



Coffee Roasting

Method

Pick the ripe coffee cherries. Ripeness is determined by appearance and touch. Gently squeeze the fruit. If ripe, it will be slightly soft and give a little under the pressure. Ripe coffee cherries will also be bright red and glossy.

Pulp the berries. Squeeze the cherries to separate the coffee bean from the fruit. Soak the beans in a bowl of water for one to two days to break down the fruit and separate it from the bean. The fruit will float to the top and can be discarded, while the beans sink to the bottom of the bowl

Dry the beans. Lay the beans on concrete somewhere outdoors in the shade. Stir and rotate the beans several times a day to make sure they dry evenly. You will know the beans are dry when their outer skin flakes off easily. This may take 10 – 30 days.

Roast the beans. The simplest technique for roasting green coffee beans is to stir them in a flat pan over high heat. This method produces coffee beans with a variety of roast levels.

Other common DIY coffee roasters include hot air popcorn poppers (side-vented models).

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