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!