

# How to Avoid Darkening Beer When Flavoring With Coffee

## “\*White Coffee”

### Specialty Roasting of Guatemala Robusta Coffee Beans

**Flavor Pale Beer  
Without Changing  
its Color.**



*\*White coffee, a unique espresso beverage. In the nineties a unique coffee phenomenon surfaced in Seattle. In a time of fierce competition, carts and shops were eager to have something special to offer that others did not. One innovation was the high caffeine content “White Coffee Espresso”. It is made from Robusta coffee beans that have twice the caffeine of Arabica coffee beans & is considered “The Original Energy Drink”. This was the Red Bull of its day. If Caffeine is your goal this coffee bean is for you.*

#### Roast Option #1

**Assessment:** With very light roasting this coffee bean will result in a nutty, toasted grain aroma & taste very different from well-roasted Arabica Coffee, which is commonly referred to as “\*White Coffee” beans. A beer or espresso based drink using this coffee will have little or no coffee taste but a toasted barley taste that is coveted by its followers.

**Recommended Roast:** Extremely lightly roasted Robusta yields a nutty and toasted grain taste. If you want the flavor & color noted above & what is referred to as white coffee beans, The roast is very light and the coffee beans are just out of the raw coffee category, just at the stage where the coffee beans start to turn from yellow to light tan.

**\*\*If you have an SR700 Home Roaster with computerized roasting capabilities just enter the following Option #1 Profile settings for consistent results every time.**

	<u>Fan</u>	<u>Time</u>	<u>Heat</u>
1.	9	1.2	H
2.	7	.5	C
3.	8	1.5	L
4.	7	.5	C
5.	8	1.5	L
6.	6	3.0	C

If not please experiment with the following time & temp settings for the above color & flavor. 15 minutes at 400°. Note: You will have to experiment with these profiles to adapt them to your particular method and equipment.

### Roast Option#2

**Assessment:** A longer, slower roast will result in a sweet mild coffee flavor and a roast color which is slightly darker than the above but light enough to not change the color of pale beers. When Guatemala Robusta green coffee beans are roasted to these desired colors & used to flavor beer, it does not result in a darkening of the beer.

**Recommended Roast:** A longer, slower roast can be used to achieve a roast color which is slightly darker than the above but light enough to not change the color of pale beers, while developing a sweet mild distinct coffee flavor with minimal color change comparable to a golden honey color, which is similar to the Very Light roast called Light Cinnamon below. Wheelin Pete's had to experiment with this selection to determine the proper roast profile because even though there may be little discernable difference in the exterior bean colors the interior bean color revealed when the beans are ground may be considerable at a longer roast, which will change the color of your beer. This difference is known as the Delta. See <https://wheelinpetesgreencoffee.com/product/delta-document/>

Roast Descriptors

Common Names

Very Light

Light Cinnamon

Light Brown

Cinnamon “First Crack”

Moderately Light

Scandinavia

**Light Roasts (Cinnamon, Half City, Light, New England)** The bean is light brown and dry with no visible oils on the surface of the bean. The flavor is baked or bread-like, similar to toasted grain. Depending on the coffee, some sour tones may be present and the body of the coffee will be minimal. New England roast (not very common) and Scandinavian are a little darker than Cinnamon roast.

**\*\*If you have an SR700 Home Roaster with computerized roasting capabilities just enter the following Option #2 Profile settings for consistent results every time.**

	<u>Fan</u>	<u>Time</u>	<u>Heat</u>
1.	9	2.0	H
2.	9	.3	C
3.	9	1.5	L
4.	9	.8	C
5.	9	1.5	L
6.	9	.8	C
7.	9	2.5	L
8.	9	.9	C
9.	9	2.0	L
10.	9	1.0	C
11.	9	2.0	L
12.	9	3.0	C

**If you do not have an SR700 please experiment with the following time & temp settings for the above color & flavor. Begin with 15 minutes at 400°, then add time until you get to the desired color. Note: You will have to experiment with these profiles to adapt them to your particular method and equipment.**

**Flavor Determination Quick Trick: To quickly determine the flavor differentiations between roasting profiles** taste the roasted bean by chewing it up. Keep in mind lightly roasted beans may be hard to chew so you can break them up before putting them in your mouth. Since you are tasting the bean at concentrated levels, compared to what you will get in dilution, it is easier to determine if the roast & bean meets your flavor criteria.

**Color Determination Quick Trick: To quickly determine the color change attributable to the roasted coffee** grind a Tablespoon and pour about 6 ounces of very hot water (about 196 degrees F) over it and allow several minutes for the color to fully develop. Keep in mind if you use the whole bean without breaking it up or grinding, both the flavor and color change will be less.

**Brewing: It is also possible to cold brew the roasted beans even under refrigeration** if done for an extended period of time. However, whole beans will not impart as much flavor as ground or broken beans so don't forget to break the beans apart if you want to insure the beer is able to have contact with the inside of the bean. You may use a pestle & mortar as the exact size of the grind is not as great a concern if the beans are allowed to be in contact with the beer for an extended time.

**Grinding: If you use espresso liquid,** rather than the whole, ground or crushed bean, you may use a coffee grinder however, the downside is grinding an under roasted coffee to the proper fineness for espresso extraction. Possibly grinding twice, first coarse and then finer might do the trick.

The second grind must be made by trickling the coarsely ground coffee into the grinder at a slow pace otherwise the grinder will become impacted.

Obviously grinding the harder under-roasted beans will take its toll on any grinder. First it must be powerful enough to take the extra punishment and of course the burrs will need replacement more often.

**\*\*The SR700 can be found at: <https://wheelinpetesgreencoffee.com/product/home-coffee-roaster-fresh-roast-sr700/>**

**Enter the following coupon code “beerbuddies42016” at checkout to received \$25 off Wheelin Pete’s SR700 Roaster package.**

**\*\*\*You may order Guatemala Robusta Green Coffee Beans from us at: <https://wheelinpetesgreencoffee.com/product/guatemala-robusta-green-coffee-beans-1lb/>**

**If you choose to order Guatemala Robusta you may request your Free roasted samples below on the Checkout page under “Order Notes” by entering the words “Include Free Samples”. We will include the samples with your regular order for no extra charge.**

**For small samples of Guatemala Robusta Coffee Beans, roasted as in Options #1 and #2 just pay shipping & handling of \$5.99 go to: <https://wheelinpetesgreencoffee.com/product/robusta-samples-roasted-for-beer-flavoring/> Note: There is no shipping or handling if you order Guatemala Robusta Green Coffee Beans above.**