

# AFTER DARK


## BEHMOR 1600 PLUS COFFEE ROASTING KIT

Roasting coffee is an art and science. After Dark makes it easy with everything you need to roast your own. Artisanal fair-trade beans. Top-of-the-line drum-roasting technology. Complete customization. The unbelievable rich aroma and flavor of fresh-roasted coffee. Freshness measured not in days, but in minutes.

### 8 TIPS FOR COFFEE ROASTING GREATNESS

- 1. READ THE INSTRUCTIONS.** Read the Behmor 1600 Plus manual thoroughly before roasting your first batch. You'll come out with better flavor, a better understanding of the roast process, and your smoke alarms will thank you.
- 2. START SMALL (ESPECIALLY FOR DARK ROASTS).** Roast small quantities at first to become familiar with the roasting process. Each batch of green beans varies in characteristics, from moisture to size of the bean. These variables affect response to roasting, and can make the difference between a perfect bean and a burnt one. Starting small and paying close attention during roasting will greatly shorten the learning curve.
- 3. WATCH AND LISTEN.** Although the Behmor has several convenient pre-sets, the most reliable indicators for a finished roast are sound, sight and smell. You'll watch the beans darken to a beautiful deep brown, smell for any off-aromas and clearly move towards a darker roast with an audible first and second CRACK! Paying attention is especially important when dark-roasting beans, as the difference between dark roast and burnt can be a matter of seconds.
- 4. BE CHIEF OF CHAFF.** Every batch of roast beans will create debris in the roaster. This should be vacuumed up as often as possible, ideally after every roast. The more frequently chaff is removed, the less smoke you'll experience during roasting.
- 5. LET YOUR BEANS REST.** After roasting, you can loosely cover your beans and let them rest for 4-8 hours. This process, called off-gassing, allows CO<sub>2</sub> to escape from the beans, protecting the flavor of your coffee. Beans are ready to grind, brew and drink after four hours.
- 6. USE IT OR LOSE IT.** Your roasted coffee is best used within three days, one week at the most. After off-gassing, store your roasted beans in an airtight container to limit oxygen exposure—glass jars with sealing lids work well. For long-term storage, put beans in the freezer after off-gassing.
- 7. IT'S EASY BEING GREEN!** Green beans last much longer than roasted beans. Store in a sealed container in a cool, dry location and they will keep for 2-3 years without any loss of quality.
- 8. SHARING IS CARING.** One of the most rewarding aspects of roasting your own coffee is sharing it with friends and family. Whether you're brewing up a fresh pot for company or giving beans as a gift, home-roasted coffee is a treat and one that should always be shared.

#### YOUR KIT INCLUDES:

- Behmor 1600 Plus Drum Roaster
- One Pound of Organic, Fair-Trade Peace Coffee Green Beans 
- 32 oz. Coffee Scale
- Brew It Up 13 oz. Coffee Mug