



MAN CRATES
PROJECTS

ESPRESSO YOURSELF

DIY COFFEE ROASTING GUIDE



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The Coffee Roaster

A Horoku is a traditional Japanese Donabe roasting tool specifically for tea leaves and sesame seeds. We've repurposed it to perfectly roast green coffee beans. Gently oscillate your beans over an open flame until your desired darkness is achieved, and treat your nose to a freshly roasted aroma.

The Beans

Coffee: Honduras Kingdom Growers
Cupping notes: Sweet citrus fragrance and orange flavor, notes of vanilla and custard with a creamy body and finish
Region: Montecillos
Variety: Bourbon, Typica, Caturra
Processing: Washed
Altitude: 4000-5200 ft.

Coffee: Mexico Chiapas Turquesa
Cupping notes: Medium body and acidity with hints of woodiness and, spice, with a chocolate finish
Region: Soconusco
Variety: Bourbon, Caturra, Catuai
Processing: Washed
Altitude: 2700-4800 ft.

*** Additional Equipment:** You'll need to roast on top of a stove top or burner, and wear heat-resistant gloves.

PRECAUTION

This might seem obvious, but the roaster gets hot, so it's best to wear a pair of heat-resistant gloves when handling it. Better safe than sorry.

Always hold the roaster by the wrapped handle and avoid touching the bowl. It's easier to hold your coffee mug when your hands aren't wrapped in bandages.

When roasting, smoke will rise from the roaster. It's a good idea to turn on an exhaust fan to help clear out the smoke.



PORTIONING

To ensure an even roast, measure out 70 grams (6 tablespoons) of green beans. Place the beans into a bowl to avoid spillage when pouring the coffee into the roaster. If you need a little less caffeine, you can always roast less than 70 grams. That's the maximum, not the minimum.



PRO-TIP: The roasting process leads to water loss in all types of beans. Most beans start off at about 10-12% moisture and end up at around 3%. Light roasts experience about 10% weight loss and dark roasts experience about 15% weight loss. So it's a good idea to portion out around 10% more green beans than you think you'll need.

ROASTING

Preheat the roaster over a medium flame for 2-3 minutes. Once the roaster's nice and toasty, pour the portioned out green beans from the bowl directly into the roaster through the center opening.

Gently oscillate the roaster side to side to achieve an even roast, because nothing's worse than burnt beans.

After 3-4 minutes, the beans will turn light brown, smoke slightly, and release a pleasant coffee scent.

After about 5 minutes, the beans will begin to produce a loud popping/cracking noise. Congratulations! You've just achieved the "first crack," the moment when coffee beans begin to approach edibility.

FUN FACT: Coffee beans crack when roasted because the moisture begins to evaporate. This moisture forms steam and the pressure forces the beans to burst open.



Light Roast

To achieve a light roast, stop the roast during the first crack. A light roast produces a cup that's acidic and sweet, with flavors of grain or tea.

Medium Roast

For a medium roast, continue roasting after the first crack. The popping will gradually decrease as the beans turn to a medium brown. When the popping stops completely, the smoke may begin to darken slightly, giving off a sweeter and fuller smell. Stop roasting at this point for a cup that's bright, acidic, and refined.

Dark Roast

To achieve a dark roast, just continue roasting. 2-3 minutes after the first crack, a second crack will occur and the popping will be almost continuous. The smoke will thicken and darken, and a pungent smell will arise as the beans turn dark brown in color. A sheen will appear as oil develops on the surface of the bean. A dark roast will provide a cup that's rich and bold.

As you reach your desired roast, remove the roaster from the fire to finish off.



Green



Light



Medium



Dark

REMOVING CHAFF

Once you've achieved your desired roast, you'll notice dried coffee bean skin stripping off the beans. That's called chaff and it's totally normal. To remove it, blow through the hollow handle while gently shaking the roaster side to side.

You'll want to do this outside to avoid it flying all over your kitchen.

Pour the beans out by tilting the roaster vertically, allowing the beans to spill out from the handle opening.

PRO-TIP: Pour the beans directly into a colander to quickly cool them off and stop the roasting process.

Carefully shake the beans around to remove any excess chaff.



GRINDING

It's important to grind your beans immediately before you brew. Fresh coffee oxidizes and ages as soon as it's been ground. We recommend grinding within 15 minutes of brewing for best results. We prefer a burr grinder because it produces a uniform grind, resulting in a consistent and balanced brew.

Knowing which grind size to pick is important to get the best results for the coffee you're brewing.

A coarse grind has the consistency of sea salt and is fit for extraction through immersion, e.g., a french press.

A medium grind has a similar consistency to sand and is great for extraction through filtering, e.g., a pour over.

A fine grind looks a lot like table salt and is perfect for extraction through pressure, e.g., an espresso.



BREWING

There are many ways to brew a great cup of joe, but our preferred method is the tried-and-true pour over.

To begin, bring about 1.5 cups of water to boil.

Portion out 30 grams (3 tbsp.) and grind it to a medium coarseness.

Place the filter in the dripper and rinse with hot water over a mug to rinse out residues. This both seals the filter and warms up the mug.

Once you've disposed of the water, add the ground coffee into the filter and tap the sides to level the surface. Place the dripper and mug onto the scale and set it to zero.

YOU'LL NEED:

30 grams (3 tbsp.)
roasted coffee

Filtered Water

Coffee Dripper

Mug

Coffee Filter

Kettle

Digital Scale

Timer



First Pour

The first pour is called the bloom pour, which saturates the coffee and prepares it for an even extraction. Slowly pour 75 grams of water in a continuous, circular motion starting from the outside and moving towards the center. Allow it to drip for 30 seconds.

Second Pour

Start the second pour of 75 grams of water in the center and move toward the edge in a spiral, then circle back towards the center once more. By this

point, you should've poured 150 grams of water. Allow it to drip for 50 seconds.

Third Pour

Begin the third pour of, you guessed it, 75 grams of water, repeating the motion of the second pour. Allow to drip for 30 seconds.

Fourth Pour

Finish with a final pour of 75 grams of water to bring the total to 300 grams. Allow to drip for 20 seconds, then enjoy the cup of delectable coffee you roasted with your own two hands.



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