



## **Bodhi Leaf Coffee General Roasting Guide**

This is a supplemental guide only! Please thoroughly read your machine's manual and use this guide only in combination with the manual.

Before attempting to roast with any machine, it is very important to thoroughly read the manual provided. Roasting coffee can easily lead to fires and injury if not used properly so safety is extremely important!

Always roast with a fire extinguisher nearby. Thoroughly read the manual and understand important safeguards.

Never leave the roaster unattended when in use even if the roaster has automated functionality.

Follow all scheduled cleaning and maintenance as listed in the manual. Failing to follow cleaning and maintenance procedures can cause longer roast times and fires.

Do not roast with extension cords. Extension cords and even different power outlets can adversely affect roast times and the machine's functionality. Try to roast on the same power outlet for the most consistent results. If you feel like your roaster is not getting hot enough, try moving to a different power outlet.

Ambient temperature can have a huge impact on roast times and temperatures. Roasting indoors is ideal for consistent ambient temperature. When roasting indoors, always roast somewhere with good ventilation such as near a window or under the hood of your stove. All roasts produce smoke, but darker roasts generally produce more smoke than lighter roasts.

Make sure to clean all chaff between each roast. Chaff is the "skin" around the green coffee and is separated from the beans while roasting. Chaff may also be referred to as "silverskin" while still on the green beans. Some coffees may have more or less chaff than other coffees so pay close attention to reduce the chance of fire.

Be consistent! For best replicable results, weigh each batch of coffee before and after roasting. Record results and calculate how much weight was lost during roasting. We



recommend using our “Roast Log” during each roast for easy reference of all important roast data.

Store roasted coffee in a cool and dry environment (avoid the freezer or refrigerator). An air-tight container with a one-way valve to allow CO<sub>2</sub> to evaporate while not letting oxygen into the container is ideal. After roasting, allow 12 to 24 hours before brewing or storing in airtight containers. We have found that pour-overs taste best at 2 to 4 days after roasting and espresso tastes best at 7 to 11 days after roasting. Coffee is generally considered “fresh” for up to two weeks after roasting.