Coffee Roasting

My coffee roasting notes

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Skywalker Roaster Info

Arduino for connecting to Artisan

https://github.com/jmoore52/SkywalkerRoaster/blob/main/README.md

Youtube Tutorial for Artisan mod

https://www.youtube.com/watch?v=7sCwAg7CAzw

Roaster Wiki

https://skywiki.coffee

General Roasting Guide

	Light	Medium	Medium dark
Development rate	10–18%	17–22%	>25%
Time	FC to FC+40s	End of FC to +1:30s	SC
Temp + FC (125 g)	4–8 °C	9–12 °C	+20 °C
Temp + FC (150 g+)	5–9 °C	11–14 °C	+20 °C

Default setting:

Start temp	183 °C
Power	60
Fan	30
Drum speed	70

Rule of thumb (normally):

Turning point should be around 25–40 s.

Begin – yellowing (“stage A”): 4:30–5:00

Yellowing – FC (“stage B”): stage A + 3:00

FC – finish (“stage C”): check table above

Procedures:

1. Warm up at 202°C for 1 min.
2. Set to 185 °C, let it reduce until 183–185 °C, hold for 1 min. Check if the air temperature is steady too.
3. Insert beans and adjust power to 60
4. When ROR = positive, adjust power to 90 to 100 (light roast = 100, medium roast = 95, dark roast = 90) OR the earlier the turning point, the lower the power is (e.g., 25s = turning point, power = 90)
5. From 2:00 to 2:30, reduce power by 5

6. When ROR begins to decrease, increase fan speed by 10 to make sure ROR steadily decrease (NOTE: increase fan speed may also increase ROR, keep an eye on ROR trend, reduce power by 5 if needed). Do this before yellowing (“stage A”).
7. After yellowing (“Stage B”) + 20s, reduce power (by a step of 5) for steadily decrease in ROR (e.g., from 90 to 60 gradually). Reduce only if there is an upward trend >10 s. DON’T LET ROR TO CRASH
8. Before FC (FC minus 10°C, typically ranged from 185–195°C):
    - Reduce power by 5 or 10, if there is **any sign of ROR increase (=exothermic stage).** However, don’t let power goes below 60.
    - Increase fan speed twice by 5 (total = 10).
9. When FC is in progress:
    - reduce power (reduce by 5). **For washed bean**: During FC, ROR may drop drastically. To fix this, increase power and rotation to 70+.
    - If it still increases, drum speed = 70+.
    - If it still increases, fan = 50+.
    - Then, reduce power stepwise by 5 until it’s finished.
10. For medium and dark roast, final fan speed = [medium: 55, dark:60] + drum speed (70–80).
11. Check table above for ideal roasting levels.

Roasting Record

Roasting Record and notes

You may find the roasting date to reference to the note.

Roasting Record

31 Oct 2024 Guatemala Medium Roast



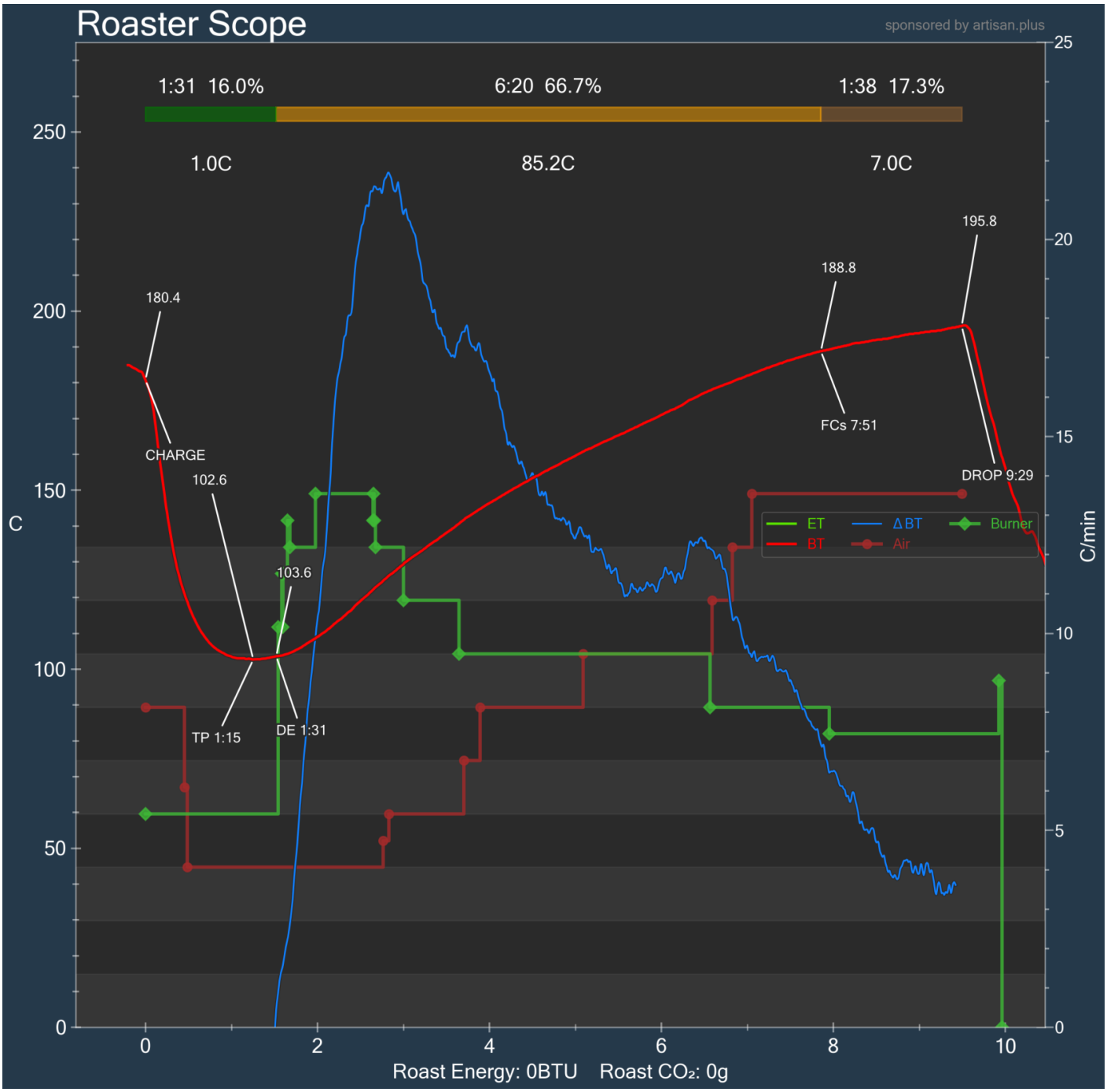
Medium Roast Dev 19.2% 320g

Guatemala Antigua Los Volcanes

EAP HK 200 CUP 120

Roasting Record

29 Nov 2024 Honduras Abeja Honey - Medium Roast



Bean information

https://drwakefield.com/coffees/honduras-abeja-honey/