

INFLUENCE THAT CHANGING ROAST VARIABLES HAS ON KEY SENSORY CHARACTERISTICS

		Acidity		Sweetness		Aftertaste		Body / Mouthfeel		Clarity
Roast Variable		Quantity	Quality	Quantity	Quality	Quantity	Quality	Body	Mouthfeel	Flavour Clarity
Reference	Score	7.5	8	8	8.5	8.5	8	8.5	8	8
	Descriptor	Low	citric	Medium	Fructose, elegant	Medium	barley, spices, starchy	medium	juicy	muddy, low clarity
High end temp	Score	7	7	7.5	7.5	9	7.5	9	7	7.5
	Descriptor	Low	Lacking, flat	Low	Dull, flat, bittersweet	long	dry, heavy, bittersweet	high	dry, astringent	low clarity, high intensity
Low end temp	Score	8.75	8	8.5	8.5	8.25	8.25	7.75	8.25	8.5
	Descriptor	medium-high	citric, salty	medium	natural, fruit-based	medium	flat, uninteresting, salty	Medium	elegant, almost watery	Simple but clean
Long post-crack devt	Score	7.75	7.5	9	7	8.75	7	9	7	7.75
	Descriptor	Low	muted, unremarkable	high	heavy, burnt	long	muddy, bitter, dry	high	muddy, dry	dull, low clarity
Short post-crack devt	Score	9	7	7.75	7.75	7.75	7.75	7.75	7.5	8
	Descriptor	high	sour, salty, unripe	low	dull	Short	empty, abrupt finish	low	jagged, astringent	clean but low intensity
"Baked" (ie. loss of energy before and after crack)	Score	8.75	9	9	9	8.5	8.5	8.5	8.5	7.5
	Descriptor	medium	mandarin, citrus, pleasant	high	deep, rich, caramel, intense	medium	harmonious with cup	medium	enveloping, smooth	low complexity
Fast maillard & caramelisation phases	Score	9	7	7.75	7	7.25	7	8	8.5	9
	Descriptor	high	astringent, green, chlorogenic	low	organic, bitter	long	bitter, organic, astringent	medium	simple, elegant	high clarity but unpleasant flavours.
Slow maillard & caramelisation phases	Score	7.5	7	9	8	8.5	8.5	8.5	8.5	8.5
	Descriptor	low	dull, lacking	high	bready, biscuit, starch, caramel	medium	simple, spicy, rich	medium	enveloping, full	medium clarity, medium intensity