

Roast Your Beans Well And You'll Have Great Coffee

Dried after being skillfully selected the beans are where you should start with to attain a good roast.

For different kinds of beans to separate a wash is used to remove from the bean the fleshy fruit part by some bean processors. Easier separation or removal gets easier when the bean float higher due to the difference in density. A more expensive and slower dry-process is used by others.

Wet-processed beans acidity is more striking whereas more subtle acid profile is present in dry-processed beans. It is desirable to have in the coffee some acidity. A lifeless, flat cup is the alternative.

During roasting when beans heat up what happens to them?

In varying concentrations aromatics and acids are produced during the process together with additional flavor compounds

The green beans are gradually dried to a yellowish touch when the beans absorb heat during the first stage. The beans are either raw or unroasted when they are referred as 'green', not specifying their color. A smell reminiscent of popcorn or toast will be in the beans after being properly done.

Aided by the temperature increase of the moisture the skin has enclosed, the caramelize of the bean sugar will begin at 170°C-200°C (338°F-392°F). So, the correct moisture content which is a result of accurate drying is important. For the final brew reaching the proper amount is important as caramelized sugars are less sweet.

Beans will lose about 5% of their actual weight, become light brown and expand to nearly twice their original size simultaneously at about 205°C (400°F). Releasing some CO₂ and losing about 13% extra weight will happen to beans when the temperature ascends to about 220°C (428°F).

Getting on an oily sheen while becoming medium-dark brown is what happens to the roasting beans as the temperature escalates to around 230°C (446°F). The 'second crack' phase when entered by the beans frequently there will be a loud pop.

Roasters should not to overdo it and be very cautious here. The air's oxygen can combine with the oils on the beans outside and volatile aromatic compounds can boil off. Leading to peel the desirable flavors of the bean and giving it a burnt flavor can happen due to this process.

Acidity, bitterness and a multitude of other characteristics should all be at the accurate balance as the final flavor profile is what the goal is for either coffee or [espresso](#).

When rubbed on the mouth's roof the feeling of the tongue is referred to when used as tasters do. Largely determined by the roasting and the growing situations, uncontrollable by home roasters gives the drink its fat content.

The final product will be left with bitter compounds of high concentration because of a roast which is too light. A burnt taste which is excessively chocolaty will be produced by too dark. To find the balance suiting your taste you have to experiment.

About the Author

Focusing on informing about home espresso machines, John Bakers is writing first and foremost for <http://www.coffee-espresso-maker-tips.com>. On his site you can learn about his comments on [how to make espresso and home espresso machines](#).

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