

We talk a lot about judging our roasts visually, but all the coffees on this card are roasted to the same level, yet appear so different! The silverskin (chaff, including the chaff that remains in the fold of the bean) can change the perception of roast so much. In wet process coffee it appears manilla or tan, but in dry process, and especially decaf, it is quite dark. This, along with surface texture-related reflectance can make roast levels appear incredibly different. This card itself might be useful to keep by your roaster, as well as preparing your own roasted coffee samples to compare your roasts to. And nothing beats a good directional light source (we like LEDs) near your roast machine to help you read roast levels as the coffee changes. -T.O.