

Roast Approach: Roast Plan



hacea
COFFEE SOURCE

Profile:

Roast Date:

Roast Time/ID:

Coffee:

Processing:

Arrival Date:

Moisture:

Density:

Farm Altitude:

Phase	Step	Temp	Air	Gas	ROR	Time
Drying	Charge					
Drying	Turn Around					
Drying	Maillard Approach	280				
Maillard	Caramelization Approach	330				
Caramelization	FC Approach	375				
Caramelization	First Crack					
Post Crack Development						
Post Crack Development	End					

Batch Weight:

Roasted Weight:

Weight Loss %:

First Crack Temp:

Roast Duration:

Phase End Time Duration (Seconds)

Drying:

Maillard (305F):

Caramelization (340F):

Post Crack Dev (End):

_____	_____
_____	_____
_____	_____
_____	_____