The Kaffelogic core profile guide

The Kaffelogic benchtop roaster is a profile roaster. You get different results by using different profiles.

The default profile is built-in. It will make delicious freshly roasted coffee from just about any green coffee beans. It is called 'K-logic classic'.

However, even better results can be achieved by selecting one of our 12 core profiles to suit the coffee you are roasting.

Special purpose profiles

Four of the 12 core profiles are special purpose profiles.

- Cupping
- Decaf
- Robusta
- Super dark

When to use a special purpose profile
- The *Cupping* profile is used when samples of different beans need to be prepared using the same profile.
- *Decaf* coffee has a particularly low density and benefits from having its own profile.
- *Robusta* is a variety of coffee sometimes used in blends to increase crema and strength. It needs to be roasted separately using its own profile.
- The only way to get very dark beans roasted well into second crack, is to use a profile specially designed for this: *Super dark*.

General profiles

The other 8 core profiles are general profiles. Use one of these if the special purpose profiles don't apply. The general profiles allow you to customise your roast according to both the altitude where the coffee is grown and how soon you want to drink it.

Coffee is grown in one of four altitude bands:

- 0-1200m
- 1200-1500m
- 1500-2000m
- 2000-2700m

Each altitude band is covered by two general profiles: *RTD* and *Rest*. The two profiles are adjusted so that they have a different amount of time to peak flavour. This is known as programmed peak flavour.

- *RTD* (ready to drink) coffee is at its optimum straight after roasting. For peak flavour it should be consumed within 3 days of roasting.
- *Rest* coffee is at its optimum 3-5 days after roasting. This coffee should be rested before consumption. For peak flavour it should be consumed between 3 and 7 days after roasting.

For example, coffee from Kenya is grown from 1,700 - 1,800 m above sea level. This puts it in the 1500-2000m altitude band. There are two general profiles that are appropriate for this coffee:
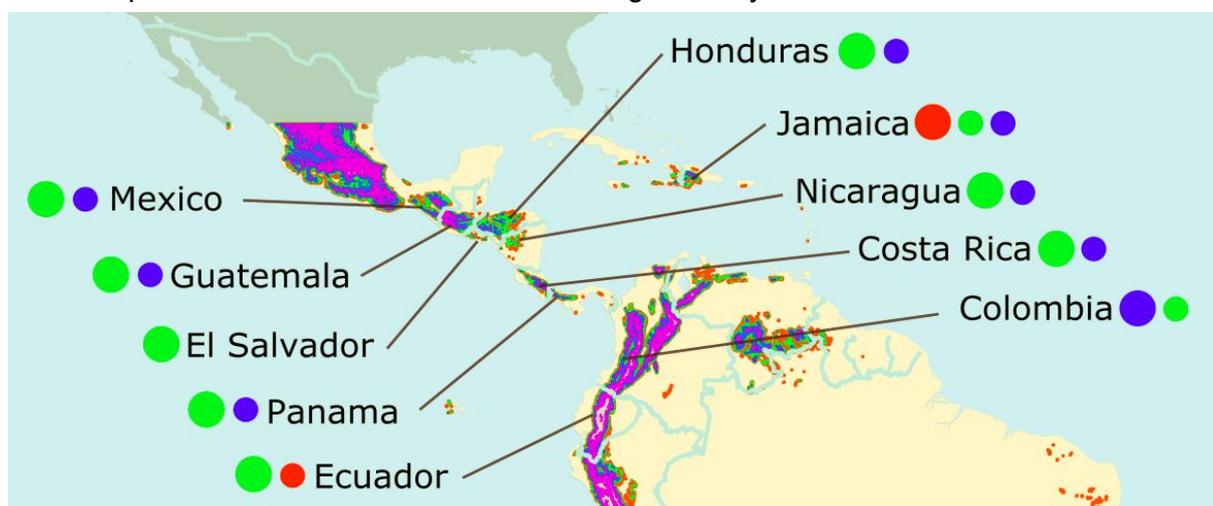- 1500-2000m RTD
- 1500-2000m Rest

Finding the altitude of your coffee

Most specialty coffee and microlot coffee is sold with an indication of the growing altitude. Consult the label or retailer's website for this information. However, in many cases it is difficult to know the exact region where the coffee was grown - sometimes all you will have is a country name. In this case, consult *The Kaffelogic map of coffee growing countries*.

The map will give you the most likely altitude range for a given country. Some of the countries on the map have multiple dots indicating multiple bands. We recommend you try the big dot first, and then if you are not getting the results you expect from that coffee try one of the smaller dots. You do need to do some experimenting because knowing the country of origin doesn't always give you just one altitude band.

For example, Colombia Excelso coffee could originate anywhere in Colombia.

Colombia has a large blue dot, and a small green dot. Although you can see that much of the geography of Colombia is above 2000m (purple areas on the country map), the coffee is grown mostly in the band 1500-2000m (large blue dot by the country name) and also in the

band 1200-1500m (small green dot by the country name). We recommend you try the 1500-2000m altitude band first, and then if you are not getting the results you expect try the 1200-1500m band.

Roast levels

After loading your selected profile, select the appropriate level for your brew method and individual tastes.

Pour overs, Filter coffee and Plunger

- Really fruity, Bright acidic Flavours, Medium body and floral notes
- Level 2.2 - 2.7

Espresso, Aeropress , Drip coffee and Plunger

- Medium body, Balanced intensity, Great mouthfeel with soft aftertaste
- Level 2.8 - 3.6

Espresso

- Smokey, Charry, Low body, Intense mouthfeel, Increased bitter aftertaste
- Level 3.7 - 4.4

Load quantity

The core profiles have all been designed to work with the recommended load quantity of the Kaffelogic Nano 7 of between 100g and 120g green beans. There is no noticeable difference between loads of different weights within this weight range. Your load will usually be within this range if you take a level scoop using the supplied measuring scoop.

When using very low density beans, such as monsooned or decaf, it is recommended that you weigh the beans because using the measuring scoop will result in slight under-loading. It is also recommended that you weigh loads of 100g when sample roasting to keep the samples as consistent as possible.

Beyond the core profiles

Now that you can select the appropriate core profile and roast level for every occasion you have truly become a coffee guru. However, it doesn't have to stop there. Owning a Kaffelogic roaster is all about experimentation and exploration.

- You can experiment with the core profiles, roasting on the 'wrong' profile to see if you get results that you like more. If you like it like that, drink it like that.
- You can visit the Kaffelogic Community Forum to download and try out profiles contributed by others. If you find a contributor who likes what you like, you might prefer their profiles to the core profiles.

- You can use Kaffelogic Studio to create your own profiles. We recommend you start with a core profile and make adjustments.

Resources

The 12 core profiles come pre-loaded on more recent Kaffelogic memory sticks, and are also available for download, as well as the map, at the Kaffelogic community forum: kaffelogic.com/community

Kaffelogic Studio app and the *Kaffelogic Roaster's Companion* book are downloadable from kaffelogic.com/support.