

Decisions BEFORE Roasting:

- What Bean to Roast - variety/process/screen size/moisture/density
- Roast Level - Light/Medium/Dark - Flavour Showcase
- Intended End Product - Extraction Method/Flavour
- How much roasted you need determines Green Batch size
- Time of day roasting/conditions in roasting room
- Know the Green
- Know the Machine
- Know the Profile/Taste/Flavour Goal

STRATEGY - How do YOU want to Roast?

DECISION POINTS - How did you get there?!!



1. Drying 'Prep' Phase

Decision Points to Start:

Starting Temp & Heat Steps is determined by Batch Size & desired Rate of Cooking Reactions/Goals further along in the roast.

Helps to decide on how much heat to start with, when to adjust the heat & by how much.

Starting a roast with the Environment Temp is more consistent than starting with the Bean Temp

NEVER start a roast based on Density - **ALWAYS Moisture!!**

To soak or not to soak - Batch size & Time goal related

* **HEAT STRATEGY** adjustments are Key Decision Points from event to event & are determined by:

- Desired Recipe/Profile - Slow vs Fast
- Batch Size
- Design of Machine - Heavy Materials = > steps
- Light Materials = < steps
- Operate the Roasting machine accordingly in order to achieve the profile YOU want to do = Decisions!!
- There is no prescribed number of steps you should do, machine adjustments are very much influenced by the design of the machine & your profile!!!!

Turning Point Time & Temp is influenced by Probe Thickness, Batch size, Start Temp & Type of Heat Transfer

eg: 1.5mm: 40sec./ 65C
3mm: 1min./ 75C
6mm: 2min./ 85C

2. Maillard - BODY & SWEETNESS

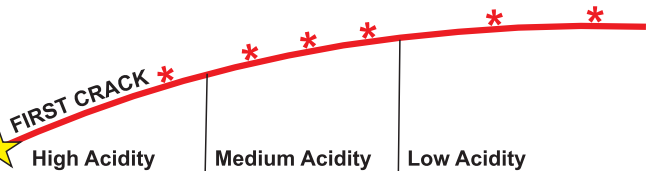
RoR goals in RATE of C/min. only!
- Yellow: 14-15C/min.

Yellow = Be Consistently Subjective!
= All green has gone

- Yellow Colour is influenced by Process
- Yellow Time is influenced by Heat Strategy - Fast vs Slow
- Yellow Temp is influenced by Probe Thickness
eg: 1.5mm: 166
3mm: 163
6mm: 155

Yellow

3. Caramelization/ACIDS/Pyrolysis



- Acidity peaks at FC & then degrades til end of roast
- Roast Level increases til end of roast
- First Crack is impacted by Density & Process!!
- First Crack Time is influenced by Heat Strategy - Fast vs Slow
- First Crack Temp is influenced by Probe Position & Thickness
eg: 1.5mm: 202-205
3mm: 200-204
6mm: 190-195

RoR Rate for different Roast Levels helps to determine the Decision points for the Heat Strategy/adjustments in the lead up to FC so will have enough energy to be able to finish the roast for a specific roast level

RoR Rate Goals at FC:
- Light: 6C/min.
- Medium: 7C/min.
- Dark: 8C/min.

ALWAYS remind yourself - Are you roasting the software or the coffee in the roaster?!!

Along with Colour, the end of the roast is determined by the Development Time & Development Degrees - NOT Dev. Ratio %!!

LIGHT	MEDIUM	DARK
+1:00 +5C post FC	+2:00 +10C post FC	+3:00 +15C post FC

0:00 1:00 2:00 3:00 4:00 5:00 6:00 7:00 8:00 9:00 10:00 11:00 12:00 13:00