

Date _____ Roast Master _____ Machine _____
 Coffee _____ Batch # _____

	Temp		Time		Temp		Time		Temp		Time		Temp		Time		
	TurnP.		1st		End1		2nd										
Minutes	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
F / C Temp																	
30 Seconds																	
Interval Change																	
Other Notes																	

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KEY EVENT CALCULATIONS - BATCH # _____

	TIME IN 1st	DEVELOPMENT
START 1st :		
END 1st :		
START 2nd :		
END ROAST :		

DEV / TOTAL = % DEVELOPMENT	
TOTAL ROAST TIME :	
TIME IN DEV :	

* HINT - convert times to seconds for easier calculations.

	G-R = LOSS	LOSS / G = %
GREEN MASS		
ROAST MASS		

(R - G) / G = % INCREASE	
GREEN VOLUME	
ROAST VOLUME	

* HINT - fix mass to measure. E.g. 100g roast / 100g green.

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