## **ROASTING LOG**

DATE: 2/2/08 TIME: 11300m ROASTER: Gene Cafe

COFFEE: Costa Rica Rota Select - Burnen

BATCH SIZE: 802 NET WEIGHT: 6.9 1st CRACK: 11

WARM-UP PROCEDURE: Full wormung 200 155

Time	Time	Temp	Temp	Notes	
19					
18					
(T)	0		350		
16	1				
15	2				
14	3	345	482		
13	4				
12.5	4.5				
12	5				
11.5	5.5				
11	6	440			
10.5	6.5				
10	7	456		Peant look	
9.5	7.5	-			
9	8				
8.5	8.5				
8	9	480			
7.5	9.5			The same of the sa	
7	10	476			
6.5	10.5				
6	11	474		CRACK LOTS O	C
5.5	11.5		465	CRACK LOTS OF	
5	12	456		000 000 000	
4.5	12.5				
4	13	464			
3.5	13.5			v	
3	14	460			
2.5	14.5				
2	15	460			
1.5	15.5			CRACK	
1	16			STO PLES	
.5	16.5			. , , , , , , , , , , , , , , , , , , ,	
0	17				

## Notes:

FYI: The first 'Time' column is how long I set the Gene Café to run. (I always start at 17 minutes and adjust from there)
The second 'Time' column is the actual running time of the roast
The first 'Temp' column is the actual readout from the unit
The second 'Temp' column is where I set the Gene Café

This roast started at 350 degrees, bumped to 482 after 3 minutes, rolled back to 465 just after 1st crack, then stopped just after 2nd crack at 16 minutes into the roast.