

Home Coffee Roasting Checklist

Equipment

- Roasting device (pan, oven, popcorn popper, or dedicated coffee roaster)
- Thermometer
- Colander or metal strainer for cooling
- Wooden spoon or whisk (for pan roasting)
- Airtight storage containers
- Kitchen scale
- Oven mitts or heat-resistant gloves
- Timer or stopwatch

Ingredients

- Green coffee beans

Pre-Roasting Preparation

- Choose a well-ventilated area
- Read safety instructions for your roasting method
- Measure out green coffee beans (usually 1/2 cup or 4 oz to start)
- Set up a cooling station with colander or a pair of strainers.
- Have a storage container ready

Roasting Process

- Preheat roaster (if using oven or dedicated roaster)
- Add beans to roaster
- Start timer
- Monitor temperature
- Watch for color changes in beans
- Listen for first crack
- Decide on desired roast level (light, medium, dark)
- Listen for second crack (for darker roasts)
- Remove beans at desired roast level

Post-Roasting

- Immediately transfer beans to colander or pair of strainers
- Stir, shake, or pour beans to cool quickly
- Remove any chaff
- Allow beans to cool to room temperature
- Let beans de-gas for 12-24 hours
- Store in an airtight container

Record Keeping

- Note bean origin and type
- Record roast date
- Write down roast time and temperature profile
- Describe the final roast level
- Add any observations or adjustments for next time

Remember: Always prioritize safety and enjoy the process of creating your perfect cup of coffee!