

Roast Log v1.1

BY NC ND

http://nerdbea.nz

## Origin

Name

		- 1 9 11 1						
						g	%	
Date	_	150°C	210°C	1st Crack Start	Batch Size	- V	Wet Moisture	Total Roast Time
Batch #		175°C	220°C	1st Crack End	Final Weight	$g \Big _{T}$	% Dry Moisture	
Datch #	-	1/5 C	220 C	1St Crack End	Final Weight	-	Dry Moisture	1
Ambient Temp.	Profile Description	200°C	230°C	2nd Crack Start		%	Roast Colour	Comments
Date		150°C	210°C	1st Crack Start	Batch Size	$g \Big _{v}$	% Wet Moisture	Total Roast Time
Dute	1	130 0	210 0	15t Grack Start	Batert Stze	- +	vet1-1015ta/e	Total Roads Time
Batch #		175°C	220°C	1st Crack End	Final Weight	$g \Big _{\tau}$	% Dry Moisture	
Dateit #	1	1/3 0	220 0	IST Grack Inta	Tinui Weight		219 110.0.0.0	
Ambient Temp.	Profile Description	200°C	230°C	2nd Crack Start	Weight Loss	%	Roast Colour	Comments
Ambient Temp.	Frome Description	200 C	230 C	21ta Crack Start	Weight Loss		Noast Colour	Comments
						$g \mid$	%	
Date		150°C	210°C	1st Crack Start	Batch Size	V	Wet Moisture	Total Roast Time
						g	%	
Batch #		175°C	220°C	1st Crack End	Final Weight	I	Dry Moisture	
						%		
Ambient Temp.	Profile Description	200°C	230°C	2nd Crack Start	Weight Loss	F	Roast Colour	Comments
						$\alpha$	%	
Date		150°C	210°C	1st Crack Start	Batch Size	$g \mid_{v}$	70 Wet Moisture	Total Roast Time
	-	-5- 5				<del>-   '</del>		
						g	%	
Batch #		175°C	220°C	1st Crack End	Final Weight	$ \mathcal{I} $	Dry Moisture	
	†	_			1		-	1
						%		