

How Your Coffee was Roasted

I roasted the Adame Gorbota G1 to Full City ++, a medium dark to dark roast.

💡 **Note:** There are lots of roasting scales, often related to the temperature of the roast, and the oiliness of the beans, but I go by the Steve Scale. Since I roast very small batches, they don't really compare to what I have found online. I look at the color of the beans and monitor the temperature. After roasting, the beans will get darker and oily after aging for a few weeks.

Here's an example; Peet's Major Dickason's Blend is "Dark Roast" according to them. I consider it medium dark. Whereas Peet's French Roast **is** Dark Roast. There are also Flavor Profiles – what Peet calls them – or Cupping Notes which my green bean seller calls them.

Major Dickason's Blend is described as rich, complex, and full bodied with notes of Earth and Spice.

Peet's French Roast is described as coffee-forward, wood smoke and burnt caramel with notes of Dark Chocolate, Smoke, and Burnt Sugar. (Yes, Kim was right, Peet's does burn some of their coffee. 🙄)

Starbucks uses a 6-point scale from Light to Dark where 3 is Medium and 4 is Dark. So it's all relative.

Anyway, you can go down the rabbit hole with this stuff. 🐰

I roasted the Organic Caranavi FTO to a Full City +, a medium dark roast. This is my preferred roast level, and the roast of the Kenya Muiri Estate coffee you drank at Thanksgiving.

Since I have not tasted these coffees, I would love to know what you think and what you taste.

Below you will find a visual that more or less shows the relative roast levels.

FULL CITY ROAST

BLEND

Roast Level:



green



light



medium



med-dark



dark

Click here to see your green beans and roasted beans:

<https://photos.app.goo.gl/DYC7N85SKis1aBGh7>

Love,

Steve