
HOW TO GET THE BEST FROM YOUR BEANS, FROM SAMPLE TO PROFILE TO PRODUCTION

Coffee Fest, Seattle, WA
10:30-12 Fri 30 Sep, 2022



OVERVIEW

SCHEDULE 10:30-12:00

Est.

- Introduce Adam & the x6 roasts (5 min)
- Share personal hopes and learning expectations with group (10 min)
- Cup/taste the x6 roasts and share feedback (15 min)
- Discuss coffee tasting and model from roasts 1-2-3 (15 min)
- Do the math and look at whiskey barrel example (15 min)
- Q & A with Discussion (30 min)



ROAST PROFILING & SCALING

COLOMBIA EXCELSO EP

1. Fast Light @ 200°C
2. Sample Roast @ 206°C
3. Medium @ 209°C
4. Med-Dark @ 215°C
5. Dark 2nd start @ 220°C
6. Dark Mid-2nd @ 224°C

ROESTED TO ... WHAT?

- Small convection drum air roaster: ROEST
- Evaluate the 6 cups - judge by cup!
- Consider how to improve and scale up
- Project or scale with math
- Test and judge by the cup, by math, etc.

ROEST Blog: <https://www.roestcoffee.com/roestblog/barrel-aged-coffee-roasting>



TASTING FEEDBACK

COLOMBIA EXCELSO QUICK FEEDBACK

- | | | | |
|----|----------------|---------|---|
| 1. | Fast Light | @ 200°C | ● Bright, juicy, unbalanced |
| 2. | Sample Roast | @ 206°C | ● Lemon, acidity, |
| 3. | Medium | @ 209°C | ● Caramel, nuts, sugar, balance |
| 4. | Med-Dark | @ 215°C | ● Cinnamon, spice, dark chocolate, bitterness, body |
| 5. | Dark 2nd start | @ 220°C | ● Roasty, body |
| 6. | Dark Mid-2nd | @ 224°C | ● Roasty, woody, cocoa |

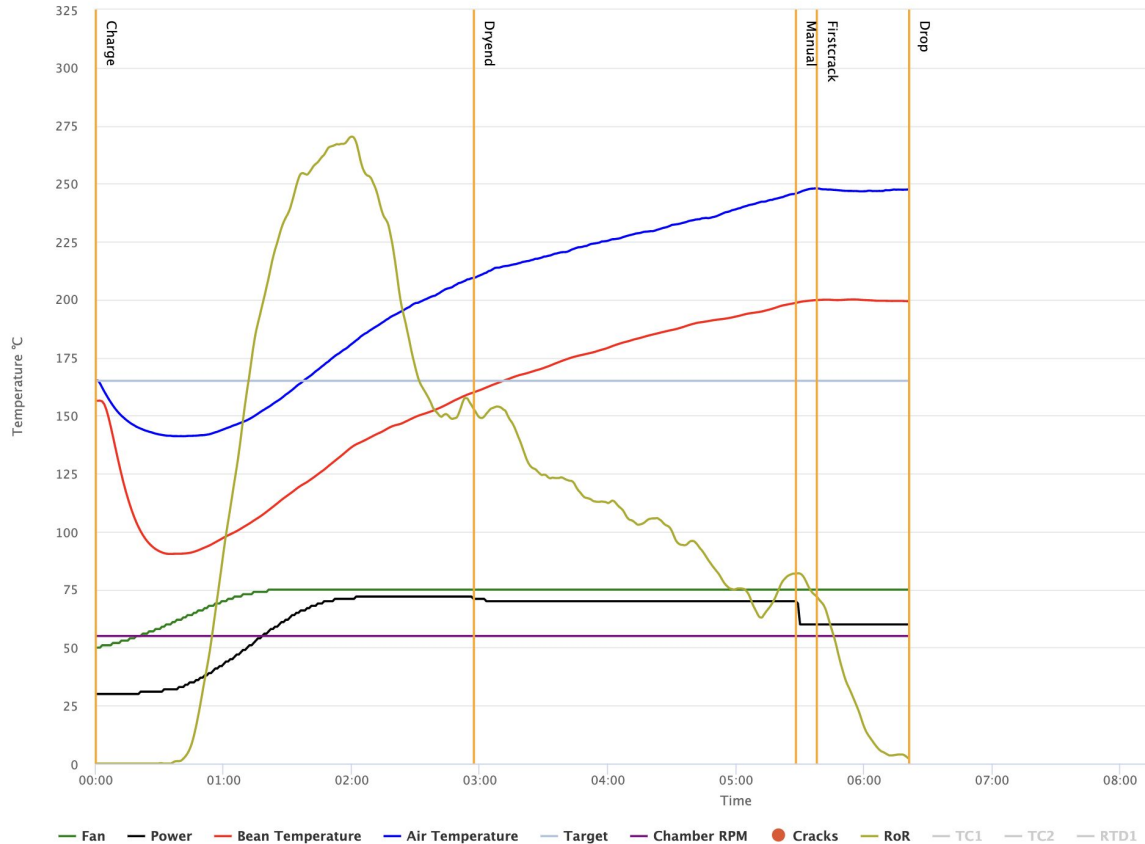


MATH TIME

Use a few roast profiles and logic to scale and make roast plans

Vike - Batch #1487

PWR Thomas Washed 100g @190° | Wednesday 28 September 2022, 13:33

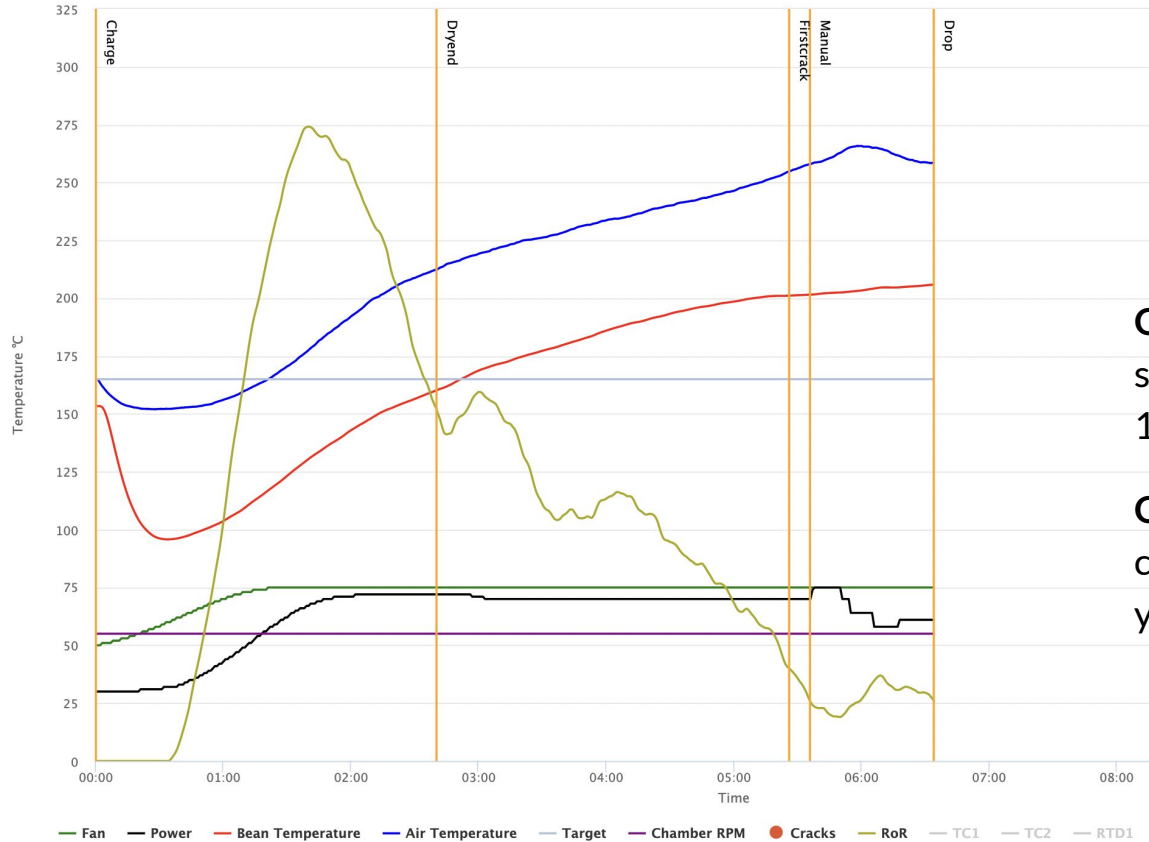


1. TP = 30sec
2. Dryend (150°) at 2:45 = 165sec.
3. First crack (200°) at 5:40 = 340sec.
4. End (200°) at 6:25 = 385sec.
5. Use division e.g. from dryend 150 to end 200 is $385 - 165 = 220$ (that's 3min40sec) and $220 / 385 = 57\%$
6. What is 57% of a 9min roast to 200?
7. $9\text{min} = 540\text{sec} * 57\% = 308\text{ sec}$ or 5min8sec spent from dryend to end



Vike - Batch #1488

PWR Thomas Washed 100g @190° | Wednesday 28 September 2022, 13:41



1. TP = 30sec
2. First crack (200°) at 5:20
3. End (206°) at 6:34

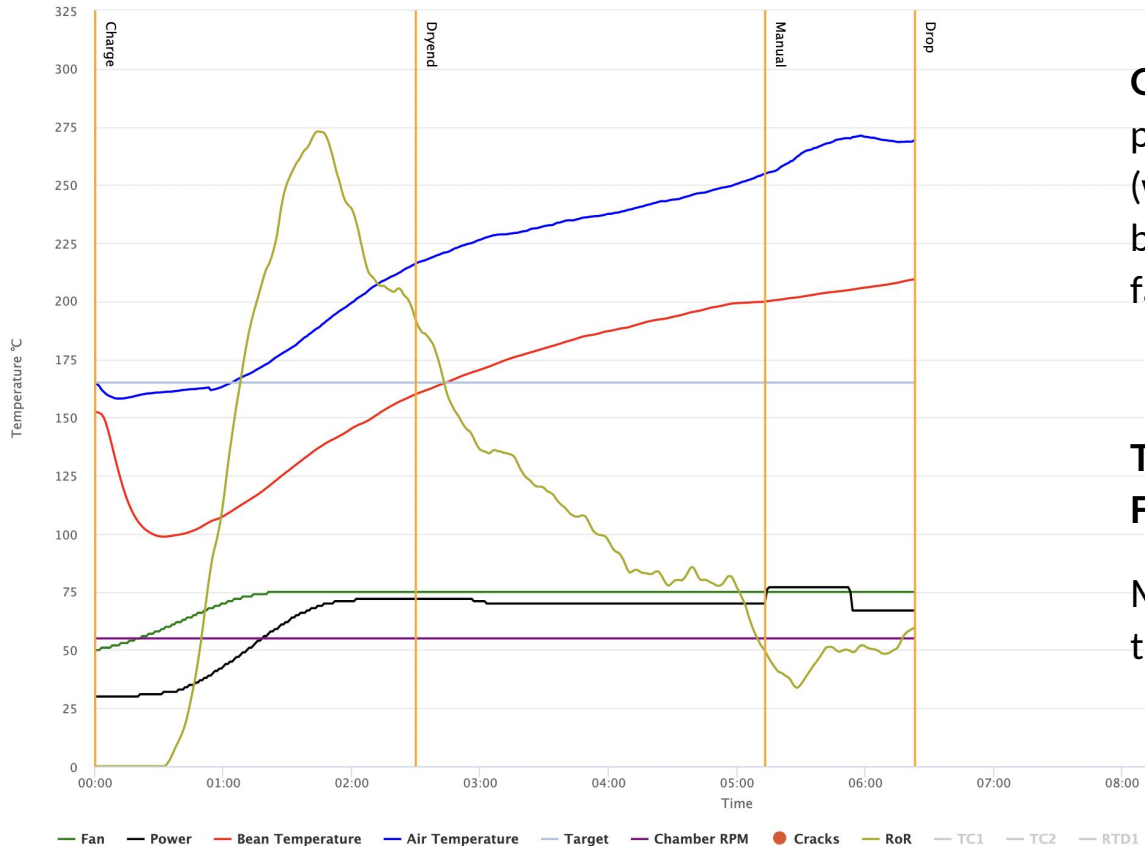
QUESTION 1 - How much time (and %) should your roasting include from start of 1st to end of roast?

QUESTION 2 - If you need 10 minutes to complete first crack how much time should you plan for start of first to end of roast?



Vike - Batch #1489

PWR Thomas Washed 100g @190° | Wednesday 28 September 2022, 13:48

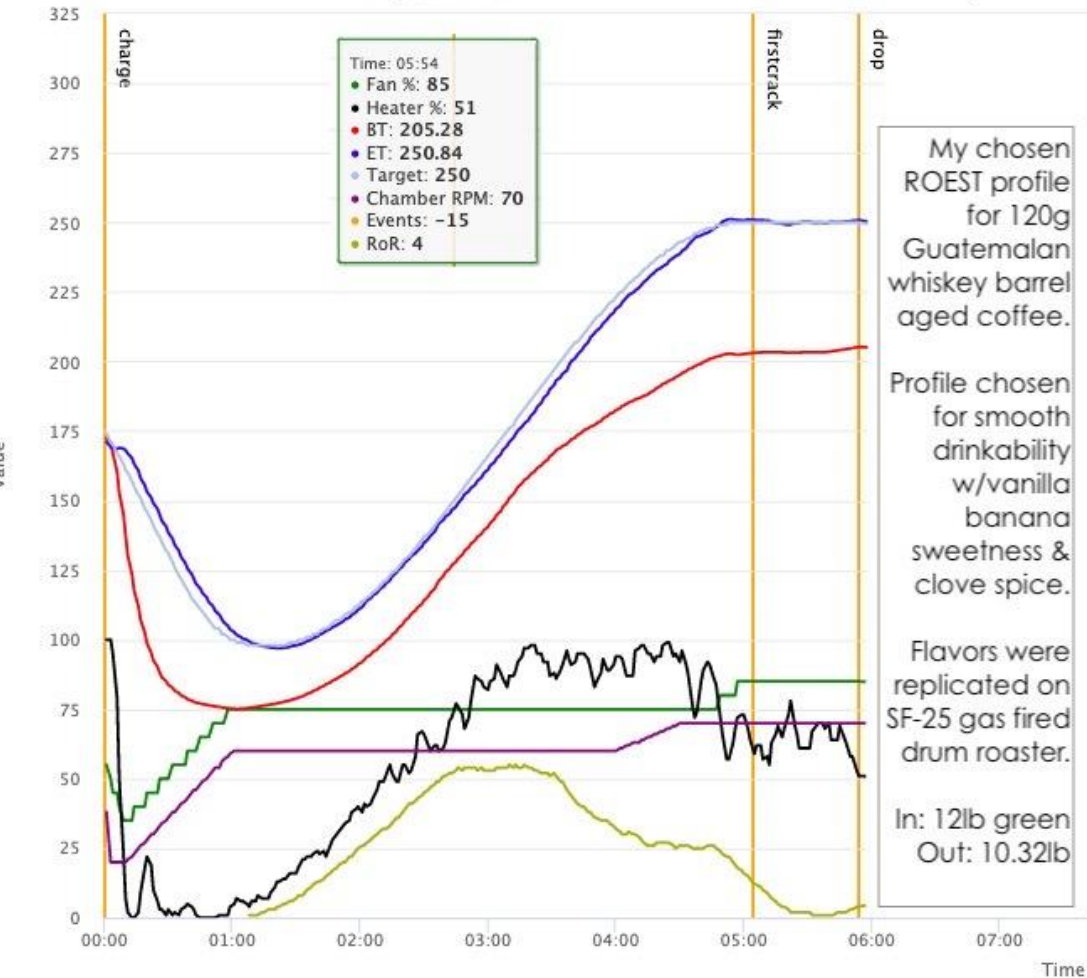


QUESTION 1 -What if we really like the preservation of fragrance and aroma (which we predict was from a fast dryend) but our large 12kg roaster cannot move so fast through the curve?

THIS IS WHAT HAPPENED WITH OUR FAVORITE WHISKEY BARREL COFFEE.

My small ROEST was way faster/stronger than our SanFran25's could copy.





WHISKEY BARRELLING

WE WANTED TO SAVE AROMATICS!

This was our favorite cup among many different roasts and methods. It had a 14% weight loss which matched the production!

SF25 could not go 5:55 with that soak!

1. **Steep soak** - The soak is an intentional deep dive and slow turning point.
2. **Ramp up** - The coffee was moisturized up to 13%!
3. **Gentle 1st** - We did NOT want to add a roasty flavor and harm whiskey.

From 120g to 12kg. From 5:55 to 9:30



CLOSING

COMMENTS

- Don't let profiles, charts or RORs box you in!
- It's the cup that counts.
- Try scaling and then test the cup.
- Fragrance, aroma, cupping match?
- GREAT!
- Let science and art come together logically.

QUESTIONS

- “There is no stupid question, except that!”

OTHERS?

Thank you!



THANK YOU



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