

HOME ROASTING INSTRUCTIONS

Roasting your own coffee beans at home is: **EASY, FUN** and produces the **best coffee** in the world at a fraction of what you would expect to pay.

All you need to roast your own coffee at home is: Coffee Beans (buy your [green coffee beans](#) from U-Roast-Em, we know you will enjoy them), an oven, cookie sheet, colander and an oven mitt. *You can also use a skillet, a popcorn air popper, our FRESH ROAST coffee roaster or our new BLUE MOON POTTERY Roaster (see below).*

Pre-heat your oven to 500 degrees F. Spread beans evenly one layer deep on a cookie sheet, airbake is best. Place sheet on the middle shelf of your pre-heated oven. In about 8-10 minutes, there should be a crackling noise along with smoke and an essence of burnt coffee. From this point the roast moves quickly, pay attention. 2-3 minutes after the crackling noise the coffee should be reaching the shade you like. When the beans reach your desired shade, quickly and carefully remove sheet from your oven and dump into the colander. Stirring with a wooden spoon will speed up the cooling. Over a sink, or outside, gently toss beans to remove chaff separated during the roasting process.

Once cool they are ready to grind and brew. A period of 4-5 hours rest will produce an even better cup of your favorite coffee. For more detailed roasting instructions, email: info@u-roast-em.com