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**Brewing
The Chemex**

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EXTRACTED MAGAZINE seeks to educate, delight, and empower coffee drinkers everywhere bringing you into the world of **craft specialty coffee**. We build connection and understanding that raises the value and the lives of people in coffee around the world, as well as each individual cup that you enjoy.

Even though coffee is consumed by billions worldwide, many are unaware of the significance of the beverage in their cups. Conscious consumption of coffee leads to not only the best tasting coffee of your life, but more powerfully supports the various cultures and peoples that are responsible for that coffee.

Extracted reflects this growing awareness and empowers all coffee drinkers to discover the richness, not only of flavor, but also of the history and relationships of the coffee in your cup.

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FEATURE ARTICLE

The Chemex: Craft and Beauty

Joseph Robertson

ALSO IN THIS ISSUE...

- ▶ **Cafe Femenino Peru and Mexico**
Extracted TV
- ▶ **Where The Magic Began**
From the Editor
- ▶ **Climate Resilient Coffee, Migrants,
India's Coffee Consumption and more**
This Month in Coffee



HOW TO BREW

The 4:6 Method

Joseph Robertson



BOOK PREVIEW

Paris Became One Vast Cafe

Steven P. Unger



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How to Brew on the Chemex

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HOW TO BREW

The 4:6 Brewing Method

WHAT YOU NEED:

- ▶ Any manual pour-over brewer
- ▶ Coffee ground coarse (30 grams)
- ▶ Slow pour kettle and hot water (205 degrees)
- ▶ A timer
- ▶ A scale

- 1.** Grind 30 grams coffee coarse and add to filter
- 2.** At 0:00 (start timer) pour 60 grams water
- 3.** At 0:40 pour to 180 grams water
- 4.** At 1:20 pour to 270 grams water
- 5.** At 2:00 pour to 360 grams water
- 6.** At 2:40 pour to 450 grams water
- 7.** Finish dripping by 3:50 (adjust grind size if time does not line up)



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“ coffee
is about
connection ”

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The Chemex: Craft and Beauty

By Joseph Robertson

COFFEE HAS A WAY OF DRAWING YOU IN with a vision of what can be. Picture yourself, having visited a fancy third wave cafe where you enjoyed a single origin coffee hand brewed to perfection. Your enjoyment of that cup was submerged in deep personal satisfaction - perhaps even an experience you shared with a friend.

Now all you can think of when you brew your morning coffee is how good that coffee tasted, and how much you want that every morning. Your vision of what coffee can be for you is not just how it wakes you up, or how good it tastes, but now encompasses the whole emotional vision of the best experiences you've had.

There's beauty in this construction of what coffee can be to you now. So you seek out not just delicious coffee, but beautiful and enjoyable ways to make this coffee every day.



The Chemex is a hand-brewing coffee device that not only crafts an amazing cup of coffee but presents in a deceptively elegantly simple form. It looks like something that was crafted for this new age of high end, beautifully produced specialty coffee, but in reality, harkens from an age before mass coffee production and consumption took hold.

There's an undeniable beauty in the Chemex's simplicity of design and craft. Though there are other brewers which incorporate brewer and server into one, they don't do so in quite the elegant fashion as the Chemex.

This was the second-hand brewer which I got when I entered the world of craft coffee. I was already familiar with and regularly used the French Press - another old world craft coffee device that is brewer and server all in one. When I chose the Chemex, it wasn't because I wanted a paper filter pour-over brewer, and it wasn't because I wanted a seemingly high-end craft brew device...





I was enamored with the brew results I'd get from other people's Chemex's, and to have this in a form which was so simple and self-contained - it captured that indescribable sense of satisfaction that I still get when I discover a new coffee or a new taste, or hit a brew just right and everything fits and flows perfectly.

It doesn't make perfect coffee - because there is no brewer which does this - but it is itself perfection, in its elegance, and craft.

A (Very) Brief History

The Chemex was invented in 1941 by chemist Dr. Peter Schlumbohm. The Chemex became popular through the 40s, as it required minimal resources to create, and the only thing you needed to brew coffee with a Chemex was their very simple paper filters.

It's beautiful design and simplicity made the Chemex quickly popular, and it wasn't until the quick expansion of mass-produced commercial coffee and auto brewers that the Chemex went by the wayside - that is, until the

recent waves of specialty coffee and direct trade brought back quality and an interest in the craft.

You can read more about the Chemex and its history on their website - <https://www.chemexcoffeemaker.com/gallery/album/history>

Why The Chemex is Different

Aside from the overall design of the Chemex - the shape of the cone, the nature of the glass and how the filter sits against this glass, leading the brew down into the rest of the chamber - what sets apart the Chemex from other brewers is the Chemex filters (though inarguably, it's the whole picture together).

The Chemex filters are very thick, almost a cloth-like paper. They absorb many oils from the brewed coffee, and because of their nature, along with how the grounds sit and brew within these filters stuck into the glass cone, coffee brews much slower through them.



Coffee brewed on Chemex, therefore, presents as much more crisp and clean than most pour-over coffees. The closest comparison is to that of the V60 when brewed in certain ways, but the V60 filters are thinner and present a coffee with just enough more body than the Chemex to make a completely different cup. My usual choice of Kalita Wave makes a cup of coffee which is entirely different when brewed on the Chemex.

Because the Chemex highlights the brighter aspects of coffee, I like using it for lightly roasted washed coffees which have potential tasting notes of fruit or flowers. A washed Eastern African coffee, for example, will often exhibit a lot of very subtle brighter flavors in coffee, and this is one of the perfect places for the Chemex to shine in its work, highlighting those flavors, and giving you a vision of coffees which might be otherwise muddled (or at the very least, more challenging to discern).

How to Brew Chemex Coffee

Before we dive into this how-to-brew, I want to make it clear that this is my personal process. I've come to these steps in the process because in my experience they create the most consistent result in my brewing, coffee to coffee. Prior to this current step by step process, I'd have other similar methods, which also produced great cups of coffee, but every now and then my brew wouldn't be quite right.

The structure of how the coffee grounds sit within the filter, and how the water flows through those grounds means that The Chemex is susceptible to classic problems that can occur with a pour over method. The most common of these being 'channeling' where water flow is more focused through a particular area of the ground bed, and thus some of the coffee grounds get much more exposed to others, resulting in an uncontrollable inconsistent brew.

You can't completely eliminate all possible problems which can occur, but I believe the steps I'm about to outline put you in the most consistent position. Adjustments to be made if you follow these steps mostly center around grind size (and potentially how you pour your water, as well as the water temperature).





What you need:

- ▶ Chemex
- ▶ Chemex Filter
- ▶ Coffee Ground Medium
- ▶ Slow Pour Kettle (mandatory)
- ▶ Scale
- ▶ Stir Stick / Spoon

The amount of coffee to water that you use will vary depending on the size of your Chemex, how much you wish to brew, and your personal taste. I recommend a starting ratio of 16 grams of water to every gram of coffee (16:1). You should brew with the Chemex on the scale the whole time, measuring out the water you use during the brew.

For this scenario, we'll consider a 6 cup Chemex, in which you can brew up to 800 ml. We'll brew a bit less than that at 700 ml (which equals just about 700 grams) - putting in 44 grams of coffee (and 704 grams of water if you want to be super precise).

Step 1: Place and Rinse Your Filter

Rinsing the filter in your Chemex is very important because the paper is so thick. This is also how you establish how your filter sits in the Chemex during brew (also important). When you place the filter, note that in order to fold the paper into a cone, one corner/side will have 3 layers - this should be placed against the spout so the filter doesn't deform into that space.

Once you've rinsed, do not remove the filter, simply pour the water out the spout carefully with the filter still in.

Step 2: Add Your Grounds

Grind your coffee medium to start. Sometimes you'll find you want a more coarse grind size for the Chemex - this is because the brew time is longer, and water flow through the grounds is slower, so there is more time contact with the water and the coffee.



Step 3: The Bloom and Stir

This is where I have established a different and very important step in my brew. For the bloom on a Chemex, I add slightly more than 1:1 water. So in this case with 44 grams of coffee in there, I'd add probably 50 grams of water. I'll then immediately take my stir stick/spoon/etc and directly stir up the grounds, seeking to saturate all the coffee grounds in the bed. Be careful not to tear the filter.

The point of this process is twofold. First, the initial saturation of grounds allows them to off-gas. Aggressively stirring makes sure that no gas is trapped within the ground bed before pouring begins (this can interfere with the water flow). Secondly, and more importantly I believe, is this makes sure all the grounds are saturated prior to brew, which means when brew begins they will immediately extract. I find the brew flows better, and I end up with more clarity and flavors in the cup when I take this step.

As a note on stir sticks if you intend on using this method: using a metal spoon can work just fine for this process, but note that a cold metal spoon can disrupt the temperature of your brew, so it's wise to give it a quick rinse to preheat the spoon.

Step 4: First Pour

The first pour of The Chemex should be slow and even. If you stirred aggressively down to the bottom of the coffee ground bed you'll have a jumble of damp grounds. Pouring evenly and slowly will help assure they all settle well, and limit the possibility of channeling.

Once you get the water level up to about an inch above the grounds you can pour a little more swiftly, to fill the Chemex up to about an inch from the top. These are rough guidelines. You are going to pour in phases to help with flow and temperature consistency in the brew.

What you should notice in starting your brew this way is little to no air bubbles coming to the top of the brew - this is because our stir and pour process eliminated any trapped gas.







Step 5: Second Stir

Once you've poured up to about an inch from the top of the Chemex, use your stir stick or spoon again, stir off any grounds stuck to the side and coax them towards the center - they will settle and you'll end up with a nice even ground bed.



Step 6: Subsequent Pours

For subsequent pours in the brew, I wait until the water has dropped to about an inch above the ground bed, and then pour back up to about an inch from the top. How much coffee you are brewing will affect how often you need to make these pours until you reach your goal. The point here is to instill consistency between brews, to keep the flow rate up, and to keep the temperature in the brew higher (pouring in near boiling water each time).

Final: Finishing the Brew

Once you reach your goal of 700 grams (or 704ish in this case), just let the Chemex drain down. Sometimes there can be challenges with this depending on a couple of factors. Some grinders produce a lot of 'fines' (essentially coffee dust), and these can clog the already thick Chemex filter. If you find your Chemex is taking a long time to drain down, you can carefully lift the filter up off the sides of the Chemex, you'll notice the flow rate pick back up. Sometimes at this point, setting the filter back down is fine, sometimes you may want to keep holding it. Even





though this sounds like inconsistency, I've found that if my Chemex is slowing down considerably at the end of a brew, it's better to lift the filter and finish brewing sooner.

Once you enjoy Chemex regularly, you'll get a good feel and taste for what you want to expect and how to get that. Sometimes you may want to adjust your grind size, or how you pour/stir. You'll also likely find at some point that your Chemex really wants to brew with a certain amount of coffee. If you have an 8 cup Chemex for example (which can brew up to 1000 ml), it may not do so well brewing down to 300 ml. The space/volume which is used in the Chemex during the brew can have a significant impact on the end result.

Lastly, do be sure to sit down with your Chemex, and your mug - take time to enjoy the fine craft in which you are participating.

Coffee Tastes



Spice

Spice tastes in coffee come in two forms - natural and unintentionally added. Natural spice in coffee is usually a delight to discover, as the added layer of complexity creates intrigue. On the other side, historically coffee is often processed in the same buildings as spices, so in many cases spice ends up in the processed coffee itself.

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Paris became one vast cafe. Conversation in France was at its zenith For this sparkling outburst there is no doubt that honor should be ascribed in part to the auspicious revolution of the times, to the great event which created new customs, and even modified human temperament—the advent of coffee.

reference

PARIS BECAME ONE VAST CAFE



COFFEE AND MORE IN PLACES
WITH STORIES TO TELL

By Steven P. Unger

Book Preview | Chapter 4 | Part I

That was how Jules Michelet (1798-1874), the French historian who gave us the word Renaissance, described the Golden Age of the Coffeehouse, in the days of the Regency between 1715 and 1723. That Golden Age can still be experienced in certain cafés of Paris, while other cafés reflect other Golden Ages that Michelet never dreamed of.

Just as much as Italy is about the coffee: hot, fast, and taken standing up—in a word, espresso—France is about the café, and nowhere else in the world is the café so intertwined with a nation's artistic, philosophical, and political history as Paris. There the café has served a thousand purposes over the centuries: a refuge for the near penniless and not yet famous, an exclusive club for the idle rich; a hotbed of international intrigue and national revolution; a hall for chess championships; a venue for music and dance. But most of all, the café has been a place to see and be seen; talk incessantly; or silently watch the world go by while sipping on a hot, but never scalding "petit noir" (little black).

* * *



Street Coffee Vendor, Paris 1672-1689—Two Sous per Petit Noir, Sugar Included
<http://www.web-books.com/Classics/ON/Bo/B7o1/16MB7o1.html>

The world's first documented coffeehouse, Kiva Han, opened in Istanbul in 1475 and almost immediately established the coffeehouse as a place for the unrestrained exchange of ideas and political discussions. The earliest reference to coffee in Western Europe is in 1575, in the police records of Venice, which reveal that among the belongings of the murdered Turkish merchant Huseyin Celebi was his finian, the term used at the time for a coffeepot.

So Paris was late to the café scene, two centuries late in fact. But when coffee finally arrived in Paris, it arrived in style.

Six months after the arrival in July 1669 of Suleiman Aga, the court of Louis XIV began buzzing about the sumptuous coffee soirées of the Turkish ambassador from Mohammed IV. After guests were washed in rosewater and their faces perfumed with burning myrrh:

On bended knee, the black slaves of the Ambassador, arrayed in the most gorgeous Oriental costumes, served the choicest Mocha coffee in tiny cups of egg-shell porcelain, hot, strong and fragrant, poured out in saucers of gold and silver, placed on embroidered silk doylies fringed with gold bullion, to the grand dames, who fluttered their fans with many grimaces, bending their piquant faces—be-rouged, be-powdered and be-patched—over the new and steaming beverage.

— Isaac D'Israeli, *Curiosities of Literature*

By courting the courtiers of the king with coffee, Suleiman Aga was able to secure an audience with Louis XIV, and with it the great prize of a non-aggression treaty with the Ottoman Empire that lasted through the siege of Vienna in 1683.



LE PROCOPE

The hours I have spent in cafés are the only ones I call living, apart from writing.

— Anaïs Nin

Not everyone at the court of the Sun King was impressed by the caffeinated soirées of Suleiman Aga. It was in 1669 or 1672 that Madame de Sévigné, the celebrated French letter-writer, is said to have made the famous prophecy: "There are two things Frenchmen will never swallow—coffee and Racine's poetry."

She was very wrong on both counts, but it wasn't until 1686 that coffee became fashionable again. For years, coffee had only been sold on the street and for a few weeks a year at the annual St-Germain Fair.

In 1686 François Procope (or Procopio Cultelli, or Procopio Cotelli), who came from Florence or Palermo, founded Le Procope. François Procope was a limonadier (lemonade vendor) who had a royal license to sell spices, ices, barley water, lemonade, and other such refreshments. He soon added coffee to the list, and attracted a large and distinguished patronage.



Procope had the foresight to make his appeal to a higher class of patrons than the habitués of the local taverns serving wine by the pot. As fitting for the oldest still-active café in the world, he fortuitously launched Le Procope directly opposite where the Comédie Française, the oldest still-active theatre in the world, would perform three years later.

In fact, it is largely thanks to Le Procope that coffee ever became popular. The moment that influential people began to enjoy coffee there, it soon (not surprisingly) became the drink of choice for the trend-followers of high society. In a short time, the image that surrounded coffee became more important than the drink itself. Since then, café culture has become a focal point for politics, literature, art, and film. It all began at Le Procope.

Still, it was only 1686, decades before the Enlightenment and eight years before Voltaire was born, so it's not surprising that even the meeting place for aristocrats was described by a contemporary as follows: "The Café de Procope . . . was also called the Antre (Cavern) de Procope, because it was very dark even in full day, and ill-lighted in the evenings; and because you often saw there a set of lank, sallow poets, who had somewhat the air of apparitions."



Detail of Le Procope Showing Voltaire (holding a cane) and Diderot (far right) in Debate
From a rare water color: <http://www.web-books.com/Classics/ON/Bo/B701/16MB701.html>.

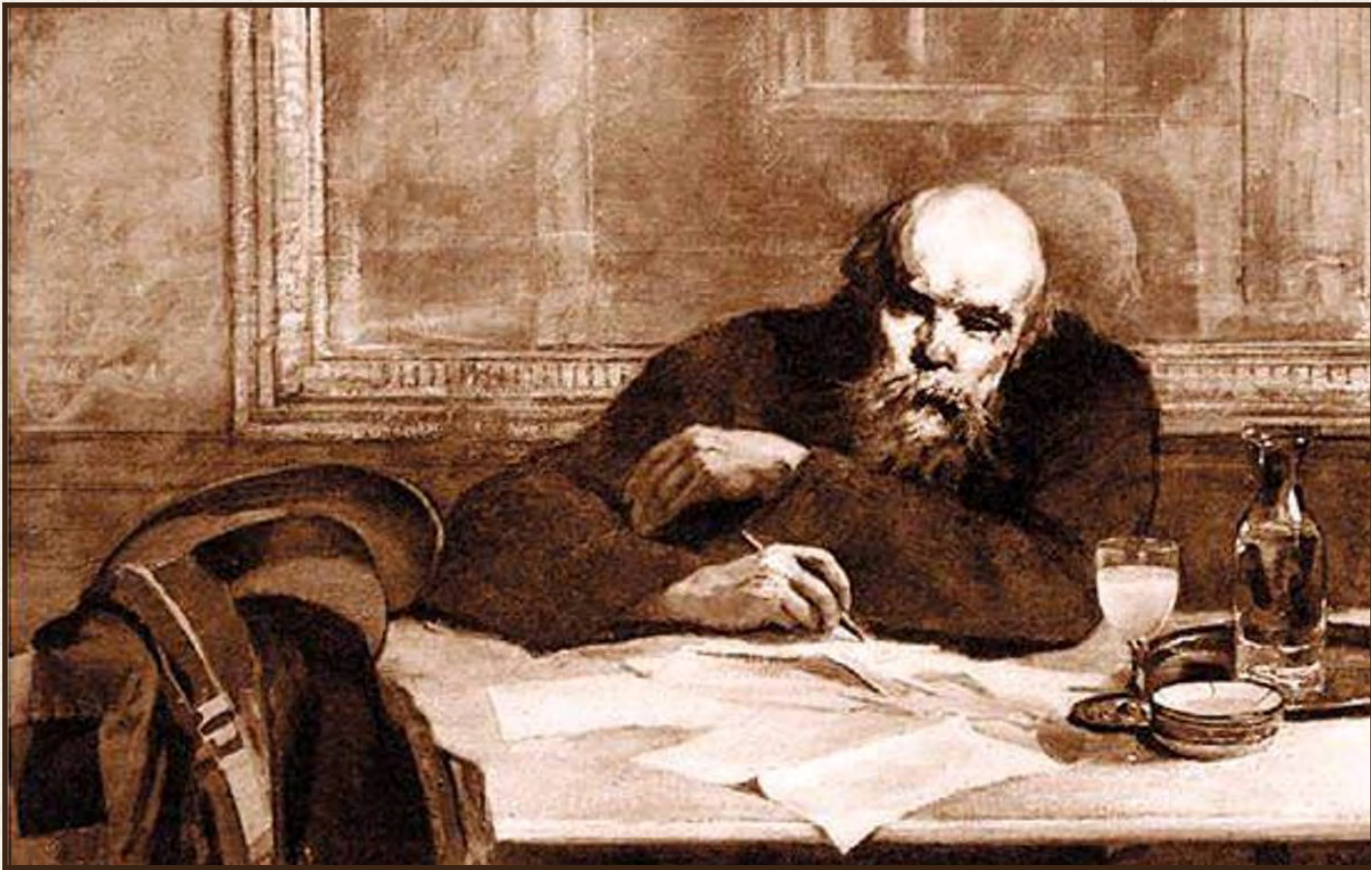
Alexandre Schanne described his student days in the early cafés, when he and his friends were able to make one cup of coffee last the group a full evening by using it to flavor and color the bottles of water poured into one water glass shared in common. He writes:

Every evening, the first comer at the waiter's inquiry, "What will you take, sir?" never failed to reply, "Nothing just at present, I am waiting for a friend." The friend arrived, to be assailed by the brutal question, "Have you any money?" He would make a despairing gesture in the negative, and then add, loud enough to be heard by the dame du comptoir [cashier], "By Jove, no; only fancy, I left my purse on my console-table, with gilt feet, in the purest Louis XV style. Ah! what a thing it is to be forgetful." He would sit down, and the waiter would wipe the table as if he had something to do. A third would come, who was sometimes able to reply, "Yes. I have ten sous." "Good!" we would reply; "order a cup of coffee, a glass and a water bottle; pay and give two sous to the waiter to secure his silence." This would be done. Others would come and take their places beside us, repeating to the waiter the same chorus, "We are with this gentleman." Frequently we would be eight or nine sitting at the same table, and only one customer. Whilst smoking and reading the papers we would, however, pass the glass and bottle. When the water began to run short, as on a ship in distress, one of us would have the impudence to call out, "Waiter, some water!" The master of the establishment, who understood our situation, had no doubt given orders for us to be left alone, and made his fortune without our help. He was a good fellow and an intelligent one, having subscribed to all the scientific journals of Europe, which brought him the custom of foreign students.



The Cashier's Counter in a Paris Coffee House of 1782, from a drawing by Rétif de la Bretonne
<http://www.web-books.com/Classics/ON/Bo/B7o1/16MB7o1.html>

Through the years, Le Procope's customers included the philosopher Jean-Jacques Rousseau; the innovative encyclopedist Denis Diderot; the playwrights Molière and Racine (a given, with the Comédie Française across the street); Voltaire, the greatest writer of the Enlightenment; Benjamin Franklin; and Thomas Jefferson.



Verlaine at Procope, 1938 © Jojoby/Wikimedia Commons



(R) "Soldats, je suis content de vous! (Napoleon, 2 Décembre 1805)" "Soldiers, I am pleased with you!"—said by Napoleon on the day of his greatest victory, the Battle of Austerlitz, December 2, 1805

Voltaire was said to consume up to a hundred cups of coffee a day there, mixed with chocolate to take off the edge. (And that would be one hell of an edge, since none of the French colonies grew arabica beans, only the significantly more highly caffeinated Robusta!) The chocolat chaud, made famous by Voltaire, is a house specialty.

When Benjamin Franklin died in 1790, Le Procope went into deep mourning "for the great friend of republicanism." The walls, inside and out, were swathed in black garlands.

Le Procope looms large in the annals of the French Revolution. During the turbulent days of 1789, the walls echoed with the incendiary speeches of Marat, Robespierre, Danton, Hébert, and Desmoulins, who led the charge to the Bastille. Napoleon Bonaparte, then a poor but ambitious artillery officer, was also there. He busied himself largely in playing chess, a favorite recreation of early Parisian coffeehouse patrons. An often-repeated story is that François Procope once compelled young Bonaparte to leave his hat for security while he sought money to pay his coffee bill. Perhaps this is that hat:

With the opening of Le Procope, coffee became firmly established in Paris. In the reign of Louis XV there were six hundred cafés. At the peak in the 1880s, there were 45,000.

Based on the drawing above, I can't help but think that being the cashier in a late-eighteenth century coffeehouse was one of the most enjoyable jobs in Paris at the time.

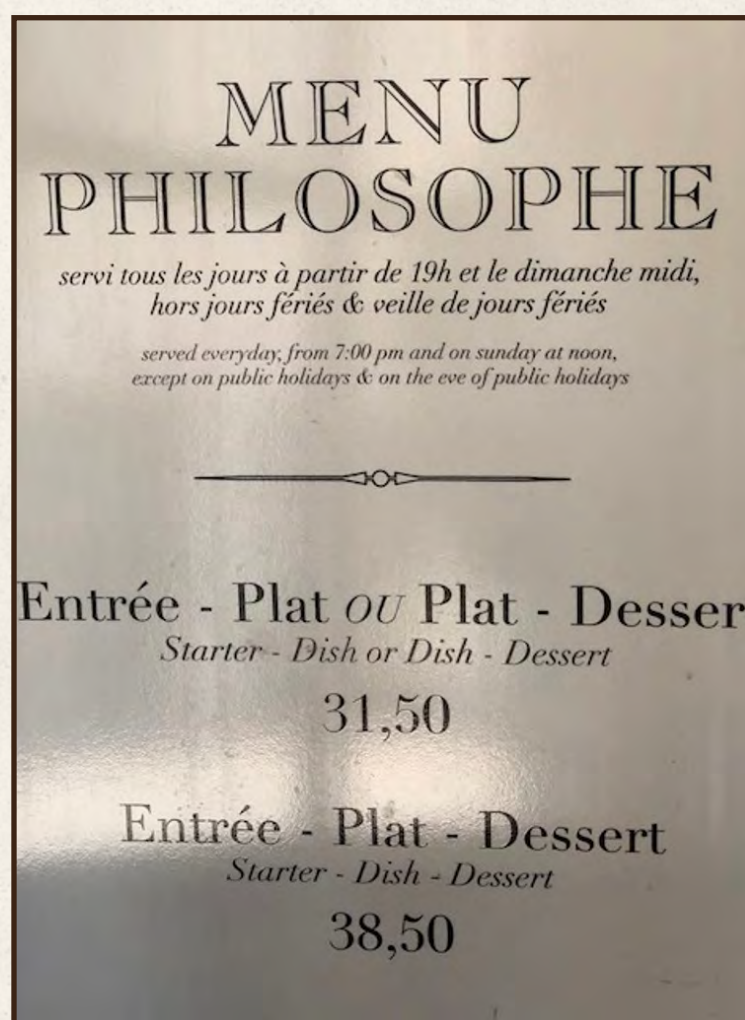
The craze for coffee popularized the use of sugar, which was then bought by the ounce at the apothecary shop. Wealthy women were wont to have their carriages stop in front of the cafés, where their coffee was served to them by a porter on silver saucers. One observer stated that the ladies used to put so much sugar in the coffee that "it was nothing but a syrup of blackened water."

By the 1870s Le Procope had lost some of its status as a "literary café." However, this didn't last for long. The famed poet Paul Verlaine made it his workplace, and the café soon experienced a revival in popularity.

The building underwent substantial restoration in 1988, its new design seeking to recapture the lost elegance of the eighteenth century. The crimson walls are adorned with portraits in ornate gold frames. Luxuriant crystal chandeliers hang from the ceilings, illuminating mahogany furniture. Plaques commemorating the famous who once drank, dined, discussed, and created there are featured prominently. Each room is named after one of these significant figures, including the composer Frédéric Chopin and Benjamin Franklin.

The menu is faithful to French tradition, featuring favorites such as coq au vin, escargots, tartare du boeuf, and crème brûlée. Sometimes it seems a bit much, more of a museum than a café-restaurant, but Le Procope is a must-see for what it is, and I do feel that Benjamin Franklin's ghost would be perfectly comfortable in his room.

Le Procope no longer operates as a simple coffeehouse, but you can have a meal there; or between lunch and dinner, just look around at your leisure after asking permission.



Coffee Facts



Medium Roast

Coffees which are roasted more than 'light' but less than 'dark.' They exhibit taste characteristics of origin, but also bring in more caramelized sugars and tastes that are created in the roasting process. Often between first and second 'crack.' Some of my favorite medium roasts exhibit flavors like chocolate, caramel, and graham cracker



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READERS' QUESTIONS

How Do I Get Into Roasting My Own Coffee?

How do I get into Home roasting?

Your arms are burning, you've been shaking this metal pan and stirring constantly for the past 10 minutes. Smoke is starting to get into your eyes. Your smoke alarm is probably going to go off. Yet you've got a grin on your face, because despite the fact that the first brew you make off this batch of roasted coffee is going to be anything but delicious tasting, it's still something you made, all on your own.



Why would you want to get into roasting your own coffee at home? Especially when there are so many great resources for deliciously roasted coffee, both local and to order (pretty much anywhere you live in the world).

The answer lies in passion. It has to. Because even when you have the top of the line, small batch, computerized, curve perfected home roaster (as I do), you're still not going to always make the best coffee, and you constantly work on the process, and the craft, needing to continuously replenish your supply.

So why would you want to home roast - or should you home roast? If the above process, of crafting your own coffee to brew at home, of continuously tweaking, honing, creating, all sounds like something you'd enjoy, then that's why you'd want to do it, and you should indeed dive in with all enthusiasm.

Home roasting is not about making the same specialty artisan small batch coffee that you get from a small local roaster (or any of the larger specialty roasters that have grown to fame recently). You just don't have the resources to replicate what they are making. The joy comes from the connection you get directly to the coffee, and from the craft of doing it all yourself, regardless of the outcome.



So then, how do you dive in and get started?

Diving Into Home Roasting

Before we jump in here, there's one important caveat. Roasting coffee produces a lot of mess, and can produce a lot of smoke. If you live in an apartment, chances are you are going to have a hard time roasting your own coffee without significant investment. There are high end home roasting machines which can be vented via your stove's vent, but most of the time even in this case you'll need to manufacture some kind of venting system.

The easiest ways to start home roasting are the least friendly for venting smoke.

Roasting coffee is all about application of heat over time. It's like baking in many ways, but you are trying to bake hundreds of little seeds all at the same time and evenly. Additionally you're trying to get them all to a particular temperature, over a particular time period. Professional roasters use complex equipment to produce as even a heating as possible over a large mass of these tiny parts.

Starting out, your processes will all revolve around ways to manufacture as even a heating process over the mass of beans as you possibly can.

Hand Roasting

The simplest way to start is actually by using pan on a stove. You can also do this over a grill outside (which is probably preferable, since the smoke from roasting will be taken care of). Roasting coffee requires the coffee be taken to a high temperature, around 400 degrees. In order to do this on a stove well, you're going to have to do a lot of experimentation to get those beans to their temperature. Using a pan on a stove or a grill is the easiest way to start because you can simply crank up the heat, add green beans, and then shake the pan and stir while the roast. This can take 10-15 minutes.

At the beginning what you'll be looking for is the sound of the beans cracking. 1st crack sounds rather like mini popcorn. There's a 2nd crack that happens when you reach a dark roast, and this sounds rather like rice crispies cereal.

You probably don't want to stick with the pan on the heat method, because it's relatively inconsistent, and quite tiring. Here are a few different introductory roasting tools which allow you to roast by hand, over heat, with low investment (yet high reward in terms of the satisfaction of performing the craft yourself)

[Stove Top Popper]
[Nuvo Eco Ceramic]
[Auvel Craft]

Roasting Machines

The next step up from this is to get into the world of roasting machines. In the enthusiast community, old air popcorn poppers have been a popular mainstay for the budding home roasting. The aggressive movement of air not only keeps the beans moving but distributes hot air through them at a reasonably even rate.

It's important to use the proper kind of air popcorn popper... newer ones are cheaper and will not stand up to the heat necessary to roast coffee. If you want to go this route, I recommend starting at the following website (which also happens to be a great resource for green coffee):

[Air Popper]

Finally, if you really enjoy the process of roasting your own coffee, there are a number of home roasters you can invest in, ranging from a few hundred dollars to a few thousand. What you chose will depend on the space you have available in which to roast, as well as of course your resources.

[Behmor]

[Ikawa]

[HotTop]

[Gene Cafe]

Green Coffee

One of the greatest benefits to roasting your own coffee at home is enjoying a more direct connection with coffee farmers, and having a larger rotating variety of different coffees. Since green coffee lasts quite awhile when stored well, you can get small to medium quantities of green coffee, and simply roast when you are ready to brew and enjoy. Here are a couple places you can supply small and medium amounts of green coffee, great for home roasting:

[Sweet marias]

[Geniune origin]

Got Coffee Questions?

Email the Experts





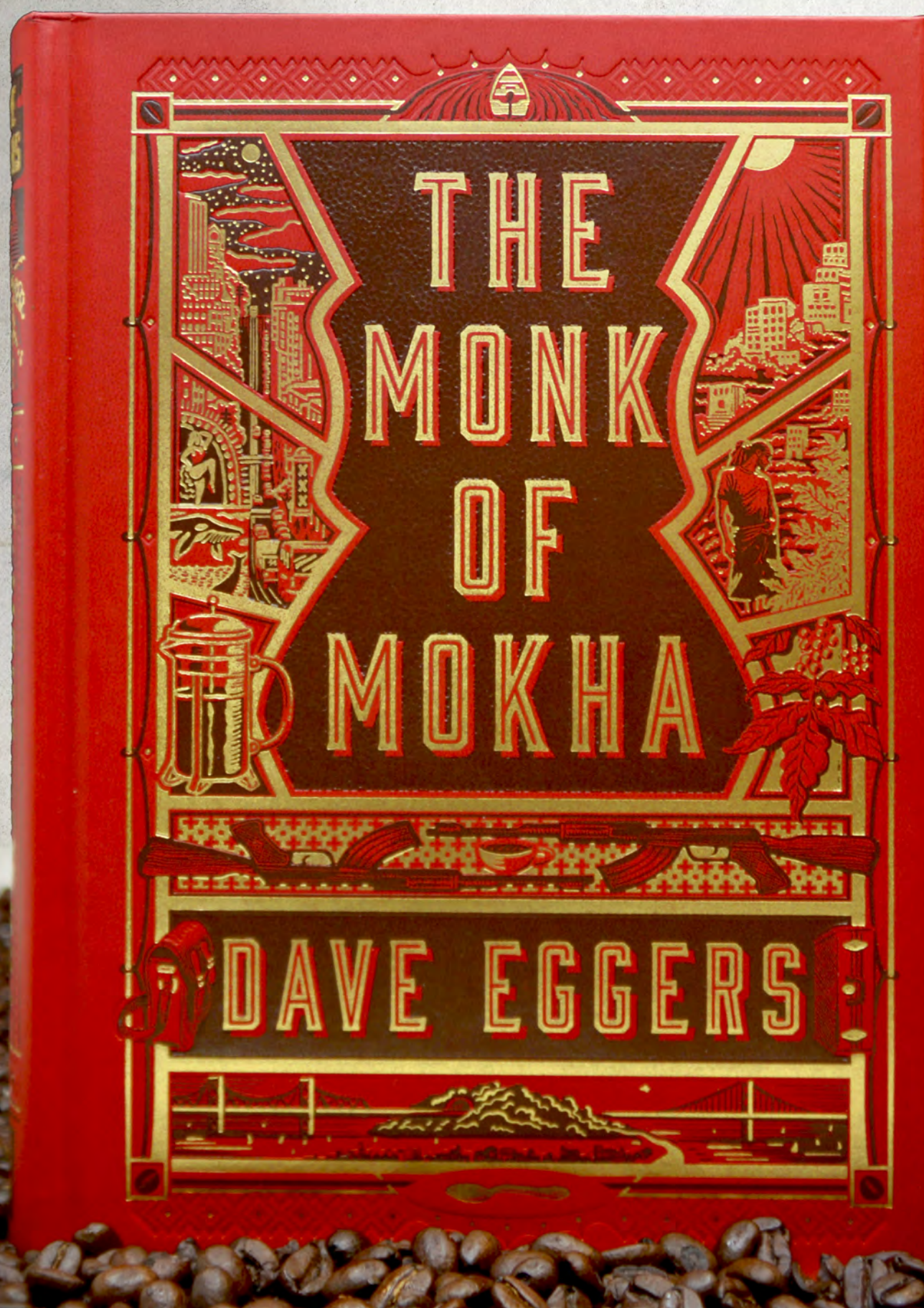
WORLD ATLAS OF COFFEE

This is a very comprehensive book on everything about coffee. You can explore all the origins of coffee, and a bit of their history. You also get the opportunity to learn everything from coffee genetics, varieties, roasting, and brewing. It's a beautiful book that I think every coffee lover should have.

GET YOUR WORLD ATLAS OF COFFEE ->

“AS GRIPPING AND CINEMATICALY
DRAMATIC AS ANY FICTIONAL
CLIFFHANGER” —*The Washington Post*

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Coffee Events and Competitions

Coffee Lovers Radio



With SCA's Global Coffee Expo happening, it's the time of year for coffee competitions and events. In this show we loop you in on some of the happenings, and what coffee competitions and events are all about.

Check out the World Barista Championships:

<https://www.worldcoffeeevents.org/2019-boston-world-coffee-championships/>

Hosts

Joseph Robertson, Extracted Magazine

www.extractedmagazine.com

Jesse Nelson, Conduit Coffee

www.conduitcoffee.com

Where The Magic Began

Despite my first hand crafted coffee brewer being a French Press, and then a Moka Pot, I've always felt that the Chemex was my real first experience in the world of craft specialty coffee. This isn't to decry the French Press - it still stands as my #1 recommendation when it comes to getting into brewing your own coffee (it's simple, it's forgiving, and you can learn all the basics of brewing great coffee).

The Chemex however, simple as it appears, necessitates a little bit of a higher level of brewing skill and awareness, in order to coax out a consistently great cup of coffee. For one, in order to consistently brew well, you need to have a slow pouring kettle, commonly referred to as a gooseneck kettle. I know this to be sure, because when I first got the Chemex I didn't have one, and I had a heck of a time brewing a consistently good cup of coffee - until of course I got the kettle, and my perspective on brewing shifted dramatically.

You'd find the same experience with any pour-over style coffee brewer, from the simplest to most complex - when it comes to water passing down through grounds (and through a filter), the way that water enters and interacts with the grounds is a critical component. To consistency...if you don't care to create consistency, then it's just coffee, slap some water on there and have a cup.

I was noticing as I reflected on what I shared with The Chemex that I only briefly mentioned the gooseneck kettle, with the simple explanation that it's mandatory. The real explanation is a bit more long winded. Because the 'coffee



bed' in the Chemex (essentially the mass of coffee and how it sits during the brew) is so contracted by the design of the Chemex, and the flow of the water is so restricted by the thickness of the filter and how it sits against the smooth glass walls, the difference in brewing with a slow pour kettle vs anything else is night and day.

In fact, perhaps more than the brew method itself, the experience of using a gooseneck kettle with a Chemex - if it's your first time using a gooseneck kettle while brewing - will show you just how much of an effect slowly and deliberately applying water to your coffee can have on your end cup. It's a pretty interesting observation to be had, and one of those which inarguably changes your perspective on coffee completely and forever.

This all folds in and feeds back to the beauty of the Chemex for me, and why it stands as that initiation - that first real step into craft brewing. Would I recommend The Chemex to someone new to pour-over brewing methods? Honestly, probably not. The Chemex has some pretty finicky components to it, with the thicker filter being the most noticeable, which lend itself to being a little tricky. Once you get a good process down though, you can have a nice consistent brew.

The other aspect to the Chemex which leads me to not necessarily recommend it first is how it is heavily weighted towards the brighter flavors in the coffee. This is why I often prefer something like the Kalita Wave instead - because that brewer brings in more deep natural sweetness by comparison. However, this is of course personal preference. I think if you are always brewing lighter roasted single origin coffees, then the Chemex can be a great way to explore those, and dive into the craft.

Whatever path you take on your brewing adventures though, I think we can always agree you can never have too many ways to brew your coffee.

-Joseph Robertson



This Month in Coffee

April 2019

Single O: Creating Climate Resilient Coffees

This is going to be the name of the game for the next couple generations. Climate change is inevitable, and figuring out how to grow/nuture our coffee during this period is important.

► [Read More](#)

Why Cheap Coffee Means More Migrants at the Border

This is an interesting look at the effect of coffee prices on migration. As prices get lower and less farmers are able to afford growing coffee, more will give up and move.

► [Read More](#)

India to Launch Coffee Consumption Drive

This is an interesting thing that is happening, not just for what it means to growers around the world, but also because India itself grows coffee.

► [Read More](#)

Examining the Price Disconnect Percolating in the Coffee Business

Here's an interesting quick look at the strange disparity between low prices for coffee at the farm level and high prices at the consumer level.

► [Read More](#)

The Best Coffee in Every State 2019

Usually I find these lists significantly lacking, and while I don't 100% agree with this one, they have some great recommendations around the US.

► [Read More](#)



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