

General Home Roasting Observations for **SwissMar Alpenrost** Roasters

Read your owner's manual for the Alpenrost before using. This is a "tip sheet" ...not instructions.

Home roasting is fun and you will be amazed how easy it is. Don't be afraid of crackling coffee beans and pay attention to the process, especially toward the end of the roast.

- Coffee roasting produces a wonderful fragrance, unobtrusive with light roasts but smokier if you roast dark. Operating any type of stove hood fan helps if the smoke is too intense for you. You can roast on a porch or near a partially open window weather permitting. Cold air temperatures will effect the roast, and may make the roast stall completely! As a larger capacity 1/2 Lb. roaster, the Alpenrost will produce more smoke than other home roasters... Venting is mandatory!
- Roasting produces chaff. Chaff is a fine skin that detaches from the bean as your roast is agitated. Empty the chaff collector between every roast. You will want to periodically clean the chaff from around the burners with a vacuum. Also, remove any charred coffee beans from the drum or chaff tray between roasts.
- The inside reflective surfaces of the Alpenrost need to be kept clean and as shiny as possible to make sure the roaster gets up to temperature and works properly. A degreasing cleaner like Simple Green or Goo Gone will soften the baked-on oils so they can be removed. Some folks have removed the inside top cover and run it through the dish washer. If your roaster is not getting as hot as it used to this is probably the reason.
- Never leave the room while you are roasting coffee, even though the roaster is automated. The difference between a dark roast and a fire is not as much as you think!
- **IMPORTANT!!!** The Alpenrost is very sensitive to changes in the **WEIGHT** of the green coffee. You must weigh the coffee in each batch, and be consistent! (We currently offer a digital scale for this purpose). 8 oz. roasted on 8 is a City roast (Medium) while 7 oz. roasted on 8 is a Full City/Vienna Roast... 6 oz. on 8 will be dark French! I would suggest roasting your first batch at "8", though this may be too light for most people. The Alpenrost results do vary based on the line voltage and ambient temperature, so an "8" on my unit at the shop can be different from yours. On my machine an 8 oz. batch on 8 produces a light City roast. Also, do not lift the hood of the roaster during the roast cycle ...you will let the heat escape!
- Some small or long-bean coffees will wedge into the perforations of the drum during the roast process. This doesn't effect the quality of the roast overall, but since they are charred, they should not be used for brewing coffee. This can create a lot of smoke. In general, Yemenis and small peaberries can cause this problem.
- This roaster needs to be level in order to roast evenly and to a dark roast. Be sure the roaster is on a level surface or the beans will pool at one end and not be exposed to the heating element properly.
- I prefer to dump the coffee into a stainless mesh colander after the cooling cycle completes to get the coffee away from the warm surfaces. When the coffee is room temp. I transfer it to canning jars. Coffee is better after 4 hours of "resting", which allows the CO₂ to de-gas from the coffee. It is at its flavor peak at 12-72 hours. When you open the jar, you will know what I mean!
- No home roaster is designed to do serial batches! Wait for the machine to cool before doing another batch. For the most consistent results, wait for the machine to completely cool before doing a second batch - at least 20 min.
- SwissMar provides an excellent 1 Year warranty -on the roaster and they handle all repairs and replacements directly. -send in the registration card right away! Call them directly 800-387-5707 if you ever have a mechanical problem with the roaster. And **READ** their instruction book!!!

The Roast Process Overview

- For the first 3 minutes the bean remains greenish, then turn lighter and emit a grassy smell.
- The beans start to steam as their internal water content dissipates.
- The steam becomes fragrant. At around 15 minutes on the Alpenrost you will hear the "first crack," an audible cracking sound as the real roasting starts to occur: sugars begin to caramelize, bound-up water escapes, the structure of the bean breaks down and oils migrate from their little pockets outward.
- After the first crack, the roast can be considered complete any time according to your taste. The cracking is an audible cue, and, along with sight, smell, and taste tells you what stage the roast is at.
- Caramelization continues, oils migrate, and the bean expands in size as the roast becomes dark.
- At this point a "second crack" can be heard, more like a snapping Small pieces of the bean are sometimes blown away like shrapnel! This happens around 19 minutes on my Alpenrost. The cooling cycle begins when you hear the sound of the Alp. vent doors click open. As the roast becomes very dark, the smoke is more pungent (oils burn against the hot surfaces of the roast chamber) as sugars burn completely, and the bean structure breaks down more and more. Eventually, sugars burn completely, and the roast will only result in thin-bodied cup of "charcoal water."