


Slide 1

Class #3 Sample Roasting

Slide 2

Agenda

- Sample Roasting
 - The purpose
 - The protocols
 - The reason for the protocols
 - Roast Log introduction
- Cupping
 - The Purpose
 - The Protocols
 - The reason for the protocols
- First Roasting Homework



Slide 3

Review of last week

- Types of Heat Transfer
- Variables of a roast profile
- Types of Roasters
 - Replacable Parts
 - Fire Safety

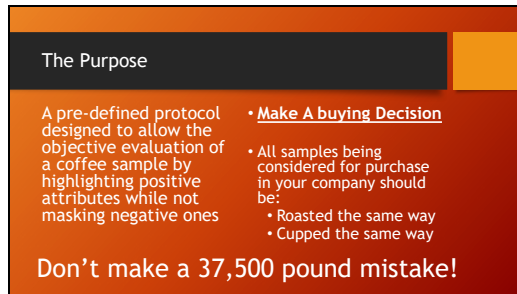


Slide 4



Sample Roasting

Slide 5



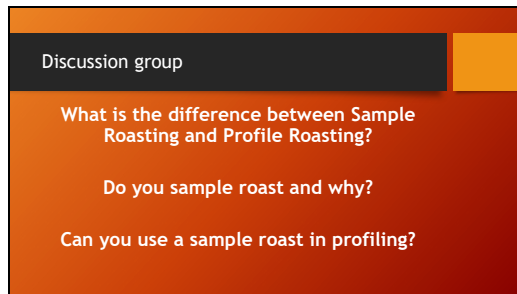
The Purpose

A pre-defined protocol designed to allow the objective evaluation of a coffee sample by highlighting positive attributes while not masking negative ones

- Make A buying Decision
- All samples being considered for purchase in your company should be:
 - Roasted the same way
 - Cupped the same way

Don't make a 37,500 pound mistake!

Slide 6



Discussion group

What is the difference between Sample Roasting and Profile Roasting?

Do you sample roast and why?

Can you use a sample roast in profiling?

Slide 7

The Protocols

TIME: 8 -12 minutes
WHOLE BEAN COLOR: Agtron 58 +/- 1 (Near Agtron 55 tile)
GROUND COLOR: Agtron 63 +/- 1 (Near Agtron 65 tile)
CUPPING: 8-24 hours after roasting

Slide 8

The Reason for the Protocols

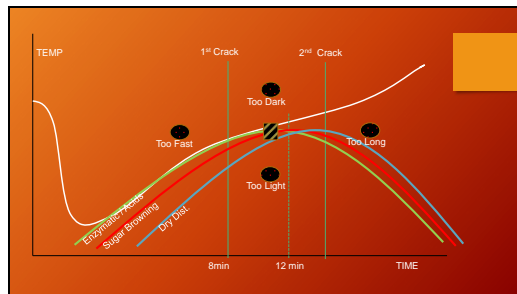
Understanding the potential of the coffee

Aromas and Flavors

ENZYMATIC - Most volatile group
SUGAR BROWNING- Second most volatile group
DRY DISTILLATION- Least volatile group

DEFECTS - WILL NOT be hidden by roast level

Slide 9



Slide 10

Bank Profile Record

Year	Q1	Q2	Q3	Q4	Total
2017	1	1	1	1	4
2018	1	1	1	1	4
2019	1	1	1	1	4
2020	1	1	1	1	4
2021	1	1	1	1	4
2022	1	1	1	1	4
2023	1	1	1	1	4
2024	1	1	1	1	4
2025	1	1	1	1	4
2026	1	1	1	1	4
2027	1	1	1	1	4
2028	1	1	1	1	4
2029	1	1	1	1	4
2030	1	1	1	1	4
2031	1	1	1	1	4
2032	1	1	1	1	4
2033	1	1	1	1	4
2034	1	1	1	1	4
2035	1	1	1	1	4
2036	1	1	1	1	4
2037	1	1	1	1	4
2038	1	1	1	1	4
2039	1	1	1	1	4
2040	1	1	1	1	4
2041	1	1	1	1	4
2042	1	1	1	1	4
2043	1	1	1	1	4
2044	1	1	1	1	4
2045	1	1	1	1	4
2046	1	1	1	1	4
2047	1	1	1	1	4
2048	1	1	1	1	4
2049	1	1	1	1	4
2050	1	1	1	1	4
2051	1	1	1	1	4
2052	1	1	1	1	4
2053	1	1	1	1	4
2054	1	1	1	1	4
2055	1	1	1	1	4
2056	1	1	1	1	4
2057	1	1	1	1	4
2058	1	1	1	1	4
2059	1	1	1	1	4
2060	1	1	1	1	4
2061	1	1	1	1	4
2062	1	1	1	1	4
2063	1	1	1	1	4
2064	1	1	1	1	4
2065	1	1	1	1	4
2066	1	1	1	1	4
2067	1	1	1	1	4
2068	1	1	1	1	4
2069	1	1	1	1	4
2070	1	1	1	1	4
2071	1	1	1	1	4
2072	1	1	1	1	4
2073	1	1	1	1	4
2074	1	1	1	1	4
2075	1	1	1	1	4
2076	1	1	1	1	4
2077	1	1	1	1	4
2078	1	1	1	1	4
2079	1	1	1	1	4
2080	1	1	1	1	4
2081	1	1	1	1	4
2082	1	1	1	1	4
2083	1	1	1	1	4
2084	1	1	1	1	4
2085	1	1	1	1	4
2086	1	1	1	1	4
2087	1	1	1	1	4
2088	1	1	1	1	4
2089	1	1	1	1	4
2090	1	1	1	1	4
2091	1	1	1	1	4
2092	1	1	1	1	4
2093	1	1	1	1	4
2094	1	1	1	1	4
2095	1	1	1	1	4
2096	1	1	1	1	4
2097	1	1	1	1	4
2098	1	1	1	1	4
2099	1	1	1	1	4
2100	1	1	1	1	4

Slide 11



Slide 12



Slide 13

The purpose of Cupping

Cupping is the tool to measure the qualities of a given coffee through the sensorial evaluation using aroma, taste and touch to explore smells, flavors and texture.




Slide 14

Protocols of cupping

Coffee to water ratio:	8.25 grams to 150ml water
Water quality:	125 - 175 PPM of TDS
Brew Temp:	93C +/- 2
Steep Time:	3-5 Minutes


Process
Weigh beans into cups to isolate defects. Purge grinder between lot samples. Grind each cup individually. Place on table and cover lids. Cup within 30 minutes of grinding.



Slide 15

Importance of protocols

Breakout topic(s):
Why follow all of the protocols?
What is the purpose of cupping in your shop?



Slide 16

HOMEWORK

Roast a proper sample roast. Cup the results.
Report your roast log and cupping notes to PhilCafe

Slide 17

End of Class 3
