

Log created at 12:26:38 13/10/2014

Roast Number: 6

Date: Oct 13

2014

Time: 12:27 - Green Hill (inside)

Ambient Temperature: 26.7

Ambient Humidity: 58%

Bean: Mexican Mountain Water Decaf - Organic RFA Utz Kapeh

Origin: La Selva Coop

Chiapas

Mexico

Weight Before: 250 grams

Weight After: 221 grams Loss: 12%

Load Temp: 75.3 BP

First Crack Start Time: 11min 31 sec

First Crack Temp: 179.1 BP

First Crack End Time: 13min 27sec

First Crack End Temp: 184.8 BP

Total Roast Time: 13min 27sec

Time Between FCs - Eject: 01min 56sec

Best De-gassing Time: day

Roasting Notes:

Mix of dark and light brown beans. NB: inside roasting = brighter light. Beans sound hollow. Most beans have light brown middle line.

Cupping Notes:

Day

Day

Day

Day

Elapsed time	T1	RoR deg/min	Event type	Fan Speed	Heat Setting
0:00	75.3		Beans loaded		
0:30	47		timer		
1:00	50.9	-24.4	timer		
1:30	61.6		timer		
2:00	72	21.1	timer		
2:30	82.2		timer		
3:00	91.1	19.1	timer		
3:30	99		timer		
4:00	107.5	16.4	timer		
4:30	115.2		timer		
4:49	120		timer	fan2	heat7
5:00	122.8	15.3	timer		
5:30	129.7		timer		
6:00	135.7	12.9	timer		
6:30	141.8		timer		
6:49	145		timer	fan3	
7:00	146.5	10.8	timer		
7:30	151.2		timer		
8:00	155	8.5	timer		
8:30	158.7		timer		
9:00	162.9	7.9	timer		
9:15	165		timer	fan2	heat5
9:30	167		timer		
10:00	170.4	7.5	timer		First Cracks
10:30	173.5		timer		1st: 9min 35sec - 167.8
11:00	176.1	5.7	timer		2nd: 10min 18 sec - 172.5deg
11:30	178.9		timer		3rd: 10min 34 sec - 174.2deg
11:31	179.1		First crack start		4th: 11min 31sec
12:00	180.5	4.4	timer		
12:30	182.4		timer		
13:00	183.8	3.3	timer		
13:27	184.8		1 Beans ejected		

RoastLogger

Roast6.csv = Red Line

Roast2.csv = Brown Line

