



## **Bodhi Leaf Coffee Nesco Roasting Tip Sheet**

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, powerstrips 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.

Complete each step from “Before you begin” in the Nesco manual.

The Nesco has a “fill line” and a “dark roast” line. We recommend always roasting by weight, rather than filling to the line on the machine. The Nesco roaster has a capacity of 5oz of green coffee, but we recommend roasting with 4oz of green coffee for more even roasts. Weighing your batch before and after roasting helps with consistency between batches and tells you how much weight was lost during roasting. Less coffee will roast faster and more coffee will roast slower in the Nesco. Check out our **Roast Log** for more ways to maintain consistency between batches! Fill the machine using the instructions in the manual.

The only user control is the amount of time the coffee will be roasting. More time will yield a darker roast and less time will yield a lighter roast. The amount of time is controlled with the up and down arrows. Time cannot be subtracted once the roast begins.

The unit of time displayed on the machine is only in full minutes, no seconds. We recommend using a timer when roasting for accuracy down to each second.

The roaster will automatically begin the cooling cycle when there is 5 minutes left on the timer. You may also press the “cool” button to begin the 5 minute cooling cycle at any moment in the roast. We suggest starting the roast with the maximum amount of time and manually choosing your finish time by pressing the “cool” button once you feel the beans have been roasted to your preference. The beans will continue to roast into the cooling cycle so try to forward think your roast by a few minutes. Take good notes and taste each batch to learn more about what you like and how to replicate it!



Once the cooling cycle is finished and the components of the machine have cooled, remove the coffee from the glass chamber and leave in a colander or sieve to cool to room temperature before storing. Use caution as the metal and glass components may still be very hot after the cooling cycle has finished.

Follow all cleaning and maintenance steps in the manual. Clean all chaff from the metal basket and from the screen. We prefer to wipe the chaff and coffee oils from the glass before starting the next roast.

If roasting multiple batches, allow ample time for the machine to cool off completely for consistent results. The first roast of the day is always slower than the second roast after the machine has been heated.

The Nesco machine is very sensitive to environment temperature and voltage. We are able to bring 4oz of green coffee well past second crack and into a French roast in 25 minutes before starting the cooling cycle. If you are not getting dark enough results, try roasting on a different electrical outlet or circuit.

We have had successful light roasts by taking 4oz of green coffee to first crack at approx. 11 minutes into roasting and pressing "cool" about 2 minutes after first crack or about 13 minutes into roasting (total roast time approx. 18 minutes). Adjust to preference as desired!

If you have any issues, please give us a call or email us at <info@bodhileafcoffee.com>

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