Name:	Dave Stanton	2020 UK Roaster Wars Roast Plan Sheet

Roasting Company: **Crankhouse Coffee**

Roasting Machine: **Petroncini TT7.5**

Please complete the roasting plan you will use to carry out your competition roast, filling in the time/temp/airflow/gas/drum log accurately

The roasting philosophy section will be reviewed by the judging team after the sensory assessment is complete.

Notes from your sensory plan will be transferred across to the the sensory evaluation sheet after the coffee is evaluated

Sample Assessment

Please fill in below what you believe to be the coffee provenance information based on your sample roast assessment

		Score	/5
Post Harvest Process:	Natural	Score	/5
Origin:	Costa Rica	Score	/5
Cultivar:	Villa Sarchi	Score	/5

Roasting Philosophy Behind Your Goals

The green coffee displays fresh and vibrant aromatics, reflective of its quality processing and provenance. Sample roasting yielded high sweetness and med-high acidity levels with some delicate aromatics and flavour components.

·The intention in the competition roast profile is to highlight the clarity of the pleasant fruit and acidity characteristics and avoid overpowering them with too much sugar development. Therefore a fairly aggressive/fast profile will be used with a 3 minute maillard time and short 1'20" development after First Crack. To maintain vibrancy in the cup the profile will aim to avoid a sudden crash of Bean Temp (BT) through and beyond First Crack.
·

Score /15

Roasting Plan

Time	Gas (10 points)	Bean Temperature (10 points)	Inlet/ Environment Temperature	Airflow	Drum Speed
0	0	205		80	FIXED
20"	80	125		80	
5'00"	65	160		80	
9'20"	0	205		100	

Gas Control Accuracy

Points Missed _____ Score _____ /10

Bean Temp Control Accuracy

Points Missed _____ Score _____ /10

Loading Temperature:	205 **°C**	Actual ____	Score ____	/10
Colour Change Temperature:	160 **°C**	Actual ____	Score ____	/10
Exit Temperature:	204 **°C**	Actual ____	Score ____	/10
Total Time:	9 **m** 20 **s**	Actual ____	Score ____	/10
Development Time:	1 **m** 20 **s**	Actual ____	Score ____	/10

Sensory Plan

Main Flavour Descriptors

1 PEAR
2 HONEY
3 ORANGE

Perceived Roast Level (please tick box)

☐ Very Light	☐ Light	☒ Medium	☐ Medium Dark	☐ Dark

Roast Plan Evaluation Scale   **10** = All points accurate   **8** = 1 section missed   **6** = 2 sections missed   **4** = 3 sections missed   **2** = 4 sections missed   **1** = 5 sections missed   **0** = More than 6 sections missed

Temperature Evaluation Scale   **10** = Accurate   **8** = +/- 0.1º to 2º   **6** = +/- 2.1º to 4º   **4** = +/- 4.1º to 6º   **2** =+/-6.1º to 8º   **1** =+/-8.1º to 10º   **0** = More than +/- 10.1º

Time Evaluation Scale   **10** = Accurate   **8** = +/- 1 sec to 5 sec   **6** = +/- 6 sec to 10 sec   **4** = +/- 11 sec to 15 sec   **2** =+/-16 sec to 20 sec   **1** =+/-21 to 25 sec   **0** = More than +/- 26 sec