## Managing Your Roast

### **Apply sufficient heat at the beginning of the roast**

This is not to say drop the beans into a super-heated drum, as this will cause scorching and tipping defects. Rather, have the roaster at the predetermined charge temperature, load the beans, and then keep the heat high enough to reach a strong rolling first crack in a reasonable amount of time.

Bean development happens after first crack, so lengthening the time between loading and first crack will do nothing for its development. It will only extend its overall roast time, which will result in a baked and bland coffee.

### **Allow enough development time**

Underdeveloped roasts are dropped shortly after first crack, and have a green, grassy, and often peanut-like taste. It’s possible to get a well-developed light roast without these unsavory flavours by slowing the rate of roast after first crack.

Cutting heat and increasing airflow after a strong first crack will stretch out the time in between first and second crack. This will give the beans more development time, without heading hard into a dark roast. Precise timing will vary depending on your machine and batch size. With a little experimentation and cupping one can easily find the sweet spot of a well-developed light roast.

Roasting coffee is an art. Creativity in the blends and subtle adjustments in the roast process makes for vastly different coffees. This is what keeps the industry exciting and inspiring. Use the advice above as your base line for quality and then play with the space in between.

Your customers are sure to be impressed and keep coming back for more!