

Mexico Altura HG EP (Wet Process) Roast Profile

For Hot Air Coffee Roaster — 150g/300g Batch

Tasting Notes

This Mexico Altura produces a clean, balanced cup with milk chocolate, light caramel, and soft citrus zest. Lighter roasts showcase crisp acidity and a nutty backbone, while deeper roasts bring out a round body and smooth cocoa finish. Ideal for pour-over, drip, or balanced espresso when dropped slightly darker.

Step-by-Step Roast Instructions (with Target Temperatures)

Charge & Start (0:00)

- Add 150g/300g green coffee immediately.
- Start timer as soon as beans begin rotating.

Drying Phase (0:00–4:00)

- Beans transition from green to pale yellow.
- Aroma: Green tea, straw.
- **Target End Temp:** 315–320°F (157–160°C)

Maillard Phase (4:00–7:15)

- Beans darken from yellow to light brown.
- Aroma: Toasted nuts, caramel, faint citrus peel.
- **Target End Temp:** ~385°F (196°C)
- Slow heat slightly to control approach to crack.

First Crack (~7:15–7:45)

- Audible cracking signals start of first crack.
- **Temperature Range:** 385–395°F (196–202°C)
- Maintain high airflow to remove chaff cleanly.

Development Phase (7:45–8:45)

- Continue roast for 60 seconds post first crack.
- Adjust flavor with drop temp:

Drop Temperature Guide

- **405°F (207°C)** → Filter/pour-over: milk chocolate, citrus clarity
- **410°F (210°C)** → Espresso: fuller body, cocoa, muted brightness
- **407–408°F** → Versatile, balanced brew

Drop & Cool (~8:45–9:00)

- Drop immediately at target temp.
- Cool rapidly — reach under 130°F (54°C) within 2 minutes using fan or agitation.

Phase & Temperature Summary

Phase	Time Range	Target End Temp (°F)	Key Indicators
Charge	0:00	~200°F (air temp)	Beans begin rotating
Drying End	~4:00	315–320°F	Yellowing, green tea scent
Maillard End	~7:15	~385°F	Light brown, caramel, nutty
First Crack Start	~7:15–7:45	385–395°F	Audible crackling, chaff release
Development End	~9:00	405–410°F	Drop temp based on brew method
Cooldown	Immediately	<150°F (within 2 min)	Rapid cooling to lock aromatics

Final Notes

- **Rest Time:** Allow 96–7144 hours post-roast for degassing and flavor balance.
- **Weight Loss** (*optional*): Expect ~13–15% moisture loss; weigh pre/post roast to confirm.
- **Air Roaster Tip:** Adjust fan if beans stall during Maillard; maintain airflow during crack to prevent tipping.