

Sweet maria's

Stovetop Coffee Roasting Tip Sheet

Stovetop roasting is an inexact science, but a great way to get started roasting on the cheap. We have set some heat and time parameters below to use as basic guidelines. It is important to keep the beans moving to prevent scorching. If you have a gas burner it is a good idea to use a cast iron skillet below the popper to help diffuse the heat. The popper does work great directly on an electric burner.

Supplies: Stovetop popcorn popper or cast iron skillet, green coffee beans, colander, glass jar (tupperware or ziplock bags will also work for storing roasted coffee), kitchen scale, kitchen thermometer, and cast iron skillet or similar pan (optional)

Adding a thermometer to your popper - Not required but can be useful information:

It is easy to punch a hole using a hammer and nail or drill a 3/16" hole through the middle of the flap that clips to the rim. We have more details on how to make a thermometer clip on our website. If you are using a thermometer remember, you are measuring the air temperature in the popper, not the bean temperature.

Instructions:

- **Turn on an exhaust fan or open a kitchen window.** Have all your supplies within reach.
- **Preheat the popper/cast iron skillet** for a few minutes (about 200°F).
- **Add your beans and crank at steady pace.** We recommend using 8 oz. or 226 g. If your beans start to scorch turn down the heat or take the pan off the burner for a bit. Open the lid occasionally to monitor the roast level.
- **At around 8-15 minutes you should hear the first crack and see some smoke.** Though not necessary you can reduce the heat between first and second crack to draw out the roast time. Second crack ought to occur anywhere from 13 minutes to 18 minutes. Stop the roast anytime after first crack, remember the beans do continue to roast a bit after you pull them from the heat.
- **Pour the beans into a colander to begin the cooling process when your roast preference is achieved.** Agitate beans in a metal colander or two bowls, keep in mind the chaff will start blowing off at this point, if possible move outdoors.
- **Fresh roasted coffee should be rested at room temp for 12-24 hours to off gas CO2.** After this rest time, brew or store your beans in a jar with tight fitting lid or ziplock bag to preserve freshness.
- **Eventually, you will want to personalize the process.** If the roast goes too fast, use a lower heat or try raising the popper off the heat source to customize your roast profile.

Tips:

- **If the agitator jams, don't force it.** Work it free by cranking in the opposite direction.
- **Having trouble getting an even lighter roast?** Slow down the initial warm-up period (from the time you add coffee until first crack). Lower the overall heat.
- **Occasionally clean the popper with hot water to reduce the coffee oils.** I clean mine after every 15-20 roasts.