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

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.

* 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!!!!

Looking at the beans changing colour during a roast is essential, along with the Timing of these changes, as this is the Key to Flavour Development. Don't ever let anyone tell you that looking at the beans changing during the roast is an old school technique - That IS Roasting!!!

YELLOW

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

FIRST CRACK

High Acidity | Medium Acidity | Low Acidity

- 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 %!!

FC

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