



ROASTING PARAMETERS - 'GUIDE' TO END 'ROAST STYLE' DEFINITION

	WEIGHT LOSS % <i>Depending on/ Affected by the initial Green Moisture Content</i>	DEVELOPMENT RATIO % <i>'Time Ratio' in relation to 1st Crack & the Overall Time of the roast</i>	STRETCH DEGREES <i>1st Crack to End of Roast</i>	STRETCH TIME <i>1st Crack to End of Roast</i>	AGTRON DELTA SPREAD <i>Whole Bean to Ground</i> <i>EK grind: - old #8/ new #11 - 800-850 microns - on a Lightells</i>
SAMPLE Green - Yellow: 4:30-5min. Yellow – FC: 3-3:30min.	11% - 12.5%	11% - 13%	+ 3-4°C Example: 1ST Crack @ 200°C End Roast @ 203°C	1min. – 1:15	15-20pts
LIGHT Green – Yellow: 4:30-5min. Yellow – FC: 3:30-4min.	13% - 14%	14% - 18%	+ 5-6°C Example: 1ST Crack @ 200°C End Roast @ 205°C	1:15 – 1:30 (1:45)	10-15pts
MEDIUM MED-DARK DARK Green – Yellow: 5-5:30min. Yellow – FC: 3:45-4min.	14.25% - 14.75% 15%-16% 17%-19%	20% - 24% 25%-27% 28%-35%	+ 8-10°C + 13-15°C + 20-25°C Example: 1ST Crack @ 200°C End Roast @ 210°C MED End Roast @ 215°C MED-DK	2:00 - 2:30 2:45 - 3:30-3:45 4:00 - 4:30	7-9pts 5-6pts 2-4pts

Nb: data has been developed on a BRZ Sample Roaster & Probat P12 w/ 3mm k-type probes

****This is very much a guide and dependent on the**

Bean & Specific Flavour Preferences

ALWAYS TASTE - TASTE IS KING!!