 4:30			

100gm: Sample Roast

Charge: IBTS 160

F4 – D8 – P0

- P0 for 1 minute
- P8 @ 1 minute
- P7 @110
- P6 @120
- P5 @130
- P4 @140
- P2 @150
- P1 @160
- +1 minute & +DT of 3-4 degrees

200/250gm:

Charge: IBTS 170

F4 – D9 – P0

- P0 for 1 minute
- P8 at 1 minute
- P7 @115
- P6 @125
- P5 @135
- P4 @140
- P3 @150
- P2 @160
- +DT for Roast Level

300gm:

Charge: IBTS 180

F4 – D9 – P1

- P1 for 1 minute
- P8 at 1 minute
- P7 @120
- P6 @130
- P5 @140
- P4 @150
- P3 @160
- P2 @180
- +DT for Roast Level

500gm:

Charge: IBTS 200-210

F4-D9-P8

- P7 @140
- P5 @150
- P4 @160
- P3 @170
- P2 @190
- +DT for Roast Level

600gm:

Charge: IBTS 220-240

F4-D9-P8

- P7 @140
- P6 @150
- P5 @165
- P4 @175
- P3 @185
- P2 @195
- +DT for Roast Level

800gm:

Charge: IBTS 230-250

F4-D9-P9

- P8 @140
- P7 @150
- P6 @160
- P5 @170
- P4 @180
- P3 @200
- P2 @____
- +DT for Roast Level

1kg:

Charge: IBTS 260-270

F4-D9-P9

- P8 @160
- P7 @170
- P6 @180
- P4 @190
- P3 @205
- P2 @____
- +DT for Roast Level