

The Chemistry of Coffee

Lesson 8

Master Roaster – Roasting With Your Own Vision

This roast will be entered into THE COFFEE CUP: the Master Roaster Competition!

The winners will forever be known as THE MASTER ROASTERS!

*Asterisk indicates that you need to write/document in your lab notebook.

Day 1:

Pre-Lab

1. *As a group, determine which type of roast you would like to achieve for your next larger batch roast (visit <https://library.sweetmarias.com/using-sight-to-determine-degree-of-roast/>). Explain why you've chosen that roast.
2. *Write a procedure for YOUR roast in your lab notebook (include temperature, time, how you will know when you've achieved that roast, etc)
3. *Have the instructor APPROVE and SIGN your roast plan before roasting.

Procedure

1. Make a data table similar to the one below. You will make observations every minute and need to include any other qualitative and quantitative data such as: Time Removed, time when you saw any excessive smoke, time when temperatures changed drastically, time of first crack and second crack, etc

Time	Temperature	Bean Color	Observations
1 minute			
2 minutes			
etc...			

2. Weigh 64 grams of beans. Follow your instructions and roast your beans - CAREFULLY!
3. When finished roasting, pour into the colander, and shake over the trash bin.
4. Allow to cool completely.
5. Place your roasted beans in your Ziploc bag from the last roast (be sure to empty it first) and label it.
6. Clean all equipment.
7. Write roast type , country of origin, and group members names on Ziploc bag and place in lab locker to de-gas overnight.

Conclusion

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Write a debrief on your roasting today. Did you achieve your desired roast? What went well? What could be improved? If you had a chance to do it again, what would you do differently? Will yours win?

Day 2: Lesson 9 - THE COFFEE CUP - Roasting competition!