

Coffee Gator | Blog - The Best Way to Brew Coffee Based on Coffee Roasts | July 2021

Social Media Caption: Pour-over, cold brew, French press, espresso... does it matter how you make your cup of coffee? Check out our blog post for the best coffee brewing methods based on the different roasts. Learn how you can make the most out of your morning pick-me-up! #coffee #coffeelovers

The **Best Way to Brew Coffee** Based on Coffee Roasts



[Image Link](#)

Coffee comes in many different varieties, but did you know that there are also numerous brewing methods? If you're feeling overwhelmed with the number of options to prepare your cup of joe, don't stress about it! In this article, we'll talk about the **best way to brew coffee** based on the roast profile. Let's get started!

How Many Different Types of Coffee Roasts Are There?

Before we get into the various **coffee making methods**, let's briefly talk about the **different types of coffee roasts**. Within the realm of coffee, you'll find that there are many names used for each of the roast profiles; this is because there's no industry standard in terms of naming conventions. However, **there are generally four different types of coffee roasts: light, medium, medium-dark, and dark.**

Feel free to check out our light, medium, and dark [Air-Roasted Coffee Beans](#) if you're looking to try something new!

What is the Difference Between Different Coffee Roasts?

Coffee roasts differ in various aspects, such as color, taste, acidity, bitterness, sheen, caffeine content, and roasting temperature. To help you get a quick glimpse of these

different coffee characteristics, we've summarized each roast profile below using tables.

What is Light Roast Coffee?

Color	Light brown
Taste	Mild, toasted, fruity with strong aftertaste, light body
Acidity	High
Bitterness	Low
Sheen	Dry, dull, no oil on surface
Caffeine Content per Scoop	High
Peak Roasting Temperature	180°C – 205°C (356°F – 401°F)

What is Medium Roast Coffee?

Color	Medium brown
Taste	Sweet, aromatic, full-bodied with strong aftertaste
Acidity	Medium-high
Bitterness	Low
Sheen	Dry, dull, no oil on surface
Caffeine Content per Scoop	Medium
Peak Roasting Temperature	210°C – 224°C (410°F – 435°F)

What is Medium-dark Roast Coffee?

Color	Dark chestnut
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Taste	Rich, bittersweet, bright, aromatic, full-bodied
Acidity	Medium-low
Bitterness	Medium
Sheen	Some oil on surface
Caffeine Content per Scoop	Medium
Peak Roasting Temperature	225 – 234°C (437 – 454°F)

What is Dark Roast Coffee?

Color	Dark brown to black
Taste	Burnt, smoky, small taste of spice
Acidity	Low
Bitterness	High
Sheen	Oily
Caffeine Content per Scoop	Low
Peak Roasting Temperature	239 – 246°C (462 – 474°F)

For more information about the [different types of coffee roasts](#), check out [Part 1](#) and [Part 2](#) of our Beginner's Guide to Types of Coffee Roast.

What Roast of Coffee Has the Most Caffeine?

While [dark roast coffee beans](#) have a tendency to taste stronger, this doesn't mean that they have the highest caffeine content. In fact, some people even say that [light roast coffee beans](#) have the most caffeine.

Despite what you hear, the caffeine content of your cup of coffee actually depends on a number of factors, such as the brewing method, grind size, and type of measurement (weight vs. volume).



[Image Link](#)

Ways to Brew Coffee (Based on the Roast)

As we mentioned earlier, the [best coffee brewing method](#) depends on the roast profile; this is because each type of roast has a different extraction level when brewed.

During the brewing process, chemical compounds from the coffee beans are extracted: first, the compounds that create fruity and acidic tastes are extracted first, then sugars that are responsible for sweet flavors, and then the compounds that give off bitterness. So when you prepare your coffee, it's important to brew for the ideal amount of time!

If you're looking for the [best way to brew coffee](#), here's a list of the [4 best coffee brewing methods](#) according to roast profile:

- **Light roast:** [Light roast coffee beans](#) are usually brewed slowly using a **pour-over method**. This is the preferred way to brew light roasts because they're less porous than dark ones and therefore have a slower extraction time. To get the clean, full-bodied taste and subtle flavors of pour-over coffee, all you need is the ideal coffee beans, coffee filters, boiling water, and a [pour-over container](#)!
- **Medium roast:** [Medium roast coffee beans](#) are prepared best using a **cold brew method**. Cold brews are perfect for those who don't like a lot of acidity and bitterness but love a cup of smooth and sweet coffee. To make a cold brew, all you need is cold water in a [cold brew coffee maker](#), French press, or mason jar (anything with a lid).
- **Medium-dark roast:** Medium-dark roast coffee beans are often brewed using a **French press**. French press coffee is ideal for those who like a smooth, silky, full-bodied cup of joe. However, just be sure to only use coarse grounds to avoid sludge at the bottom of your cup. To make French press coffee, all you need is your coffee grounds, a [French press](#), and some hot water!

- **Dark roast:** If you're wondering [how to make dark roast coffee taste better](#), then use an **espresso maker**! [Dark roast coffee beans](#) brewed this way give off a smooth, toasted, and concentrated flavor with minimal acidity. To make your ideal cup of [dark roast espresso](#), all you need is your favorite brand of coffee and an [espresso maker](#).

The **Best Way to Brew Coffee**: Key Takeaways

It's true that some brewing methods are preferred over others for certain roast profiles, but this doesn't mean you can't experiment on your own. In fact, the perfect cup of coffee is subjective! So whether you like a cup of [light roast espresso](#) or medium roast French press, the choice is completely yours. And if you want to tweak your brewing recipe a bit more, feel free to try different grind sizes, water temperatures, and brewing times too!

Contributing Writer: Rebecca Lee