

Team Name	
Roasting Machine	
Date	
Coffee Origin	
Process	
Sample name or number	



TIME	ENV TEMP	BEAN TEMP	GAS	AIR FLOW
<b>Charge Temp</b>				
1 MIN				
2 MIN				
3 MIN				
4 MIN				
5 MIN				
6 MIN				
7 MIN				
8 MIN				
9 MIN				
10 MIN				
11 MIN				
12 MIN				
13 MIN				
14 MIN				
15 MIN				
16 MIN				
17 MIN				
18 MIN				
19 MIN				
20 MIN				

KEY EVENTS	TIME	BEAN TEMP	ENV TEMP	GAS
GRASS				
HAY				
BREAD				
A POINT				
FIRST CRACK				
RD START				
END				
TOTAL RD				

Detailed Notes

DENSITY	
WEIGHT IN	
WEIGHT OUT	
SHRINK %	
COLOR BEANS	
COLOR GROUND	
ADDITIONAL ROAST DETAILS	