

Coffee Roasting Schedule

Supplier: The Green Coffee Collective <https://greencoffeecollective.com/>

Equipment:

- 18cm iron frying pan
- Sieve
- 300ml plant spray
- Ceramic hob with 1200W ring

Technique:

1. Preheat frying pan 5 minutes, setting 4 (of 6 switch positions) on 1200W ring
2. Weigh out 30g green beans, rinse under tap in sieve (30g beans will make 3 or 4 cups of coffee)
3. Transfer to preheated frying pan. Stir/shake every few seconds
4. Listen for “first crack” at around 4 to 5 minutes
5. At about 5 to 6 minutes blow off the chaff
6. At 7 to 8 minutes * transfer smoking beans to sieve and quench with water from plant spray to stop the roasting reactions
7. Some say it is best to let the beans stand overnight before using them
8. Store in an airtight container

* Precise timing can be critical here to get the roast right. I prefer a fairly light roast which keeps the specific flavours of the beans due to their origin; too much roast and they all taste the same. Like Costa or Starbucks coffee. Watch the beans as they roast; they don't all brown at the same rate, particularly if you are using a landrace (mixture of genetic types) like the Guchi Hambela Alaka beans. I like to stop before they all start to look the same. Watch out, too, for some beans getting an oily appearance. Again I prefer to stop the roast before all of them look oily.

Quenching: Don't wet the smoking beans. Use just enough spray to cool them a little.