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BARONET COFFEE ROASTERS



COFFEE ROAST GUIDE

LIGHT ROAST

Contrary to popular belief, lightly roasted coffee contains more caffeine on average than a dark roast. As the roasting process goes on, caffeine content decreases. Each roaster may have their own sacred names for their roasts of coffee, but some defined ones for lighter roasts include “Light City,” or “Half City.”

MEDIUM ROAST

A “City Roast,” or medium-roast, describes a bean that is dark brown in color but has not quite yet started producing oil on its surface. It is widely suggested that a medium roast provides the ideal balance of flavor between the beans and the roasting process itself. A medium roast allows for the full-flavor potential within the beans to be released.

MEDIUM-DARK ROAST

The medium-dark roasts, “Full City” roasts, describe when you can first see some oil on the surface of the beans. They appear are darker, and may provide a slightly bittersweet aftertaste when cupped. A roast like this is commonly preferred toward the end of the day, or after meals.

DARK ROAST

Dark roast coffee seems to have many more aliases than the other roasts. They are commonly referred to as “Continental, European, Espresso, Viennese, French,” and the list goes on. If you examine dark-roast beans, you will notice a consistent oily surface spread throughout the batch. It will lack acidity, but provide smoky, charred flavors that many consumers are seeking.