

sweet maria's

Whirley-Pop Tip Sheet

Stovetop roasting takes some practice. There are more variables than other methods since you set the heat and provide the agitation, but the results can be outstanding. We recommend a “dry-run” by agitating green coffee without any heat. Agitation will get easier later in the roast.

Adding a thermometer to your popper. It's not required, but it helps:

Drill a 3/16” hole through the middle of the flap that clips to the rim. We have more details on how to make a thermometer clip on our website.

www.sweetmarias.com/thermo_images/thermo.how.to.install.html

Instructions:

- **Turn on an exhaust fan or open a kitchen window.** Have all your supplies within reach.
- **Preheat popper over low flame or medium electric burner.** Heat until thermometer reads about 400°F. Please note that a thermometer is going to give an inaccurate reading when the inside of the popper is new, so use a lower heat until the popper is broken in and seasoned.
- **Add your beans and crank at a medium/steady pace.** We recommend using 9 oz. by weight (or 12 oz. by volume). The temperature will drop to about 350°; don't let it drop far below 300° or get much above 400°. Remember, you are measuring the air temperature in the popper, not the bean temperature. **DO NOT ROAST BY TEMPERATURE ALONE.** Watch the beans and popper to be sure the roast is moving at the right speed.
- **At around 6 minutes you should hear the first crack and see some smoke.** Wait 1 minute and reduce the heat enough so that the roast does not progress too quickly. Start checking the roast by flipping back the lid at 30 second intervals. Second crack ought to occur anywhere from 9 minutes to 12 minutes. If you can learn to roast by smell and sound (and avoid opening the lid) you can reduce escaping smoke.
- **Pour the beans into a colander when they are a tad lighter than the color you desire since coffee continues roasting after removed from heat.** Agitate beans in a metal colander or bowl, or you can shuffle the beans between 2 bowls/pans/colanders. Doing this outdoors may speed the cooling. The agitation should remove any attached chaff. Chaff is released during the roast, so lighter roasts will end up with more chaff still attached to the beans. Chaff is flavorless so you do not have to remove it all.
- **Coffee should be stored in an airtight glass jar and out of direct light** (not in a fridge or freezer). After roasting, wait 12 hours to seal the jar tightly so it can release CO₂. Coffee attains its peak 4 to 24 hours after roasting and is considered fresh for 6 days.
- **Eventually, you will want to personalize the process after a few roasts.** If the roast goes too fast, use a lower heat next time. Keep the beans moving to avoid scorching.

Tips:

- **If the agitator jams, don't force it.** Work it free by cranking in the opposite direction.
- **Use a cast iron pan or heat diffuser** to keep your popper from overheating.
- **Having trouble getting an even lighter roast?** Slow down the initial warm-up period (from the time you add coffee until first crack). Lower the overall heat.
- **Occasionally clean the popper with hot water to reduce the coffee oils.** I clean mine after every 15-20 roasts.

More Stovetop Roasting info: <http://www.sweetmarias.com/prod.details-stovetoppopper.php>