

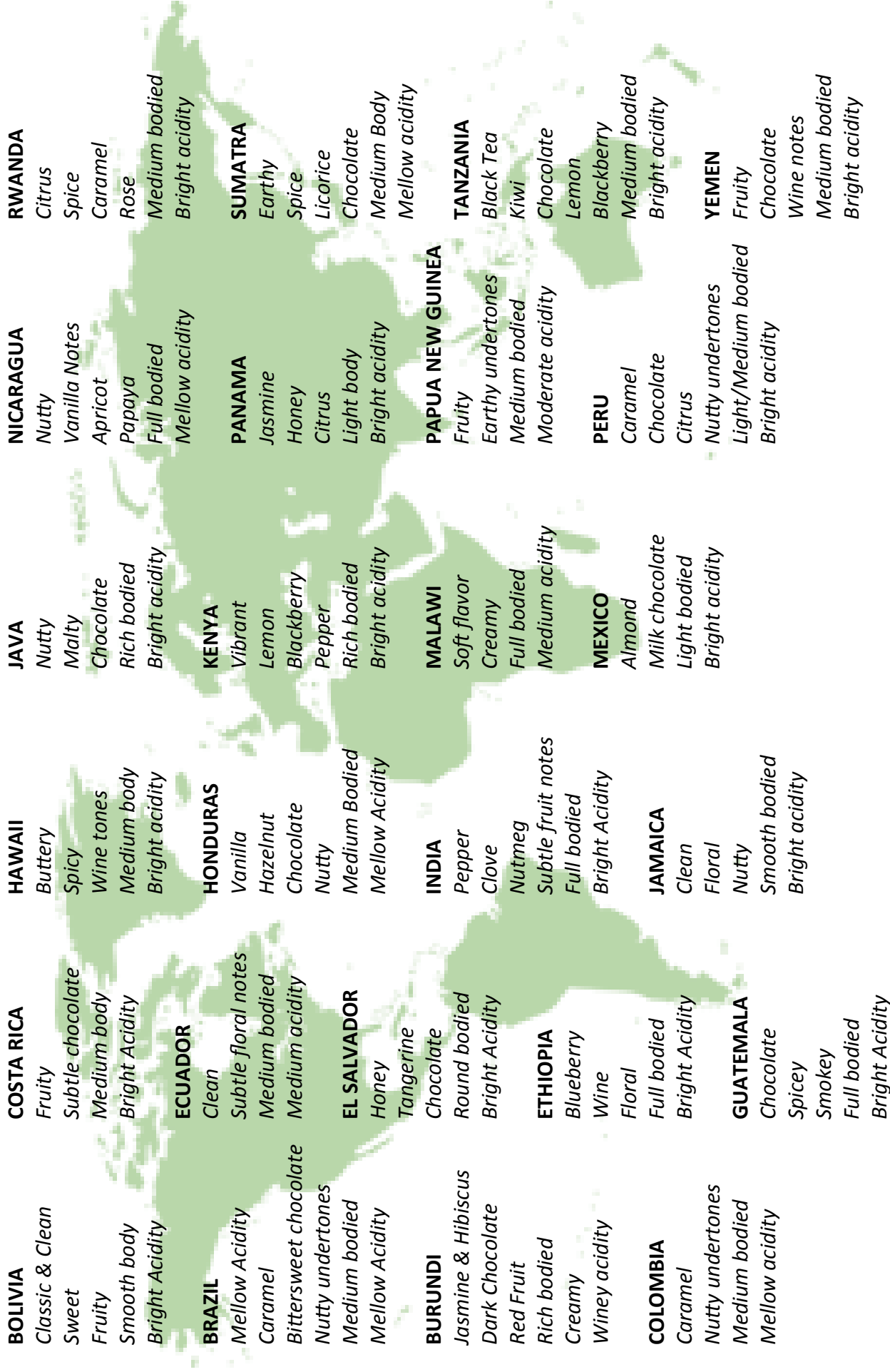
ROAST LOG



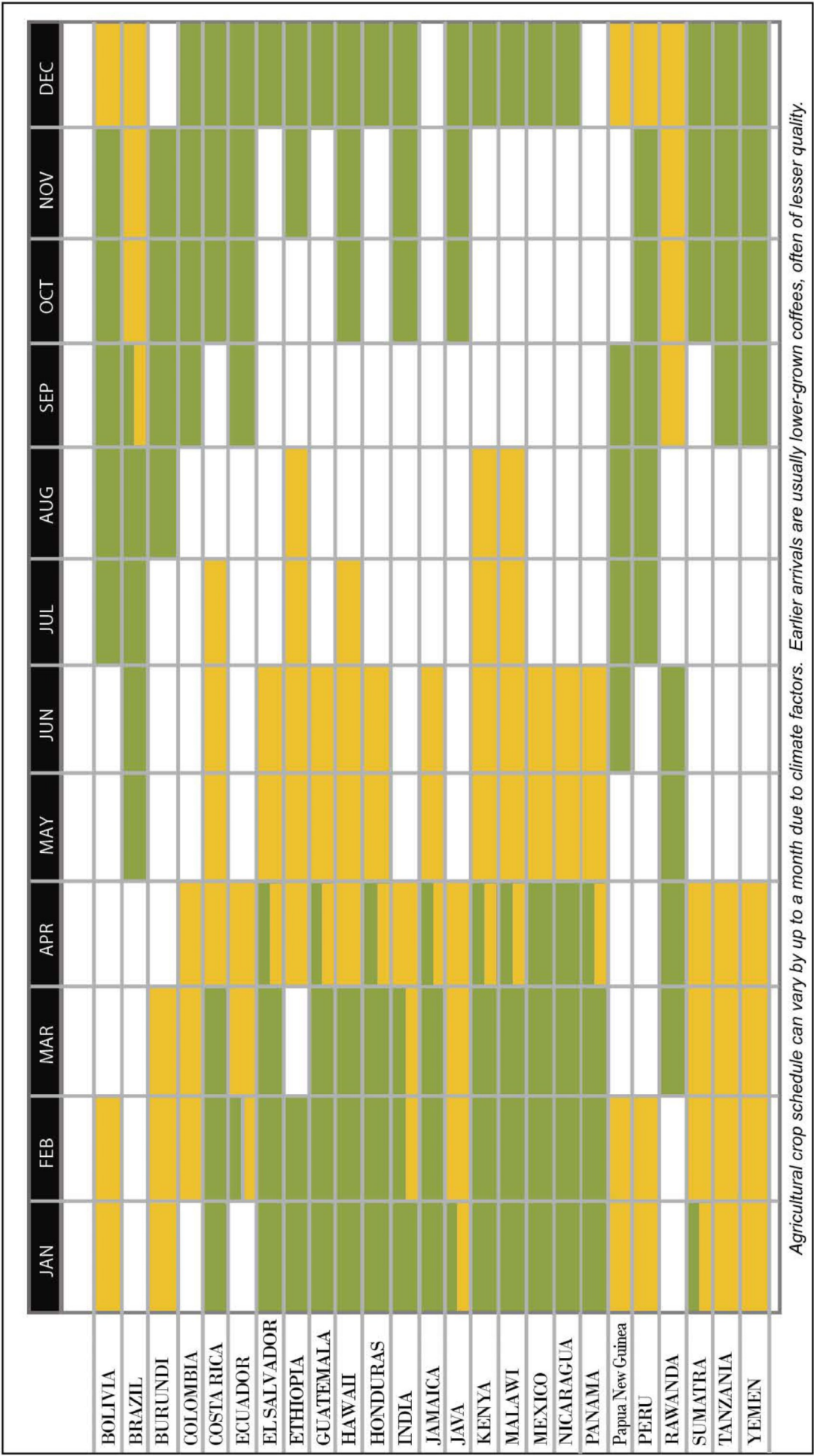
Coffee Crafters

www.coffeecrafters.com

Coffee Flavor Profiles by Region



COFFEE HARVEST SCHEDULE



 HARVEST
 DELIVERY

Agricultural crop schedule can vary by up to a month due to climate factors. Earlier arrivals are usually lower-grown coffees, often of lesser quality.

Whether you're new to the exciting world of coffee roasting or have been roasting for years, there is always room to learn and grow. This book is designed to help you perfect your roasting times and processes, and find the ideal roast for your favorite beans.

For more helpful tips and tricks, please visit us on our webpage at **coffeecrafters.com** or look for us on youtube!

Happy Roasting!



Coffee Crafters

Roast Level Characteristics

Light		* Underdeveloped * Yellow * No oil on surface * High acidity * Unpalatable
Cinnamon		* ~385°F * Still Developing * Very light yellow/brown * Dry surface * Aroma of cut grass, rising bread or popcorn * Sour & Grainy taste
New England		~400°F * 1st Crack * Still developing * Limited expansion * Very light brown * High acidity
American		~400-415°F * 1-2 min past 1st crack * Light splotchy brown * Slight expansion * Medium-High acidity
City		~415-435°F * Just before beginning of 2nd crack * Medium brown color * Moderate Expansion * Slightly mottled surface * Balanced acidity
Full City		~435-450°F * Beginning of 2nd crack * Rich even brown color * Moderate Expansion * Medium-Low acidity * Smooth surface
Vienna		~450-460°F * 30% into 2nd crack * Slight sheen to surface * Full expansion * Low-Muted acidity
French		~460-470°F * Shiny Surface * Fully muted acidity * Oily surface * Full expansion * Bitter
Italian		~470-475°F * Very Dark * Shiny surface * Oily * Brittle/Thin * Bitter Taste

Bean Info:

Coffee Origin / Name			
Region		Altitude:	
Producer:			
Variety:		Process:	
Purchase Date:		Price:	
Supplier:			

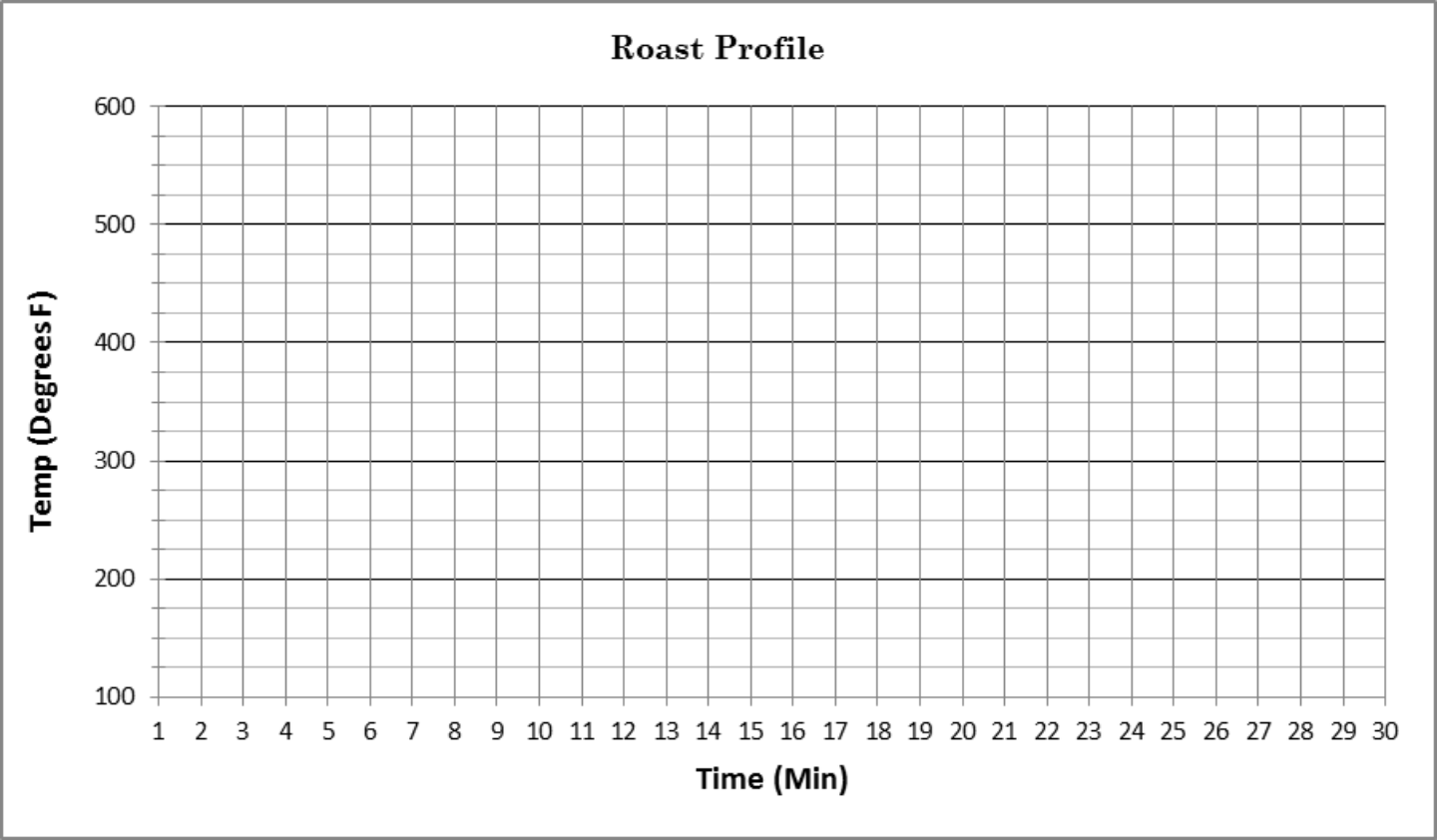
Notes:

Roast Info:

Date:	
Roaster:	
Batch No.:	
Preheat Time:	
Humidity:	
Temperature:	
Green Wt.:	
Roast Wt.:	
Shrinkage:	

Roast Milestones:

Turning Pt.	Yellow	1 st Crack	2 nd Crack	Finish
Time	Time	Time	Time	Time
Temp	Temp	Temp	Temp	Temp

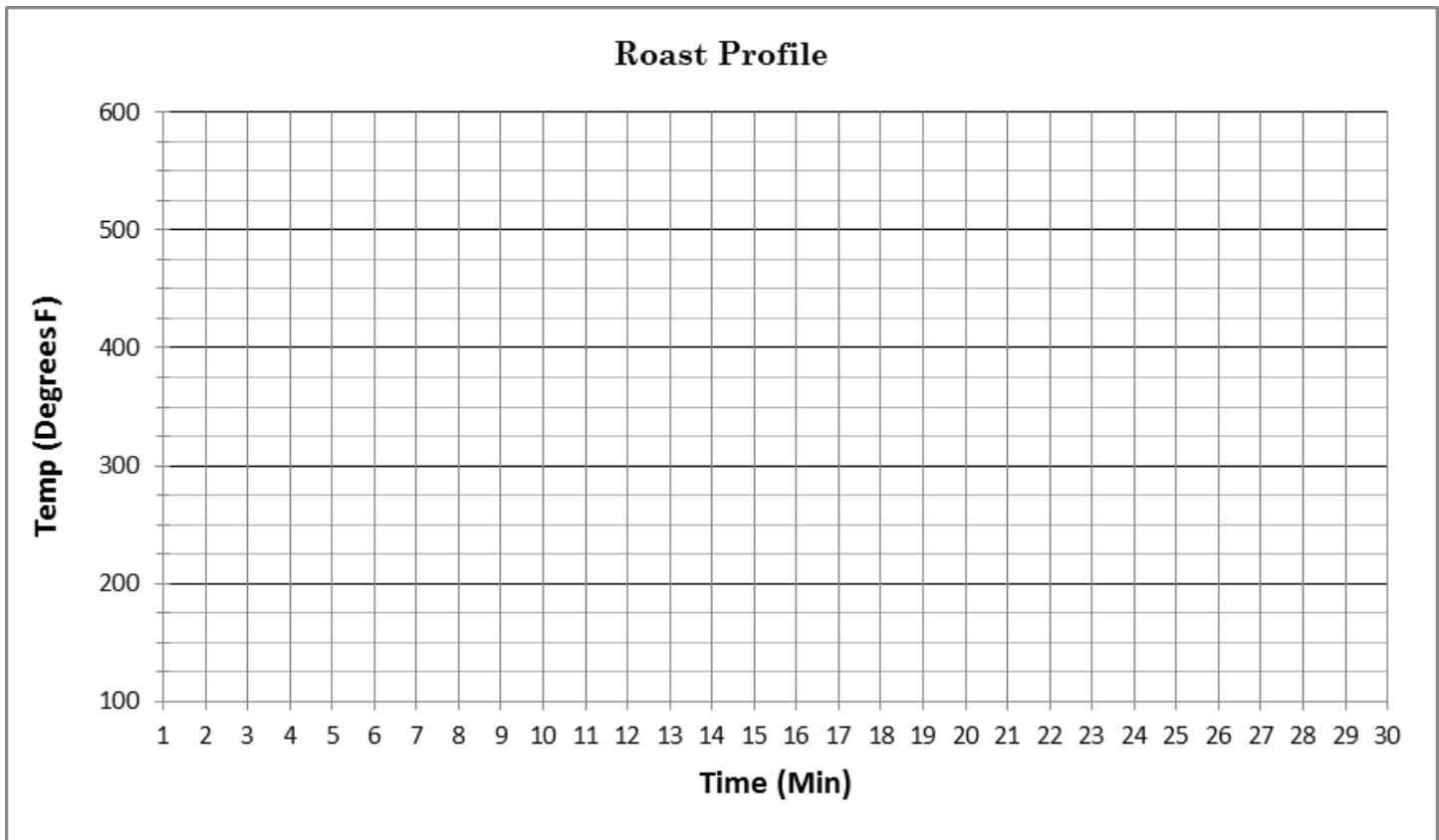


Final Color:									Rating:
Light ☐	Cinnamon ☐	New England ☐	American ☐	City ☐	Full City ☐	Vienna ☐	French ☐	Italian ☐	    

Roast Info:	
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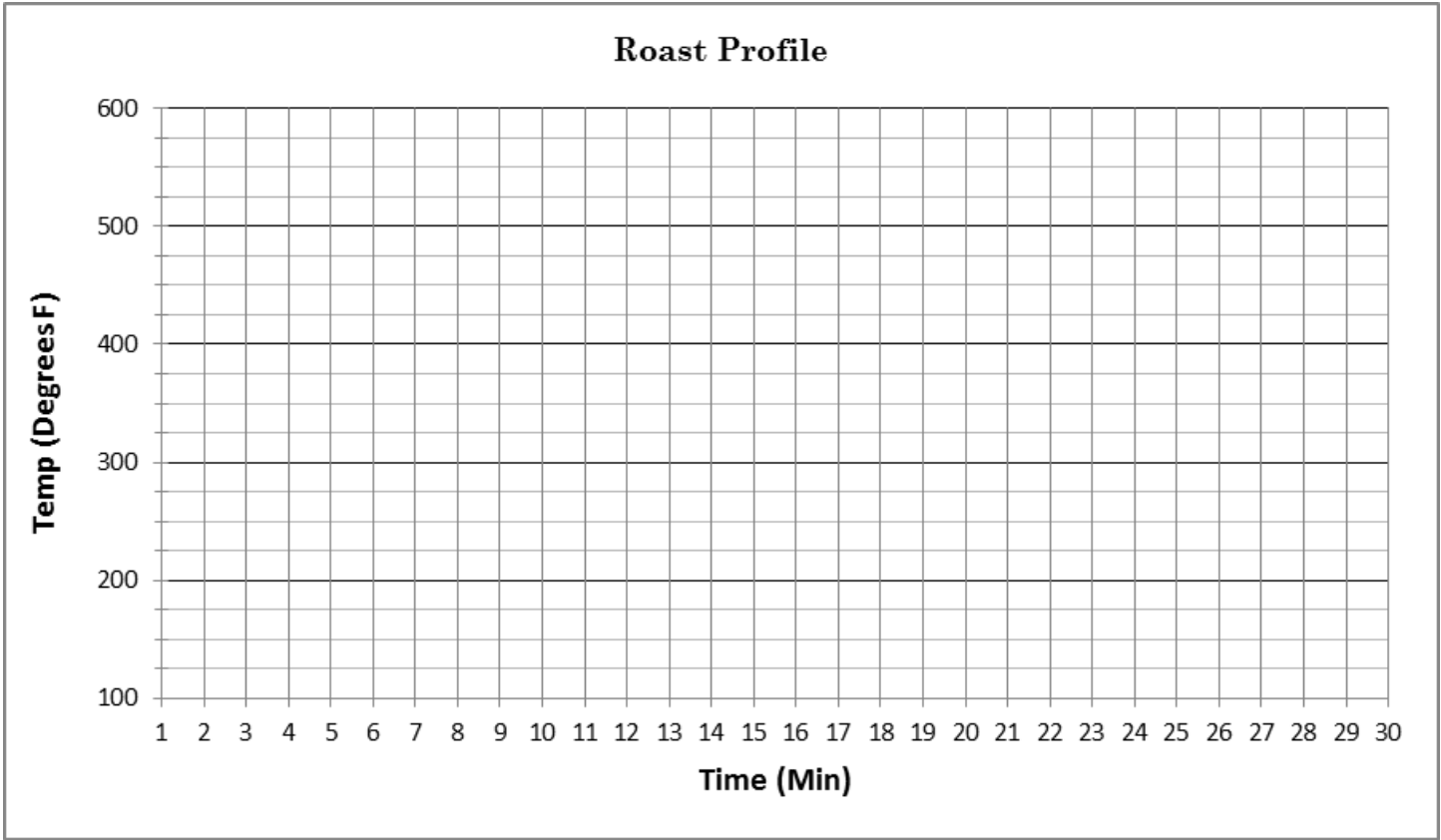
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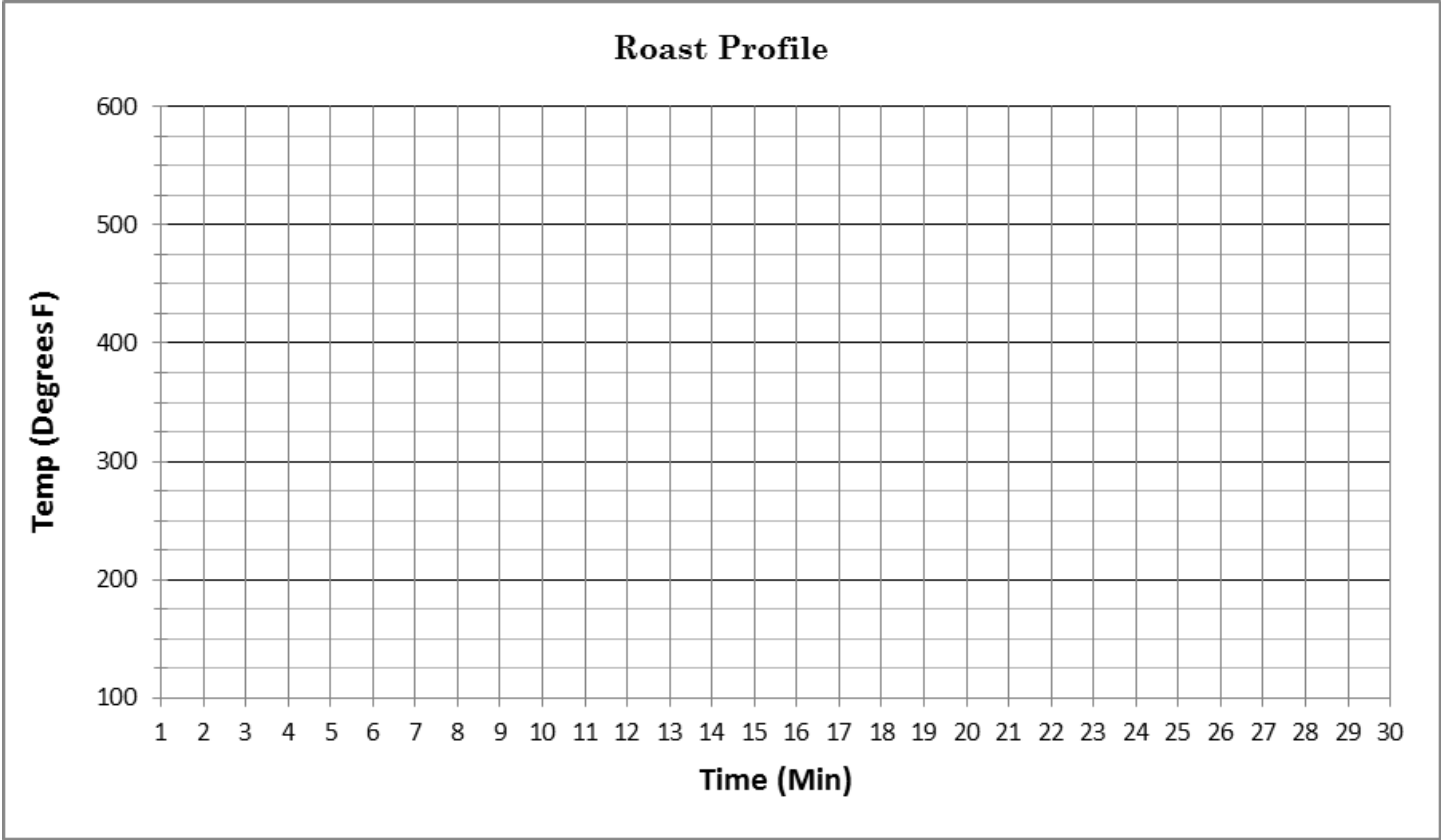
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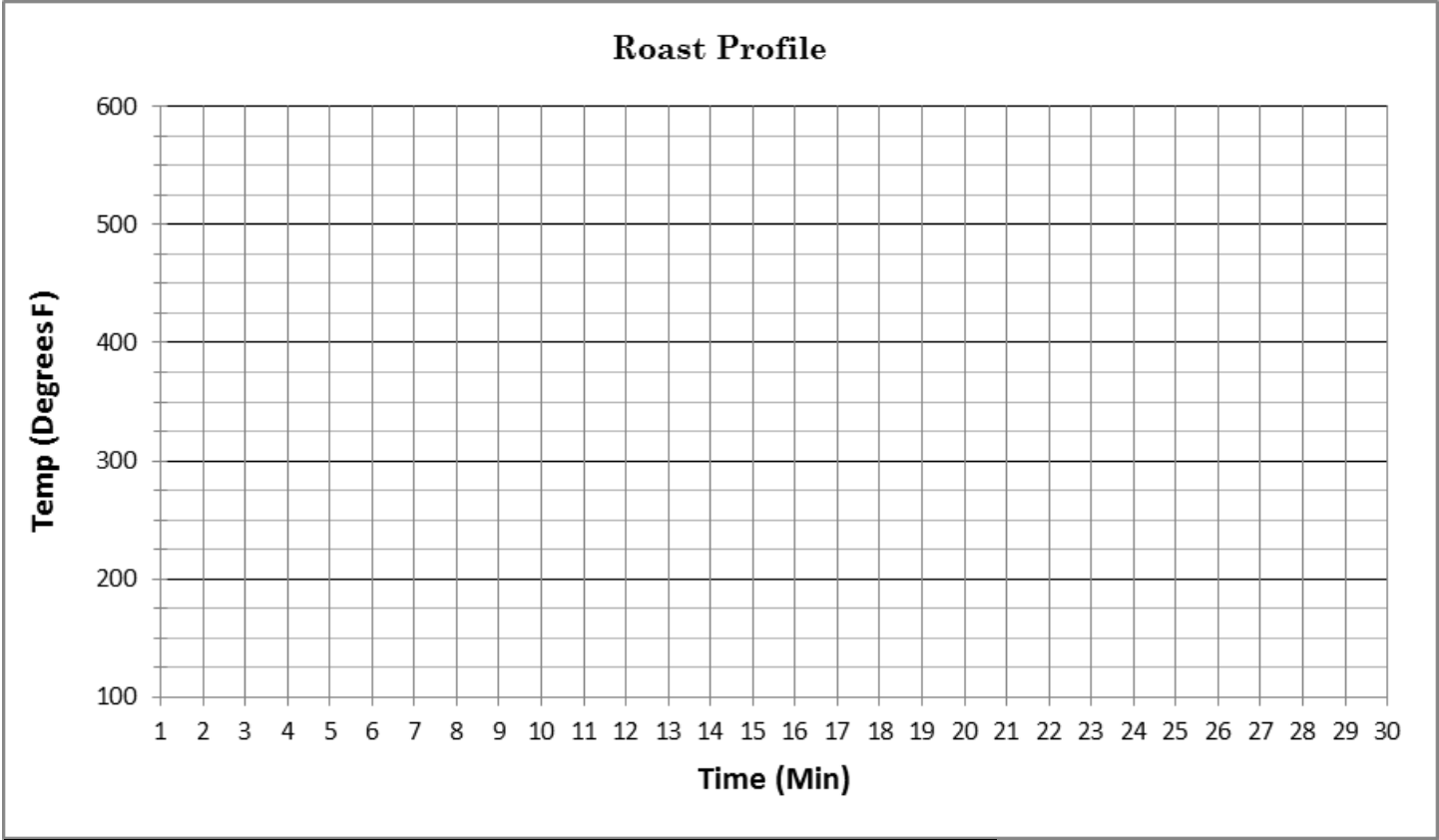
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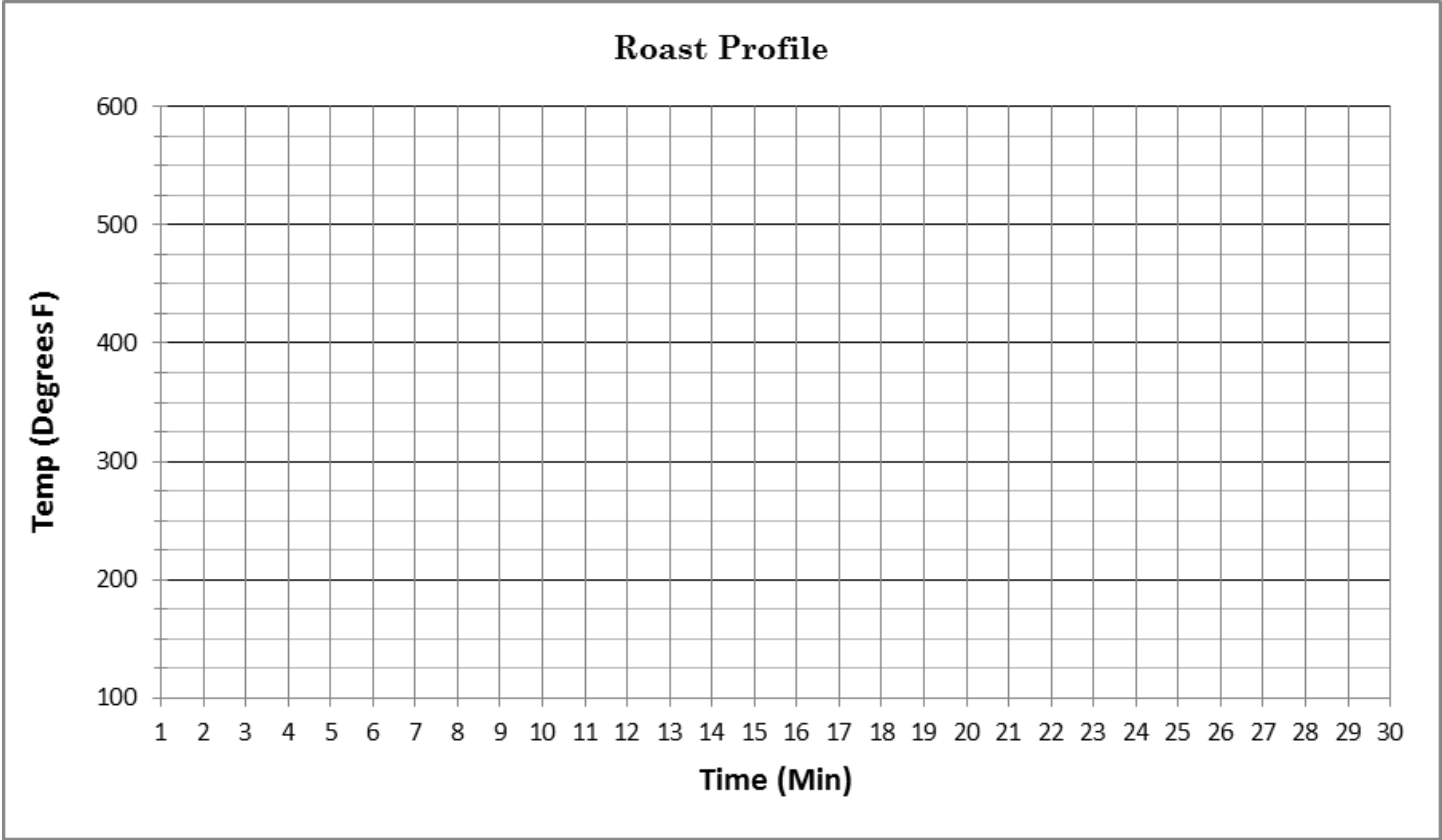
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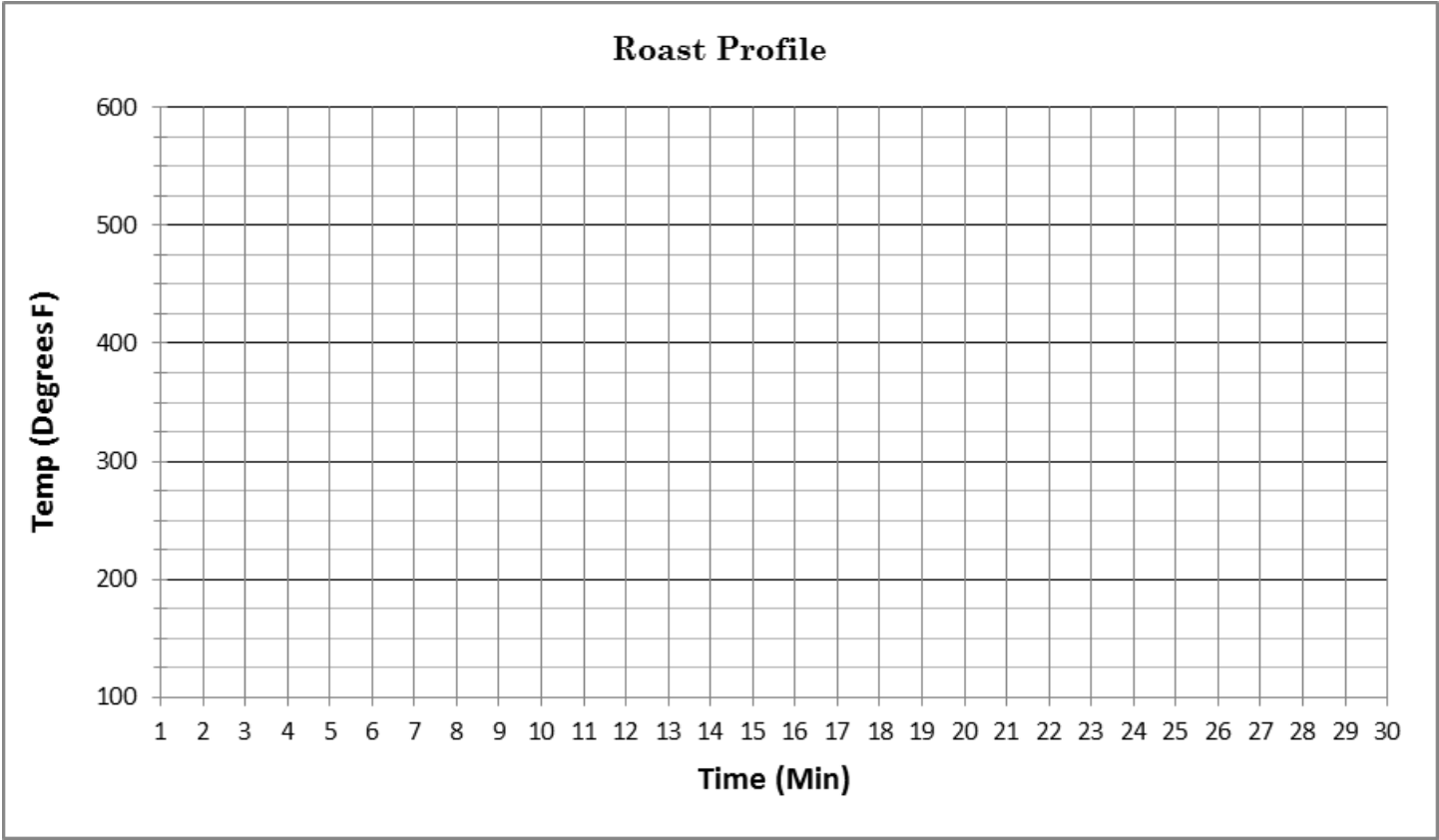
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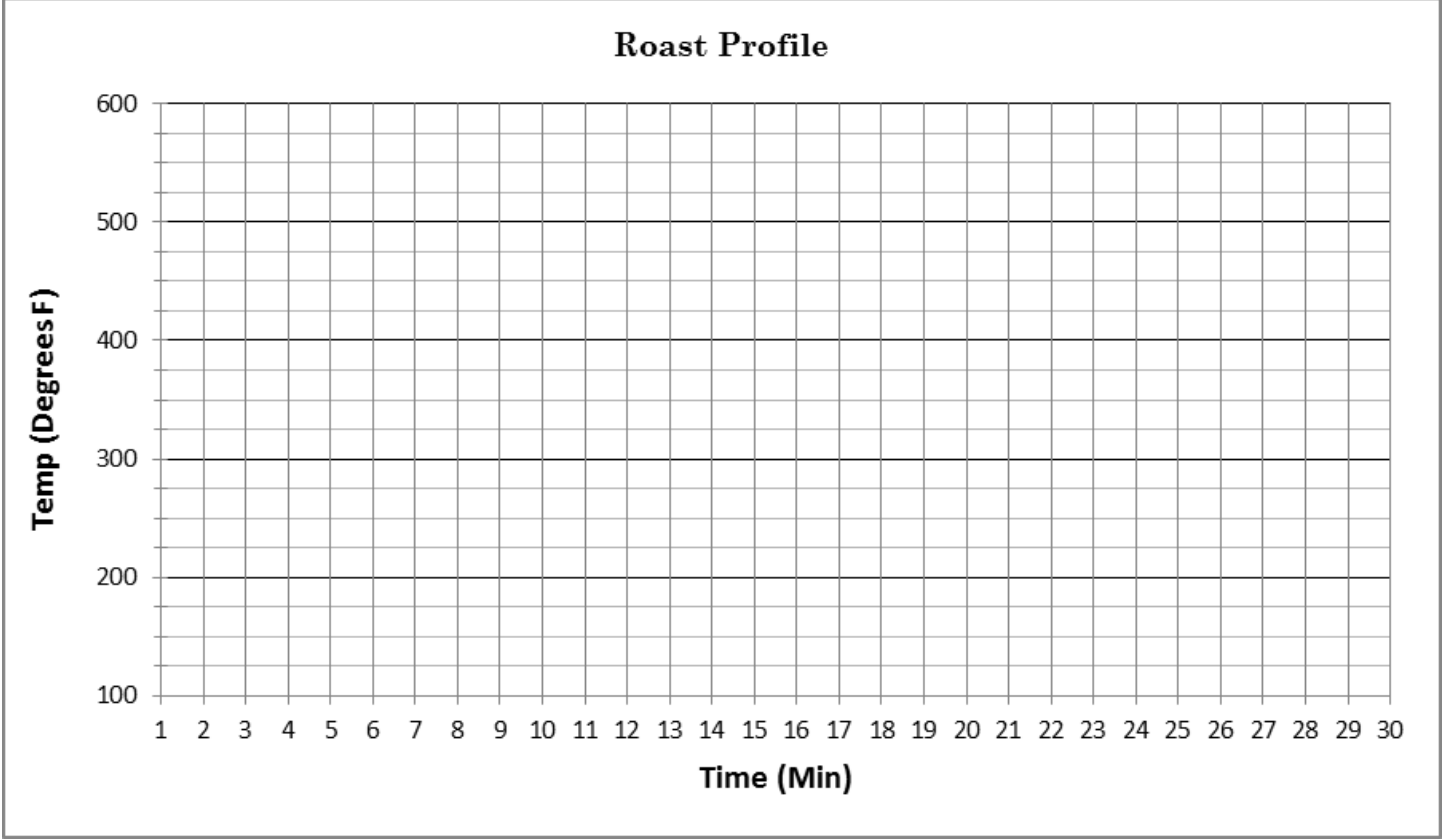
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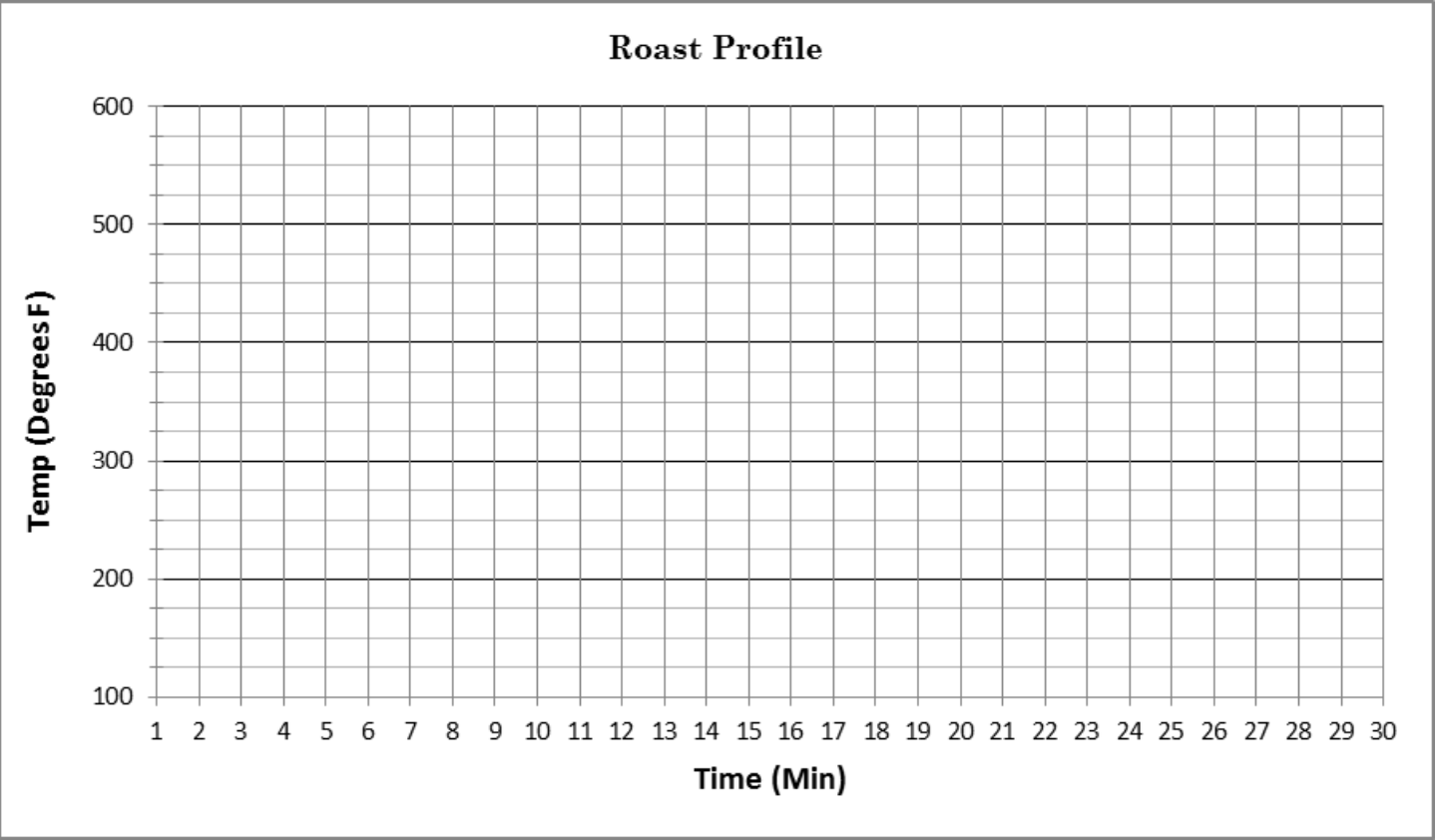
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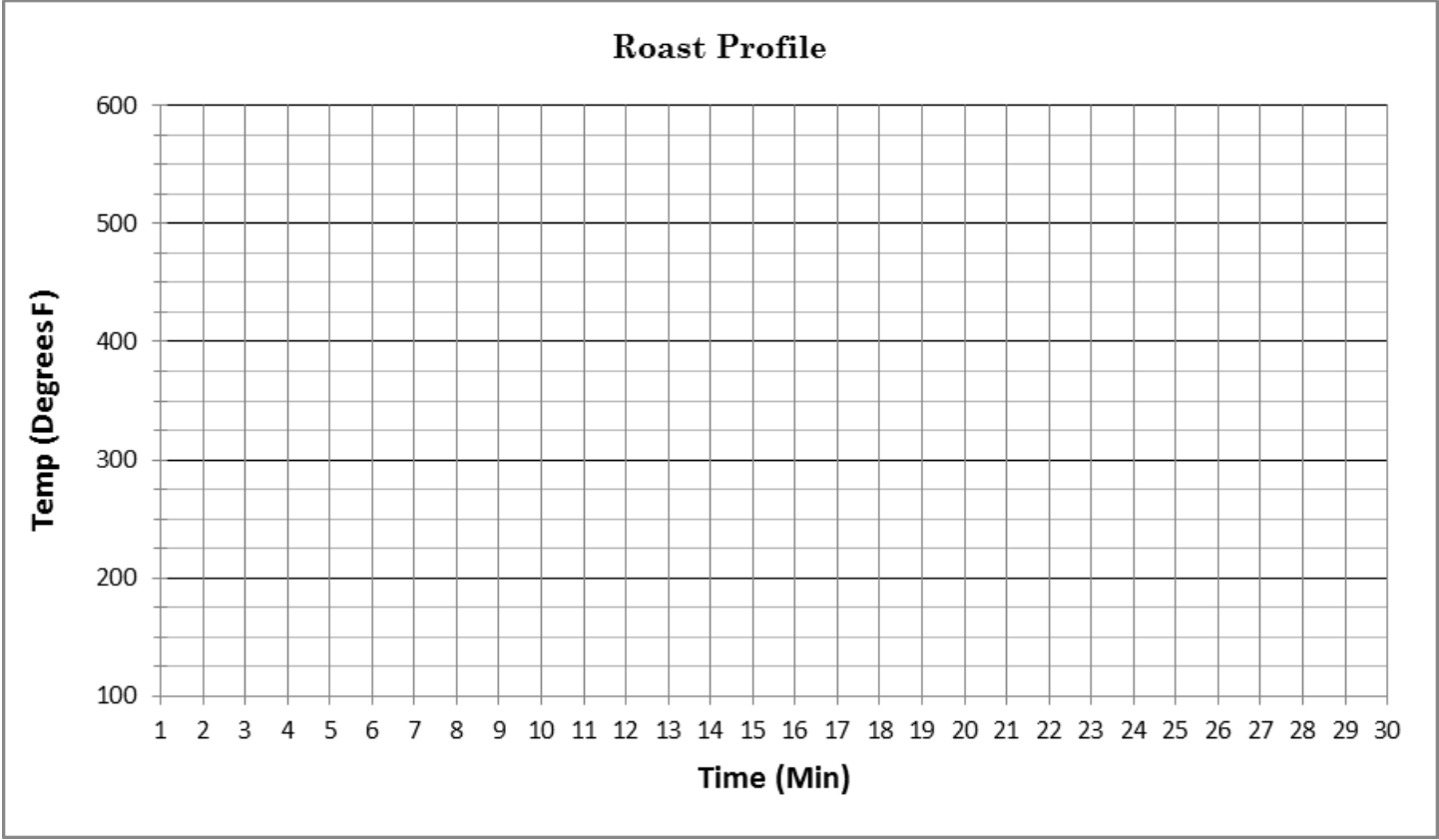
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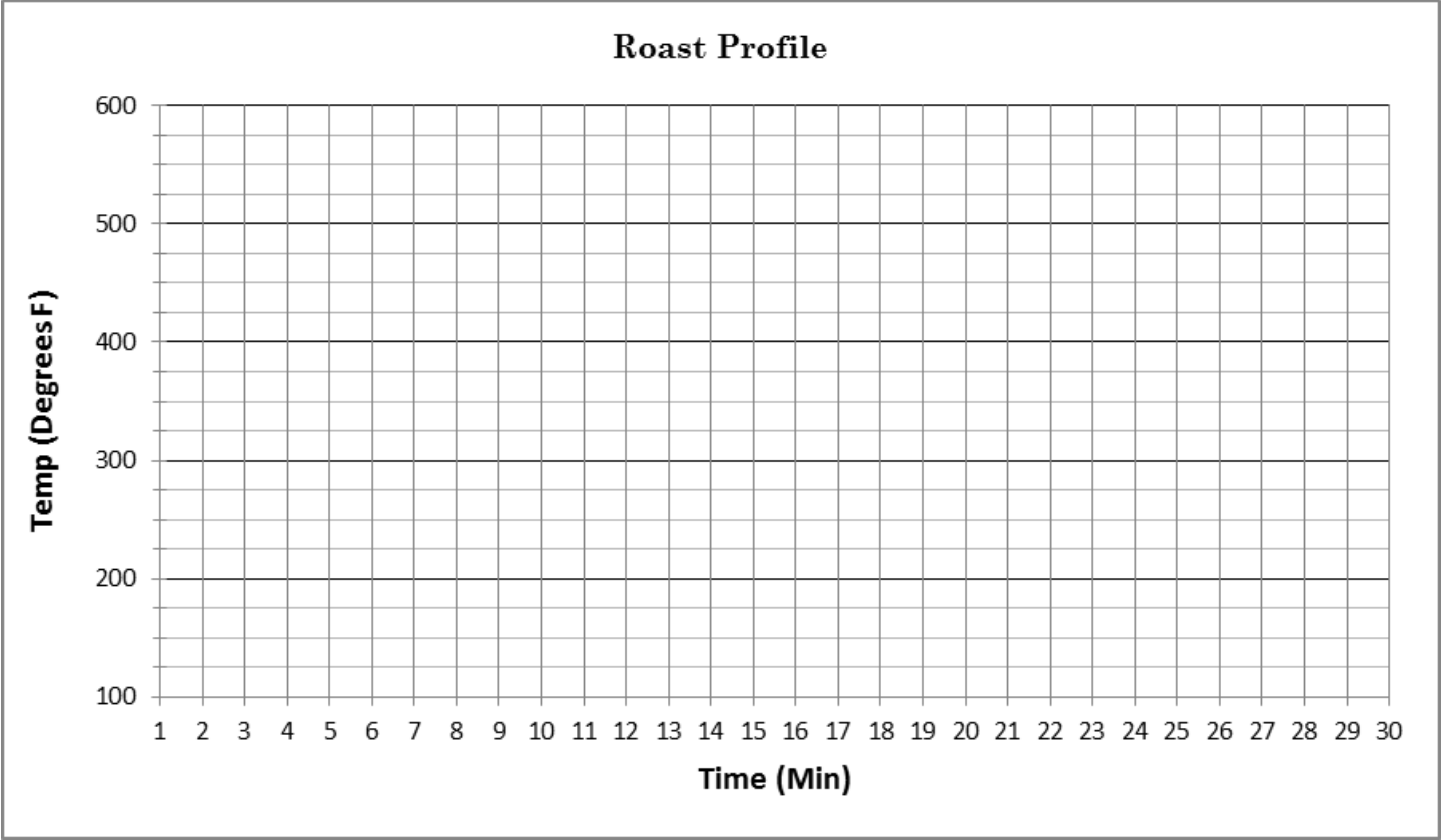
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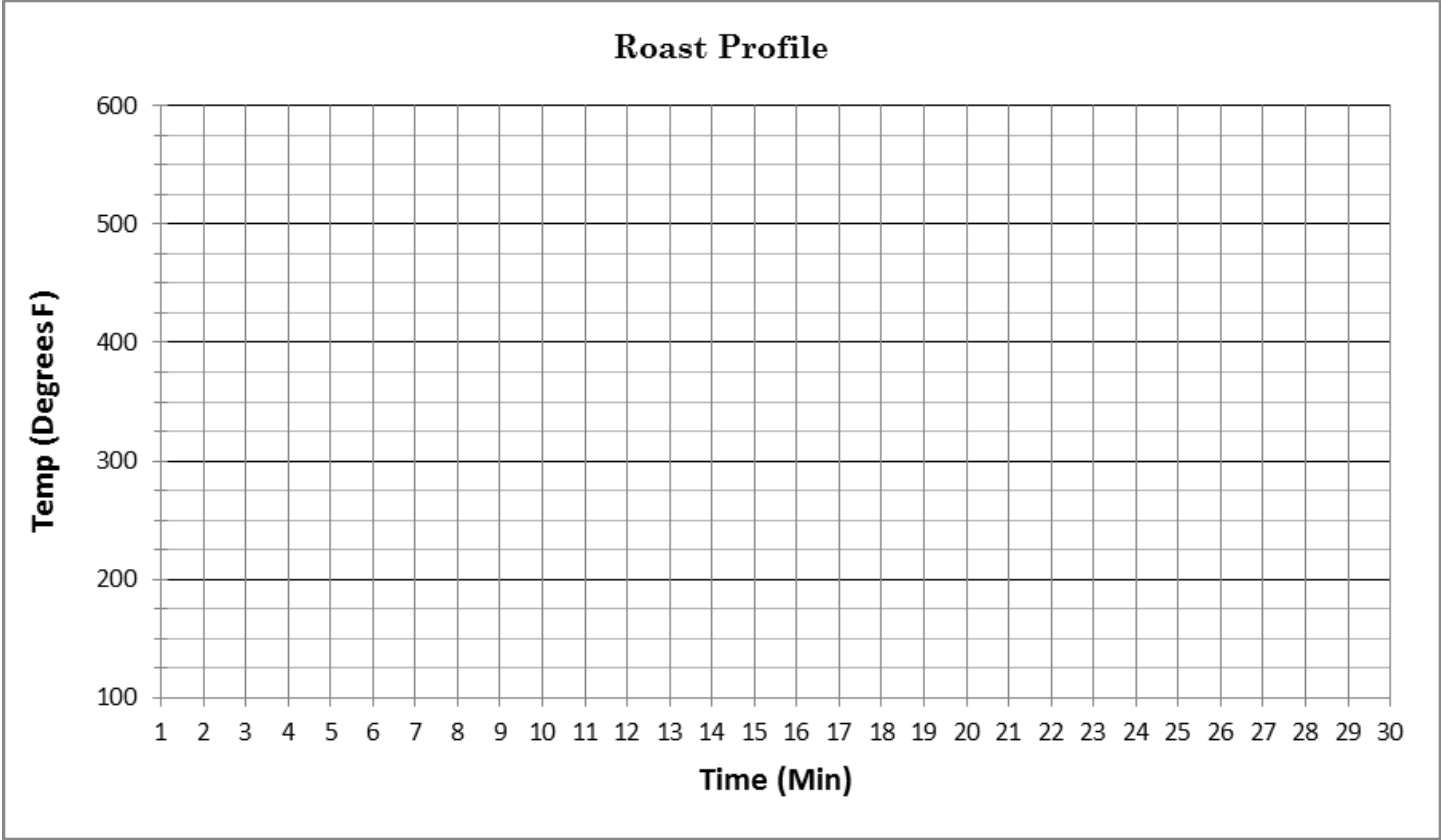
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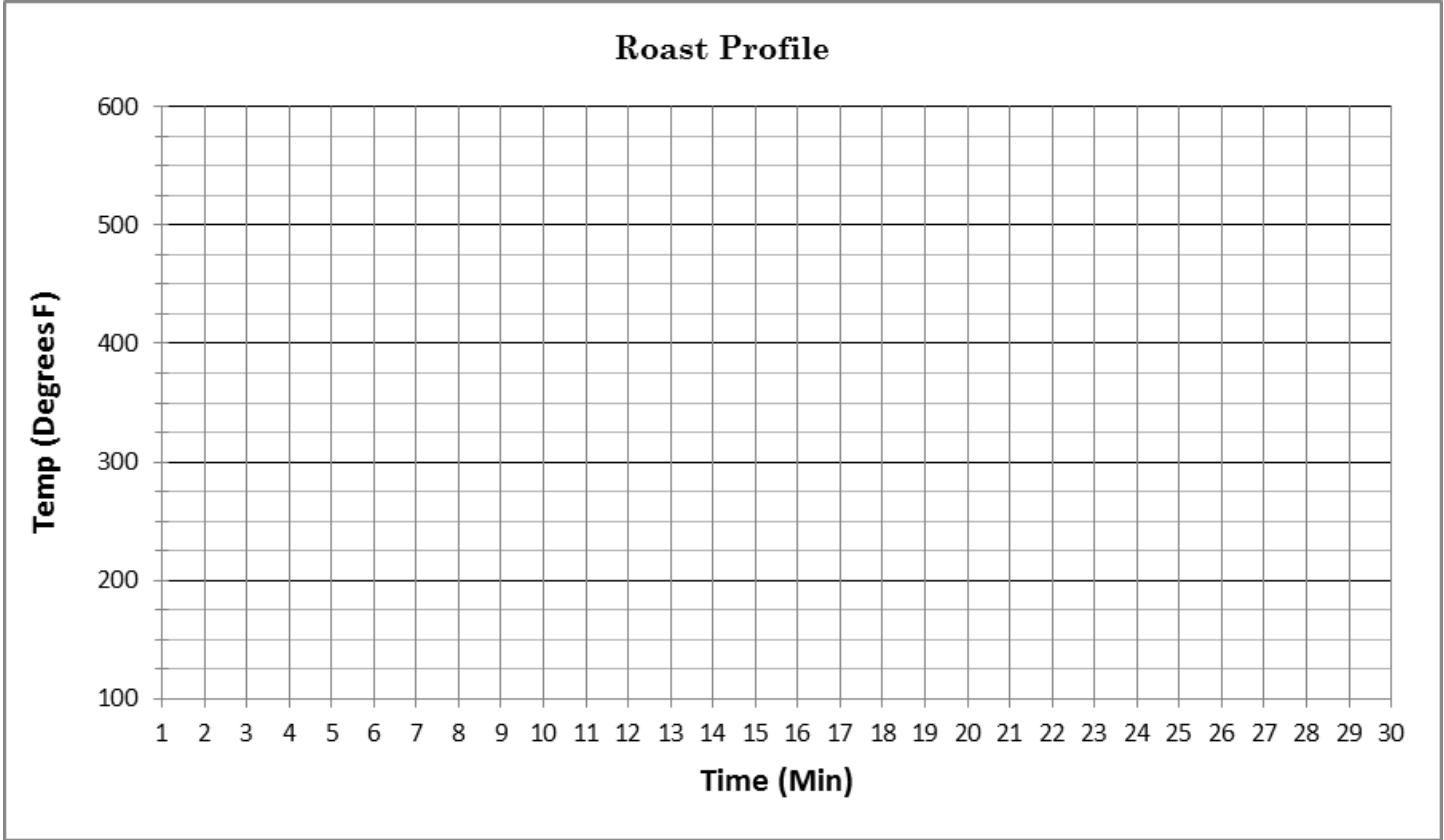
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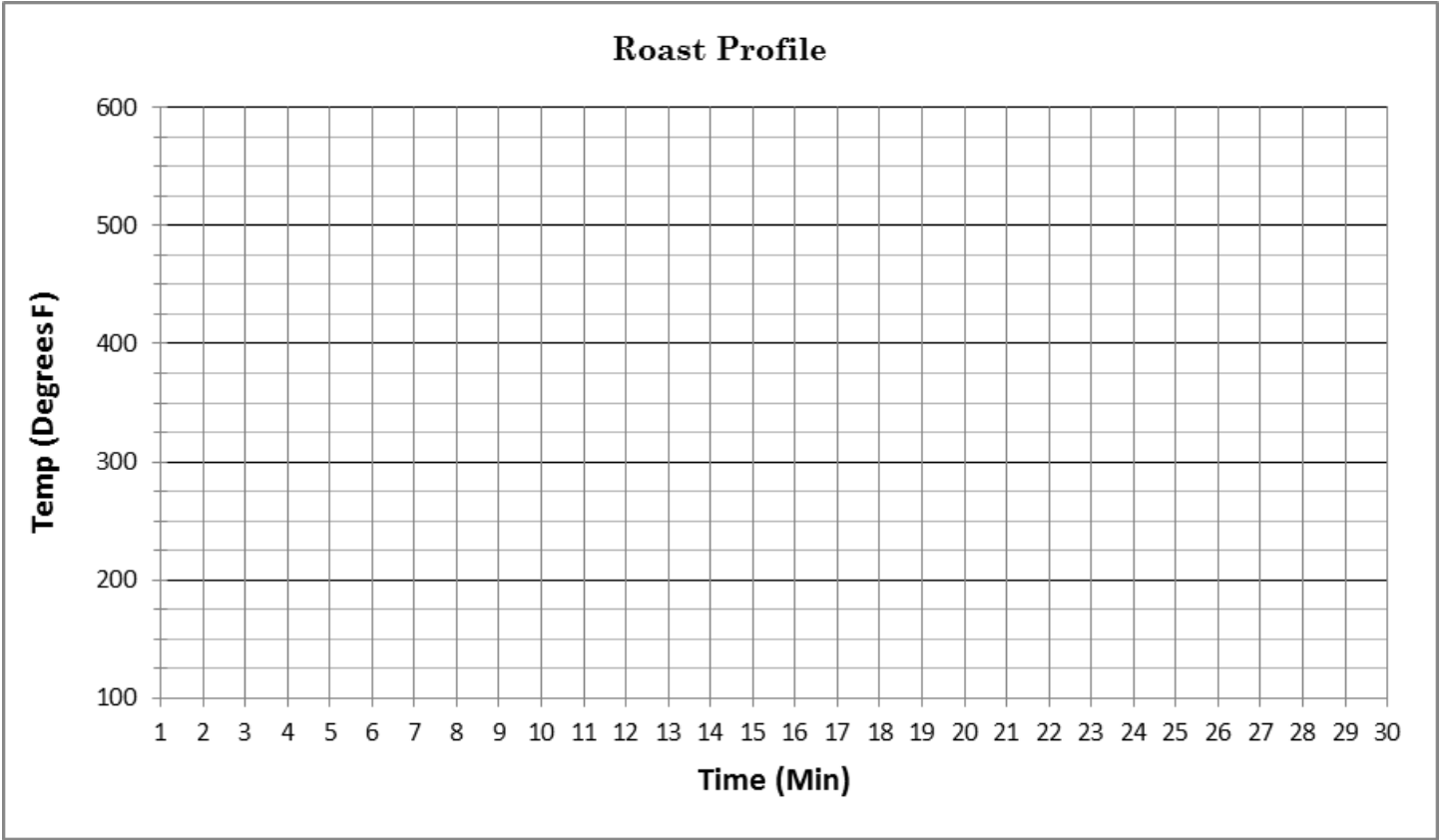
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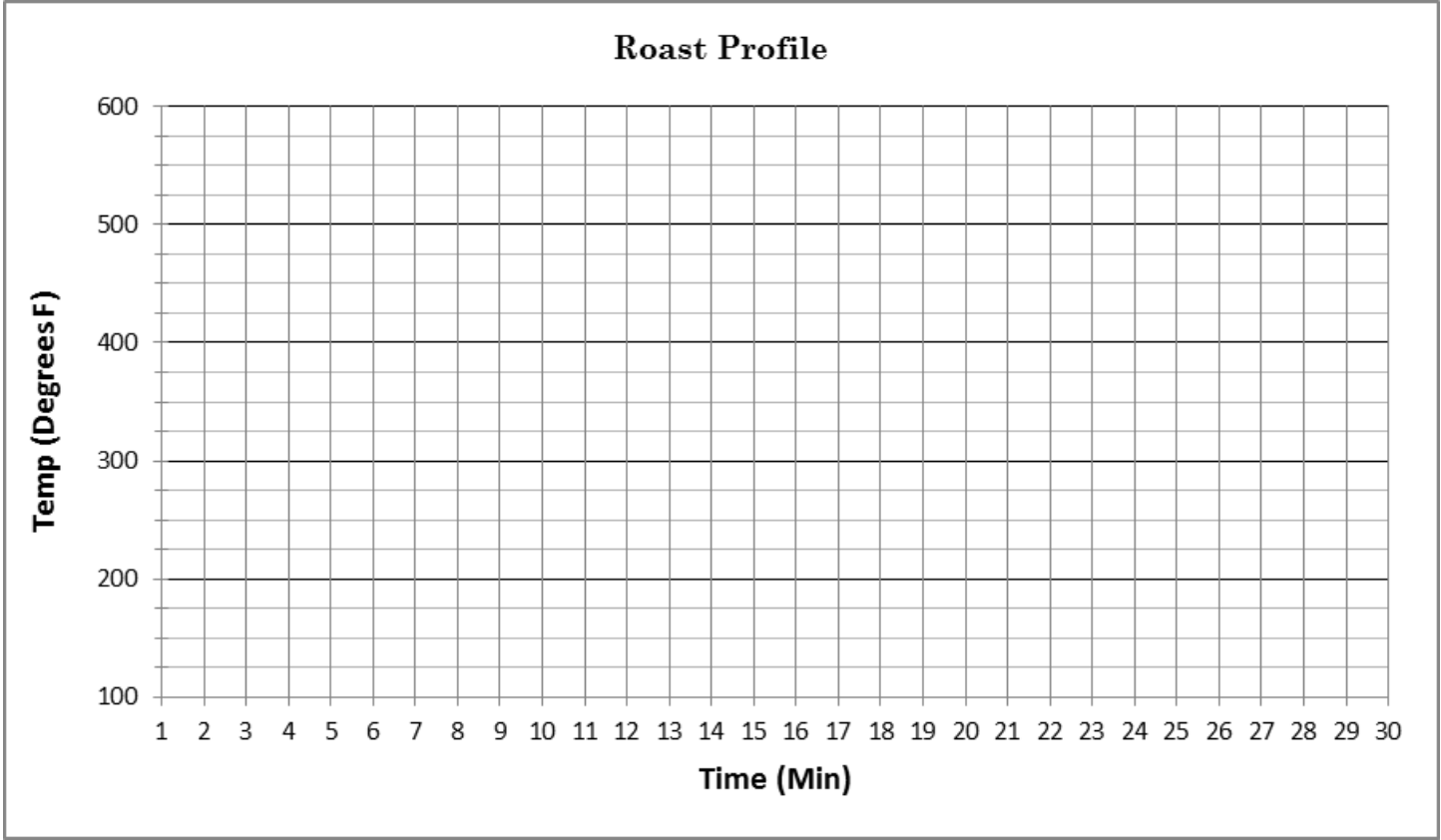
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Phone: 509.228.6916

Email: customerservice@coffeecrafters.com

Address: 708 S. Clearwater Loop Ste 105 Post Falls Id 83854

Business Hours

Monday-Friday : 8:30 am – 5 pm

Saturday – Sunday & Holidays : Closed

