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Coffee: Home Roasting Talk

## Official Behmor Profile Thread

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### Author

**wideasleep1**

Senior Member

**Joined:** 19 Feb 2005

**Posts:** 1,363

### Messages

Posted Sat Dec 8, 2007, 10:20pm

**Subject: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Since new bimmer owners are struggling to learn their new machines, coupled with the fact that we as homeroasters have a fairly unique opportunity to actually duplicate results with uniformity (bimmer seems only affected by voltage and pre-heating from my reading), I thought it might be a good idea to begin a profile thread. The goal is to share a tried-and-true, repeatable profile from your favorite beans/blend. The format of posts should be fairly uniform, with the explicit detail at the top, and any discussion at the bottom, for example(NOT an actual profile entry):

Beans: SweetMaria's Monkey 1/4#(actual weight)

Profile: 1/4, P3, D, auto-cooled

Results: Full City++

Comments: These beans were shiny to almost oily, but not quite Vienna.

Select C instead to get a perfect Full City+.

Does this sound like it would interest anyone? :)

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**Prof**

Senior Member

**Joined:** 10 Sep 2004

**Posts:** 461

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Posted Sat Dec 8, 2007, 10:43pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Yes! Thanks.

[profile](#)

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**nelamvr6**

Senior Member

**Joined:** 16 Oct 2007

**Posts:** 83

Posted Sun Dec 9, 2007, 3:55am

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Well, I got a batch of Columbian Supremo from Coffee Beans Direct that seems to have a fairly high moisture content.

I was able to consistently get good Full City roasts of 1/2# batches using P1 by setting the timer to 14:50. I achieved this by telling the machine that I

was roasting 1 # and then backing off the time until I hit 14:50.

Likewise, this batch has proven problematic with P2 also. I have had to set the machine to an initial time of 18:00 for a 1/2# batch in order to achieve a Full City. I have accomplished two batches and both have turned out pretty good, nice and even, just about Full City, and they both tasted great in the cup. But on both batches my smoke detector went off.

I'm going to try an initial setting of 17:50 next to see if I can achieve the level of roast that I want without setting the smoke detector off.

I really feel that this really has more to do with this specific batch of Columbian Supremo, since I was able to use P2 to roast to full city on some Guatemalan Antigua from Roastmasters.com in just 14:30.

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**FlyRod**

Senior Member

**Joined:** 5 Sep 2007

**Posts:** 173

Posted Sun Dec 9, 2007, 11:22am

**Subject: Re: Official Behmor Profile Thread**



Since hitting the + or - button before starting the roast affects the second leg and after the roast starts affects the third leg this is how I have been logging my profiles

Baba Budan 14oz.

1#>P2>C>->->START

If I need to add or subtract time near the end of the roast it would look like this.

1#>P2>C>->->START>+>+

this is just what I came up with to let me know whether I added or subtracted time from the second or third leg.

Does this make sense to anyone?

Seems it is very duplicatable,,,is that a real word?

Niners to the Super Bowl

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**187**

Senior Member

**Joined:** 16 Jul 2004

**Posts:** 152

Posted Sun Dec 9, 2007, 12:11pm

**Subject: Re: Official Behmor Profile Thread**



I spent the night dreaming about ways to stretch the time between 1C and 2C in order to allow more flavor to develop. I came up with some potential ways. I hope some others will way in on this and eventually we can move this to a dedicated thread.

1 Open the door a little to slow down the roast after 1C, this is being done by some.

2 Add a variac ahead of the heating elements. From the horses mouth "easy to do but voids the warranty"

3 Use P2 and end 1C at the point the power drops thus allowing some time at idle before it kicks back in with the rush to 2C. This might necessitate preheating the beans. This could be done with the beans in the drum. go directly to cool, open the door, apply the heat gun. watch the color, stop and restart with the P2.

4 Install a scr ahead of the elements to control the output of elements much like a variac would.

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**JonR10**  
Moderator

Posted Sun Dec 9, 2007, 12:33pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 26 Apr 2004  
**Posts:** 9,113

**nelamvr6 Said:**

.... I was able to use P2 to roast to full city on some Guatemalan Antigua from Roastmasters.com in just 14:30.

Posted December 9, 2007 [link](#)

Just wondering....why do you want to use P2 for high-grown beans like Guatemalans and Columbians?

I'm not using P2, P4 or P5 at all anymore.  
For me P1 is perfect for most drip coffees and and P3 for small-batch espresso (component) roasts.

For drip or presspot coffee I run 14-16 oz on P1\*B (20:00) - 14.5 oz allows FC to FC++  
I also use P1 for espresso roasting larger batches (let's say 12-14 ounces per run).  
For roasting 6-8 ounces I use P3 \*A\* 1 lb and bring down the initial time a bit

Here's something I found interesting: Yesterday I did two consecutive 8-oz roasts of the same bean:

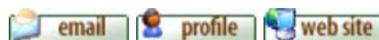
1. First batch on P3 \* 1 lb subtracted time to start with T=10:00 and then at T=3:00 added 4:00 and then at T=1:15 added ANOTHER 3:00
2. Second batch roasted on P1 \* 1 lb time adjusted to 17:00

I pulled each roast just as C2 started to roll and I got beans that appear to be identical for roast level and color.  
Roast #1 finished at 16:45 total time and roast #2 finished at 16:25 total time.

What did I learn? Next time I'll just use P1 and let the machine do it's thing.

:~))

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**Marshall\_S**  
Senior Member

Posted Sun Dec 9, 2007, 1:18pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 23 Mar 2007  
**Posts:** 286

**JonR10 Said:**

For roasting 6-8 ounces I use P3 \*A\* 1 lb and bring down the initial time a bit

Posted December 9, 2007 [link](#)

Hey Jon:

Wondering why you use the 1 lb setting (adjusted) when roasting 8 oz.?

Is there an advantage to this as opposed to using the 8 oz. setting and adding time at the end if the roast is no long enough?

I do the latter and I've been real pleased with results-

Thanks-

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**JonR10**  
Moderator

Posted Sun Dec 9, 2007, 1:36pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 26 Apr 2004  
**Posts:** 9,113

**Marshall\_S Said:**

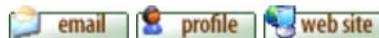
Wondering why you use the 1 lb setting (adjusted) when roasting 8 oz.?

Posted December 9, 2007 [link](#)

Using the 1 pound setting allows more total time. The max allowed for 1/2 pound on P3 is 15:30 but for 1 pound the max is over 20 minutes. In my example above both cases went over 16 minutes, so I wouldn't have made it to C2 roll if I had used the 1/2 pound setting

When I'm looking to reach into C2 on a P3 profile I do use the 1/2 pound setting for batch sizes of 5-6 ounces

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**Marshall\_S**  
Senior Member

Posted Sun Dec 9, 2007, 1:38pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 23 Mar 2007  
**Posts:** 286

That makes sense-

Thanks again-

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**FlyRod**  
Senior Member

Posted Sun Dec 9, 2007, 1:48pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Sep 2007  
**Posts:** 173

Just wondering....why do you want to use P2 for high-grown beans like Guatemalans and Columbians?

Jon, what is considered high and low? In my non coffee world I consider anything at 5000 ft. and above as high...I live near the Sierra's in Central

California and equate any reference to high or low to my preference of high lake and stream fly fishing. In the coffee world what is the line of demarcation as to high and low grown. I always get scared of the P2 profile also...seems like I always need to stretch it out.

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### Author

[JonR10](#)

Moderator

**Joined:** 26 Apr 2004

**Posts:** 9,113

### Messages

Posted Sun Dec 9, 2007, 2:07pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

#### FlyRod Said:

Jon, what is considered high and low?

Posted December 9, 2007 [link](#)

I guess different people have different definitions.

In my case I don't distinguish by the farm's precise elevation because I generally don't know it. For me "high-grown" beans are the bulk of Central and South American origins as well as the Africans and Arabians. The only beans I consider "soft" or "low grown" would be some Brasilians and anything Monsooned, and I would usually roast Island coffees the same way too. Also the Bali coffee I recently tried seemed to roast like a Monsooned bean

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[nelamvr6](#)

Senior Member

**Joined:** 16 Oct 2007

**Posts:** 83

Posted Sun Dec 9, 2007, 2:27pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

#### JonR10 Said:

Just wondering....why do you want to use P2 for high-grown beans like Guatemalans and Columbians?

Posted December 9, 2007 [link](#)

Well I initially roasted a batch because I was exploring the capabilities of the machine. When I brewed up a batch I discovered that I prefer the taste of the coffees roasted using P2.

I'm still learning the terms used to describe tastes, and my palate is still fairly unsophisticated, but I would describe it as fuller body,

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**FlyRod**

Senior Member

**Joined:** 5 Sep 2007  
**Posts:** 173

Posted Sun Dec 9, 2007, 3:39pm

**Subject: Re: Official Behmor Profile Thread**



Tried 8 oz roast using the one pound setting like Jon used.  
I used P1 instead of P3  
Costa Rican Tarrza  
Subtracted time to a total of 15:05  
Close to a rolling second with 2:00 minutes left, hit cool.  
13:05 total time, which is five seconds more than the half pound default setting. I guess on P1 I did not need the extra time.  
Beans came out nice and even. I would say a Full City++, but I dont know what the hell I am doing anyway. A definite novice.  
One thing I did to accelerate the cooling is open the door right away and used my Shop Vac to suck out the hot air. Put the hose right at the top of the opening with the door wide open and it stopped the cracking in less than 10 seconds.

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**Nocturnal**

Senior Member

**Joined:** 9 Mar 2007  
**Posts:** 128

Posted Sun Dec 9, 2007, 9:13pm

**Subject: Re: Official Behmor Profile Thread**



**FlyRod Said:**

Just wondering....why do you want to use P2 for high-grown beans like Guatemalans and Columbians?

Jon, what is considered high and low? In my non coffee world I consider anything at 5000 ft. and above as high...I live near the Sierra's in Central California and equate any reference to high or low to my preference of high lake and stream fly fishing.

Posted December 9, 2007 [link](#)

Which is an important Consideration because as we all know that a faster Sage rod cast better at more dense lower sea levels, and a slower Loomis cast better at thinner higher altitudes.

Sorry...as a fly fishing enthusiast; I'm just being a bit silly.

N

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**gime2much**

Senior Member

**Joined:** 10 Dec 2004  
**Posts:** 1,601

Posted Sun Dec 9, 2007, 9:41pm

**Subject: Re: Official Behmor Profile Thread**



**Nocturnal Said:**

Sorry...as a fly fishing enthusiast; I'm just being a bit silly.

N

Posted December 9, 2007 [link](#)

Always wondered, after catching your limit of flies.... aren't they tedious to clean? ; -0

Dan

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**Nocturnal**  
Senior Member

Posted Sun Dec 9, 2007, 11:41pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 9 Mar 2007  
**Posts:** 128

**gime2much Said:**

Always wondered, after catching your limit of flies.... aren't they tedious to clean? ;-0

Dan

Posted December 9, 2007 [link](#)

Not sure, I guess you'd have to ask my wife...cause the house rule is: I catch the flies, and she cleans the flies!

N

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**wideasleep1**  
Senior Member

Posted Sun Dec 9, 2007, 11:52pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Feb 2005  
**Posts:** 1,363

Profiles, people...profiles! ;) :P

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**gime2much**  
Senior Member

Posted Mon Dec 10, 2007, 12:08am  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 10 Dec 2004  
**Posts:** 1,601

**Nocturnal Said:**

Not sure, I guess you'd have to ask my wife...cause the house rule is: I catch the flies, and she cleans the flies!

N

Posted December 9, 2007 [link](#)

L.M.A.O. Love it...

Dan (living on lake Okeechobee 750sq mile fresh water, Speck capital of the world and home of the 10# + bass)

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**JonR10**  
Moderator

Posted Mon Dec 10, 2007, 6:55am  
**Subject: Re: Official Behmor Profile Thread**

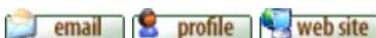


**Joined:** 26 Apr 2004  
**Posts:** 9,113

Just a friendly reminder folks....please attempt to stay on topic. There are probably very few people tuning here in to read about fly fishing, that conversation needs to be moved to an OT thread.

Thanks for your support :-))

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**FlyRod**

Senior Member

Posted Mon Dec 10, 2007, 10:51pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Sep 2007  
**Posts:** 173

Bump!!!!!!!

Hasn't anybody got any profiles to share for the Behmor?  
Any input on a standard way of logging profiles to cross to any Behmor..  
I dont know if any of you can get any useful information from me since I am  
such a novice....but if you force me.....  
Danged cat likes my cappucinos...caught him slurping it up when I turned  
my back. Mreowrrrr!!

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**Author**

[JoeZone](#)  
Senior Member

**Joined:** 8 Feb 2007  
**Posts:** 39

**Messages**

Posted Tue Dec 11, 2007, 5:34pm

**Subject: Re: Official Behmor Profile Thread**

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After my head started spinning by trying to figure out how to write down when I added time in a profile - and how to do exactly the same thing the next time through - I've started adding the max time before I press the Start button, and this then gives me the freedom to pay attention to the fairly quiet (and slow) crack sounds so that I know when to end the roast. I am coming from a Hottop, and this is quite an adjustment.

I'd also have to say that I really would prefer that the timer on the roaster count up rather than down - this would allow the ending of the roast time to be extended and give us a more accurate way of recording what happens when. The floating countdown bugs me. Another option (sorry, Joe - I couldn't resist) would be to have two time displays - the original time counting down and added time.

The absence of this kind of display makes the design and management of true profiles on this roaster hard. In a perfect world, you would be able to set times for each leg and come back to that saved profile.

All this being said, I prefer the roasts from this one over the Hottop (now on eBay), and the capacity is a wonderful improvement. I've ditched my funky bathroom-style vent fan in favor of a new stronger fan to deal with the invisible smoke.

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**Marlyece**

Senior Member

**Joined:** 31 Dec 2006  
**Posts:** 13

Posted Wed Dec 12, 2007, 5:46pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Poco Fundo 8 oz , use 1 lb. setting, p3, A

First crack came around 3:35  
2nd crack around 2 minutes, which is right when I hit cool.

Excellent and mucho chocolate, no bitter or unpleasant notes. Best roast for me so far. Any one have any Monkey Blend profiles to share?

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**ThatCoffeeGuy**  
Senior Member

Posted Wed Dec 12, 2007, 6:14pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 16 Jun 2006  
**Posts:** 880

**wideasleep1 Said:**

...

Beans: SweetMaria's Monkey 1/4#(actual weight)  
Profile: 1/4, P3, D, auto-cooled  
Results: Full City++  
Comments: These beans were shiny to almost oily, but not quite Vienna.  
Select C instead to get a perfect Full City+.

...

Posted December 8, 2007 [link](#)

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**CoffeeCrittter**  
Senior Member

Posted Wed Dec 12, 2007, 9:54pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 11 Nov 2003  
**Posts:** 42

How about some decaf profiles?

I just received my Behmor today and was almost out of decaf so my shakedown roast was:

SM Donkey  
1/2 lb @1/2 lb  
P1  
B ++

Pulled the roast at first snaps of 2C + 10 sec (1:00 left on timer)

Comments: Beans are uniformly dark with a glow but no oil spots. Will pull shots tomorrow evening. Next roast I'll try P3 as the variable.

Sue

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**wideasleep1**  
Senior Member

Posted Thu Dec 13, 2007, 2:08pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Feb 2005  
**Posts:** 1,363

Beans: Sweet Maria's Monsooned Malabar 1 pound actual weight  
Profile: 1, P2,C, ++  
Results: Full City+/Full City++  
Comments: This is my third 1# Malabar roast, and 22 minutes was perfect on P2 with this bean. I had concerns as the bimber began cycling heat (P2 profile ramp) well before first crack, which seemed to hold it off. 1C started at 1:30 remaining, and was rolling with 1:00 left. 2C came immediately after at :30 left, rolling when it went into auto-cool. Again, concern as the rolling 2C went on for approx another 20 seconds AFTER cooling, but to my

surprise, only minimal flaking and chipping, and the roast is even with a slight glow/sheen with no oil on surfaces. Munch test is crisp and flavorful. I don't know if I could ever suggest a 'set-and-forget' profile for Malabar, as it wants to do both cracks at the same time, but it's clear to me now that P2 at 22 minutes is about dead-on for my FC+ / ++ desired finish.

Additional info: Why P2? Well, Malabar wants to do 1C and 2C simultaneously, I surmised a period of high heat @100% could bring me to 1C quick, and the dropoff would hopefully extend period btw. 1-2C. Bimmer ramped around the 3 minute remaining mark, IIRC, so my goal wasn't truly achieved. This 1-2C extension might be somewhat difficult to attain, any insight welcome.

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**EspressoObsessed**  
Senior Member

Posted Thu Dec 13, 2007, 2:52pm

**Subject: Standardizing profile nomenclature**



**Joined:** 22 Jun 2007  
**Posts:** 98

I would like to suggest adding when the "start" button is pressed during programming when we discuss profiles. For example, 1/2 # P1 B **start** ++ will be different than 1/2 # P1B ++ **start**.

So far, I have been adding all of my plusses after pressing start. My reasoning is that I don't want to slow down the length of the initial ramp-up. Is this reasonable? I have been enjoying all of my results.

And I agree with a previous poster who always adds maximum plusses to all profiles after start. I'm watching my roasts closely and am ready to hit "stop" at my desired level. It makes it so much easier to log data and compare. You might not notice you have had identical roast times when one had 20:30 total and was stopped at 00:44 remaining versus another started with 20:00 but stopped at 00:14 remaining; too much confusion.

Anyway, I have a prediction: the Behmor is so easy to use that we're not going to need much help tweaking our profiles. This may be a disappointment for some of our geekier members. As a total newcomer to roasting, I would like to say how grateful I have been at simplicity of use.

Thanks, Joe Behm!

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**lparsons21**  
Senior Member

Posted Tue Jan 22, 2008, 5:23pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 8 Jul 2006  
**Posts:** 234

Here's a some roasts I did and the profiles I used:

#1 - SM Monkey Blend 1/4# load  
Settings : 1/2#, P1, B  
End result : Vienna

1st crack at 6:03 2nd at 4:02

Started cool at 3:05

Nice even roast, no oil but nice sheen.

#2 - SM DP Sidamo 1/2#

Settings: 1/2#, P1, B, 2 +'s added at start of last minute  
Automatic cooldown at end of run

1st crack at 6:03 2nd crack at 0:50

Nice FC very even

#3 - SM Classic Italian Espresso 1/2#

Settings: 1/2#, P4, D, 6+'s at start

Stopped early, roast at a dark Vienna. No logging of the times as this was one of the earliest roasts. 4+'s should be enough as I had to stop the roast and go to cooling with a nice light show. Fortunately, this blend likes dark so a bit of overshoot didn't hurt.

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**wideasleep1**

Senior Member

Joined: 19 Feb 2005

Posts: 1,363

Posted Tue Jan 22, 2008, 8:28pm

**Subject: Re: Official Behmor Profile Thread**



**Iparsons21 Said:**

#3 - SM Classic Italian Espresso 1/2#

Settings: 1/2#, P4, D, 6+'s at start

Stopped early, roast at a dark Vienna. No logging of the times as this was one of the earliest roasts. 4+'s should be enough as I had to stop the roast and go to cooling with a nice light show. Fortunately, this blend likes dark so a bit of overshoot didn't hurt.

Posted January 22, 2008 [link](#)

Thank you Lloyd, for breathing life back into this thread! :) That SM Classic Italian is one of my favorites, but I've always thought it was best at FC++ and kill it when 2C is beginning to roll, rather than Vienna or dark Vienna...now you have me curious. P4, huh. Time for a SM's order.../happy sigh.

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**Iparsons21**

Senior Member

Joined: 8 Jul 2006

Posts: 234

Posted Tue Jan 22, 2008, 8:37pm

**Subject: Re: Official Behmor Profile Thread**



FC++ should be pretty good I would think. I'll have to try that next time I roast.

If you decide to take your Behmor to Vienna with a 1/2#, be careful. The light show was fantastic!! :)

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**DigMe**

Senior Member

Joined: 27 Jan 2006

Posted Wed Jan 23, 2008, 11:36am

**Subject: Re: Official Behmor Profile Thread**



Posts: 2,047

I have a Behmor on the way so I've been attentively going over your profiles. It's scheduled to get here Monday. Took advantage of Sweet Maria's sale page and got one that "has a slight dent but works fine" + the 8lbs of coffee for \$220.

I will definitely be scrutinizing this roaster and the resulting roasts closely as I'm accustomed to literally sitting leaned over my SC/CO with an instant read thermometer and manually cycling the heater on and off every few seconds to keep within 5 degrees of my target air temp inside the roaster. I will gladly drop that process if this roaster can produce an equal or better roast.

brad

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### Author

[wideasleep1](#)  
Senior Member

**Joined:** 19 Feb 2005  
**Posts:** 1,363

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[lparsons21](#)  
Senior Member

**Joined:** 8 Jul 2006  
**Posts:** 234

### Messages

Posted Wed Jan 23, 2008, 2:28pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

#### DigMe Said:

I will gladly drop that process if this roaster can produce an equal or better roast.brad

Posted January 23, 2008 [link](#)

I'm stoked for you...this comment made me smile...because I know something you don't know, but will soon find out. :)

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[quoted](#) [post reply](#) [hyperlink](#)

Posted Wed Jan 23, 2008, 2:59pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Remember the Sidamo profile from yesterday? Here 'tis again:

#2 - SM DP Sidamo 1/2#

Settings: 1/2#, P1, B, 2 +'s added at start of last minute  
Automatic cooldown at end of run

1st crack at 6:03 2nd crack at 0:50

Nice FC very even

Well, that works even better with FTO Timor Maubesse. 1st crack comes a little sooner and 2nd crack was more developed when it went to cooling.

I've done enough of this bean to know when it comes out from the roaster whether it will be good or not, well this will be more than just good based on the look, smell and evenness of the roast.

I was just about out of this wonderful bean, and SM's was out. But I managed to find some elsewhere, glad I did.

For those that haven't tried Timor Maubesse, it is a very smooth, yet also a bit bright cuppa. I use it for Cafe Cremas and Americanos. I don't do

straight shots of espresso, so I wouldn't know if it is good for that or not. I didn't care for it in a Cap though.

I think it is best at FC rested for at least 2 days.

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**JonR10**  
Moderator

**Joined:** 26 Apr 2004  
**Posts:** 9,113

Posted Wed Jan 23, 2008, 4:26pm

**Subject: Re: Official Behmor Profile Thread**



**Iparsons21 Said:**

Remember the Sidamo profile from yesterday? Here 'tis again:

#2 - SM DP Sidamo 1/2#

Settings: 1/2#, P1, B, 2 +'s added at start of last minute

Automatic cooldown at end of run

1st crack at 6:03 2nd crack at 0:50

Posted January 23, 2008 [link](#)

I'd like to make a request:

Can we please adopt the practice of posting starting run time for those who don't own the unit (and don't know what time P1, B allows)? That way when we say "1st crack at 6:03" we know what to subtract that from?

Or maybe it's just easier to do the math and post "1st crack at 8:57 after starting"

Thanks in advance.

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**Iparsons21**  
Senior Member

**Joined:** 8 Jul 2006  
**Posts:** 234

Posted Wed Jan 23, 2008, 5:32pm

**Subject: Re: Official Behmor Profile Thread**



**JonR10 Said:**

I'd like to make a request:

Can we please adopt the practice of posting starting run time for those who don't own the unit (and don't know what time P1, B allows)? That way when we say "1st crack at 6:03" we know what to subtract that from?

Or maybe it's just easier to do the math and post "1st crack at 8:57 after starting"

Thanks in advance.

Posted January 23, 2008 [link](#)

I hadn't thought of that. Makes sense.

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**Prof**

Senior Member

**Joined:** 10 Sep 2004

**Posts:** 461

Posted Wed Jan 23, 2008, 7:12pm

**Subject: Re: Official Behmor Profile Thread**



Great idea and most helpful. How about something like:

1/2# Ethiopian Crazy Goat Sidamo dry-processed  
1/2# P1 B (13:30 or whatever it says, manual's at home)  
FC at 9:30  
SC at 13:00  
Cooling at 13:30

I hope the next version of the Behmor (2000?) has both a count up and count down timer.

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**lparsons21**

Senior Member

**Joined:** 8 Jul 2006

**Posts:** 234

Posted Thu Jan 24, 2008, 1:34pm

**Subject: Re: Official Behmor Profile Thread**



**Prof Said:**

Great idea and most helpful. How about something like:

1/2# Ethiopian Crazy Goat Sidamo dry-processed  
1/2# P1 B (13:30 or whatever it says, manual's at home)  
FC at 9:30  
SC at 13:00  
Cooling at 13:30

I hope the next version of the Behmor (2000?) has both a count up and count down timer.

Posted January 23, 2008 [link](#)

Looking at that, I'm assuming the FC & SC are on an external count-up timer and not the countdown built-in to the Behmor?

BTW, I tasted the Sidamo I did the other day. WOW!! Very nice and a bit less harsh than I've seen from a Sidamo before. Nuanced flavors much more in evidence. Either I've been doing Sidamos wrong, or the Behmor is just doing it better.

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**wideasleep1**

Senior Member

**Joined:** 19 Feb 2005

**Posts:** 1,363

Posted Thu Jan 24, 2008, 3:01pm

**Subject: Re: Official Behmor Profile Thread**



**Iparsons21 Said:**

Nuanced flavors much more in evidence. Either I've been doing Sidamos wrong, or the Behmor is just doing it better.

Posted January 24, 2008 [link](#)

I've said it before, but worth repeating...I sometimes feel like I'm tasting these familiar coffees for the first time, when roasting in the bimber.

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**Iparsons21**  
Senior Member

Posted Thu Jan 24, 2008, 3:26pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 8 Jul 2006  
**Posts:** 234

**wideasleep1 Said:**

I've said it before, but worth repeating...I sometimes feel like I'm tasting these familiar coffees for the first time, when roasting in the bimber.

Posted January 24, 2008 [link](#)

It sure seems that way. The Timor Maubesse I tried a few minutes ago was a smoother overall experience. Different from previous roasts, although in this case I'm not sure if it is better or just different.

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**steamer**  
Senior Member

Posted Thu Jan 24, 2008, 4:00pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 11 Feb 2005  
**Posts:** 651

**JonR10 Said:**

I'd like to make a request:

Can we please adopt the practice of posting starting run time for those who don't own the unit (and don't know what time P1, B allows)? That way when we say "1st crack at 6:03" we know what to subtract that from?

Or maybe it's just easier to do the math and post "1st crack at 8:57 after starting"

Thanks in advance.

Posted January 23, 2008 [link](#)

How about ..  
I started at 15.30  
1C at 3:08 remaining  
2C at :51 remaining  
leave the adding machines to the engineers.

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**Iparsons21**  
Senior Member

Posted Fri Jan 25, 2008, 6:59pm

**Subject: Re: Official Behmor Profile Thread**



Joined: 8 Jul 2006  
Posts: 234

Here's a new one for you. Using the P4 profile.

Coffee: SweetMarias Kenya AA Nyeri - 1/2#

Settings : 1/2#, P4, D  
Time : 15 Minutes

I got distracted so didn't get to see when 1st crack started.

Stopped with 2 minutes left, just finishing 1st crack.

Result : Nice City roast, very nuanced cup.

This is the lightest I've ever taken a coffee and still liked it. This is a very tasty cup. Some fruitiness and a very light body. I don't have the taster that Tom from SM's has, so I can't pin down exactly which fruit though... :)

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### Author

**dbcoffee**

Senior Member

Joined: 22 Jan 2008  
Posts: 7

### Messages

Posted Fri Jan 25, 2008, 7:10pm

**Subject: Re: Official Behmor Profile Thread**

quoted post reply

#### wideasleep1 Said:

I've said it before, but worth repeating...I sometimes feel like I'm tasting these familiar coffees for the first time, when roasting in the bimber.

Posted January 24, 2008 [link](#)

Oh man, the Behmor is an outstanding roaster because of this, IMO. I roasted Yemen Mokka Sa'ni in the behmor that had a pronounced blueberry flavor that I never got from the I-Roar....

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quoted post reply hyperlink

**dbcoffee**

Senior Member

Joined: 22 Jan 2008  
Posts: 7

Posted Fri Jan 25, 2008, 7:13pm

**Subject: Re: Official Behmor Profile Thread**

quoted post reply

#### lparsons21 Said:

Here's a new one for you. Using the P4 profile.

Coffee: SweetMarias Kenya AA Nyeri - 1/2#

Settings : 1/2#, P4, D  
Time : 15 Minutes

I got distracted so didn't get to see when 1st crack started.

Stopped with 2 minutes left, just finishing 1st crack.

Result : Nice City roast, very nuanced cup.

This is the lightest I've ever taken a coffee and still liked it. This is a very tasty cup. Some fruitiness and a very light body. I don't have the taster that Tom from SM's has, so I can't pin down exactly which fruit though... :)

Posted January 25, 2008 [link](#)

I have this coffee and I'm going to give this roast profile a whirl, because I've been just roasting at P1 and hitting the cool just before the end of the first crack to let it coast through the first minute of the cool.

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**wideasleep1**

Senior Member

Joined: 19 Feb 2005

Posts: 1,363

Posted Fri Jan 25, 2008, 8:36pm

**Subject: Re: Official Behmor Profile Thread**



**dbcoffee Said:**

Oh man, the Behmor is an outstanding roaster because of this, IMO. I roasted Yemen Mokka Sa'ni in the behmor that had a pronounced blueberry flavor that I never got from the I-Roar....

Posted January 25, 2008 [link](#)

Ironic! Thanks to the uber-inventor Mr. Behmor, I have received my small-grid basket, so after a quick soapy wash, I loaded it with Yemen Sa'ni:

7.5oz actual weight

P1, B, ++ (13:30 total)

1C at 3"remaining, rolling at 1:45" remaining, door opened briefly(2 seconds, at 5 second intervals) 3 times to extend 1C, bimber cycled down heat on third opening. Door shut and allowed remaining minute for 2C to get underway. First signs of 2C start approx. 45 seconds remaining, autocool kicked in as 2C was just getting underway. Despite 2C, I would still say I only reached Full City on this roast, no sheen, medium brown with occasional light brown/tan beans. Munch test is fresh and crisp, no brightness.

First roast with small-grid, my impressions are favorable, but I will reserve it for small beans due to extra chaff not dispersing through grid. The low/no chaff decafs I roast don't need the small grid. Some Yemeni beans still came through, and some still lodged in the mesh, but much better performance than the larger grid basket.

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**bugbus**

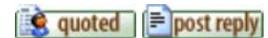
Senior Member

Joined: 22 Dec 2007

Posts: 36

Posted Sat Jan 26, 2008, 10:41am

**Subject: Re: Official Behmor Profile Thread**



Hey Wideasleep,

I'm looking forward to hearing how that roast ends up tasting. I've roasted some of that bean at nearly the same profile just took it a bit farther and it didn't turn out that well. Plan on trying it at P4 or P5 tomorrow.

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**wideasleep1**

Senior Member

Joined: 19 Feb 2005

Posts: 1,363

Posted Sat Jan 26, 2008, 2:53pm

**Subject: Re: Official Behmor Profile Thread**



**bugbus Said:**

Hey Wideasleep,

I'm looking forward to hearing how that roast ends up tasting. I've roasted some of that bean at nearly the same profile just took it a bit farther and it didn't turn out that well. Plan on trying it at P4 or P5 tomorrow.

Posted January 26, 2008 [link](#)

Early results aren't great...only 14 hours rest, pulled a shot anyway. Body is there, but flavor is 'off'...no brightness like post-roast munch test, but I'm sensing an almost vegetable-like aftertaste (carrot?) that certainly isn't blueberry! As mentioned already, door opening DURING 1C (mine was fast-rolling) likely stalled this batch, oils didn't progress accordingly. From now on, I'm only slowing AFTER 1C. This was the end of my Y. Sanani, and I otherwise enjoyed this bean, realizing sample packs have their plusses. Might order some more. :)

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**mg**  
h

Senior Member

**Joined:** 11 Nov 2007  
**Posts:** 76

Posted Sat Jan 26, 2008, 8:08pm

**Subject: Re: Official Behmor Profile Thread**



**steamer Said:**

How about ..  
I started at 15.30  
1C at 3:08 remaining  
2C at :51 remaining  
leave the adding machines to the engineers.

Posted January 24, 2008 [link](#)

As one that is considering buying his first roaster, thi smakes way more sense that what I have been reading. If the Behmor counts backwards, then the example makes sense.

Hope this thread continues.

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**Prof**

Senior Member

**Joined:** 10 Sep 2004  
**Posts:** 461

Posted Sat Jan 26, 2008, 8:58pm

**Subject: Re: Official Behmor Profile Thread**



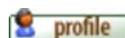
**mg**  
h Said:

As one that is considering buying his first roaster, this makes way more sense that what I have been reading. If the Behmor counts backwards, then the example makes sense.  
Hope this thread continues.

Posted January 26, 2008 [link](#)

This example makes sense IF one doesn't change the time with (+) or (-) changes mid-roast. That flexibility in altering the length of the roast also has potential for time confusion of FC and/or SC (ask me how I know ...).

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**mg**  
h

Senior Member

**Joined:** 11 Nov 2007

Posted Sun Jan 27, 2008, 10:55am

**Subject: Re: Official Behmor Profile Thread**



Posts: 76

I'm not sure that this is the best thread to ask this question. Please advise if I could/should post elsewhere.

I do not own a roaster yet. My question is about how much control over profiles/temps is available with the Behmor.

Reading this thread: "[Hottop v. Behmor](#)", the last post on the first page. Josh gave some really nice information on his experience with the Hottop, and a small amount of experience with Behmor. Sounds like he is completely convinced that being able to control the temp profile with the HT is giving him the best roasts he has ever had.

I understand from reading here that with the +'s and -'s it is possible to have some control over time profiles with the Behmor, but I guess it is true that there is no temp control at all with the Behmor?

I believe if I do buy a roaster, and buy the Behmor I will be very happy, but his post did make me very curious.

Thanks for any help.

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**DarkMajestic**  
Senior Member

Posted Sun Jan 27, 2008, 11:30am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 9 May 2006  
**Posts:** 804

I understand from reading here that with the +'s and -'s it is possible to have some control over time profiles with the Behmor, but I guess it is true that there is no temp control at all with the Behmor?

This is not true at all ... temperatures during the roast are controllable as well as roast duration. Check out the online manual.

**mgH Said:**

I'm not sure that this is the best thread to ask this question. Please advise if I could/should post elsewhere.

I do not own a roaster yet. My question is about how much control over profiles/temps is available with the Behmor.

Posted January 27, 2008 [link](#)

More than enough ...

If you have not roasted yet then in my opinion you are making a mountain out of a mole hill since you do not even know if fine differences in profile changes will be significant to "your" taste.

There is more than enough temperature control with the Behmor and many other factors more significant than profile selection that will factor in to give you a nice cup of coffee.

Bean selection is very significant and maybe as important as the roasting machine itself. I can roast some beans with different profiles and the result is the same .. YUCK .. while my favorite beans are great no matter what

profile I select for roasting.

I have even roasted award winning blends designed by pro roasters in a Cajun pot with great results that can compete with beans I have roasted with the Behmor.

It's not just about profiles.

Cheers ...

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**mgh**  
Senior Member

Posted Sun Jan 27, 2008, 11:48am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 11 Nov 2007  
**Posts:** 76

**DarkMajestic Said:**

More then enough ...

If you have not roasted yet then in my opinion you are making a mountain out of a mole hill since you do not even know if fine differences in profile changes will be significant to "your" taste.

It's not just about profiles.

Cheers ...

Posted January 27, 2008 [link](#)

Thanks for the help.

Even with my newbie-ness I did not think it was all about profiles, but it was interesting to me how important it was to the poster in the other thread.

Your point that I don't yet know what will make a difference to me is a good point. Heck, the Behmor is probably over-kill for me.

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## Official Behmor Profile Thread

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### Author

**Frost**

Senior Member

**Joined:** 26 Jul 2007**Posts:** 1,310

### Messages

Posted Sun Jan 27, 2008, 3:45pm

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)**mgh Said:**

I'm not sure that this is the best thread to ask this question. Please advise if I could/should post elsewhere.

I do not own a roaster yet. My question is about how much control over profiles/temps is available with the Behmor.

Reading this thread: "[Hottop v. Behmor](#)", the last post on the first page. Josh gave some really nice information on his experience with the Hottop, and a small amount of experience with Behmor. Sounds like he is completely convinced that being able to control the temp profile with the HT is giving him the best roasts he has ever had.

I understand from reading here that with the +'s and -'s it is possible to have some control over time profiles with the Behmor, but I guess it is true that there is no temp control at all with the Behmor?

I believe if I do buy a roaster, and buy the Behmor I will be very happy, but his post did make me very curious.

Thanks for any help.

Posted January 27, 2008 [link](#)

I think you are right, it is a good subject for a separate thread. I'll give you my perspective:

- I don't think there is a single consumer roaster that comes equipped with a 'bean mass' temperature probe. If you want to know this, you need to add it yourself. (at first I thought this strange, but then I thought about all those espresso machines that don't tell you the brew temperature and.... should I rephrase this as a question?)

- To me, temperature is the single most important guide to how a roast is progressing. I have heard plenty of reasons why/how you can roast without it, I've never heard a good reason for not using it. We are roasting beans here, and they are reactive during the roast process. They are also sensitive to rather small temperature changes at the critical (higher temp) parts of the roast. A thermometer in your beans will greatly de-mystify the process and your observed results.
- For me, an 'automated profile roast controller' would allow me to set the bean temp profile/ramp (within reason of the heater capability) for the duration of the roast. The controller would throttle the heaters to attempt to match my request (a maximum allowed environment temp in the profile would be good too) This would work good to a point but the onset of first crack and how your ramp profile matches where the beans actually are in the roast.... I still wouldn't set it and forget it.
- Back to the Behmor though: what I'm proposing for my 'minimal/ideal' roaster is not at all what Joe had in mind for his roaster. He is targeting someone who wants a coffee roasting appliance that will 'get the job done' and be able to live in the kitchen ( not a smokey garage or back porch!), be reasonably priced to spread the joy of fresh roast coffee to many more who otherwise will not think of trying it. It appears that he has hit the mark well!

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**Nocturnal**  
Senior Member

Posted Sun Jan 27, 2008, 4:06pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 9 Mar 2007  
**Posts:** 128

**Frost Said:**

I He is targeting someone who wants a coffee roasting appliance that will 'get the job done' and be able to live in the kitchen ( not a smokey garage or back porch!), be reasonably priced to spread the joy of fresh roast coffee to many more who otherwise will not think of trying it. It appears that he has hit the mark well!

Posted January 27, 2008 [link](#)

And then some....way way so

N

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**lparsons21**  
Senior Member

Posted Fri Feb 1, 2008, 3:51pm  
**Subject: Some profile followup:**



**Joined:** 8 Jul 2006

**Posts:** 234

Well it has been a few days since I last roasted, and I'm up to my ears in some very fine roasts thanks to the Behmor. See some previous posts for the actual profiles. For info, I don't drink straight espresso shots. After trying them all over the world, at home and at friends, I still don't like it. But I like the things I can with an espresso shot or two as a starter.

Here's some followup as the roasts have rested:

Sidamo - I tried this the day after roast, which is usually too early to tell how a Sidamo is going to turn out. In this case, it was wonderful. More berry nuance than I've ever experienced. Since then the berry is still there, but the body has come out to play also. All in all, still the best I've ever gotten from a Sidamo.

SM's Classic Italian Espresso - This was my first very dark roast out of the Behmor. For those not familiar with this blend, it is made for espresso, but it is so good in so many ways that it really is a great all-purpose blend. I tasted this on the 2nd day also, and while that was good, it really should rest 4-5 days or more. Now it is at least that old, the oils are starting to come out as they should at this roast level, and the flavor is just scrumptious. I drink this as a Cafe Crema or an Americano, and sometimes in a Cap.

FTO Timor Maubesse - This is one of my very favorite beans for Americanos, and this roast from the Behmor has been at least as good as I ever got from any of my other roasters, and most likely the best too.

SM Kenya AA Nyeri - This was my first run at actually going for a City+ roast as I usually like things a bit darker. Because of the excellent results, and the very nuanced cup from this roast, I may have to change my attitude a bit. I had previously tried to do some light roasts with my other roasters with not very good results. The Behmor really did this quite well.

SM's Monkey Blend - While this came out darned good, I missed my mark or something else is going on. It just isn't right. But to be honest, I've not been hitting the mark with this one for quite awhile. I don't know if the blend changed, my taster changed, or I'm just doing something wrong and cannot see what it is.

I've got some others I've done on the Behmor, and will probably do some more this weekend. Well, after I give some coffee away. I'm really up to my ears in fresh roasted coffee! Damn you Joe Behm!!! :)

[back to top](#)**mg**

Senior Member

**Joined:** 11 Nov 2007**Posts:** 76

Posted Fri Feb 1, 2008, 6:07pm

**Subject: Re: Some profile followup:****lparsons21 Said:**

Well, after I give some coffee away. I'm really up to my ears in fresh roasted coffee! Damn you Joe Behm!!! :)

Posted February 1, 2008 [link](#)

Hmmm, I wonder how close you live to me :)

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**lparsons21**  
Senior Member

Posted Fri Feb 1, 2008, 6:14pm  
**Subject: Re: Some profile followup:**



**Joined:** 8 Jul 2006  
**Posts:** 234

**mgh Said:**

Hmmm, I wonder how close you live to me :)

Posted February 1, 2008 [link](#)

Lessee.....

You live in Utah and I live in southern Illinois. Hmmm..... Might be just a tad more than a weekend drive! <G>

But if you want to try, bring your golf clubs and we'll do coffee 'n golf!

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**Frost**  
Senior Member

Posted Fri Feb 1, 2008, 8:55pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 26 Jul 2007  
**Posts:** 1,310

**lparsons21 Said:**

.....  
For info, I don't drink straight espresso shots. After trying them all over the world, at home and at friends, I still don't like it. But I like the things I can with an espresso shot or two as a starter.

....

Posted February 1, 2008 [link](#)

My coffee beverage of choice is a Capp, but I would not say "I don't like straight espresso". Maybe you mean't just a bit different.

I have a suggestion that has worked well for me. When you make the shot for your drink. Take some time tp Sniff it straight deeply, take a half or full teaspoon and slurp it/ inhale the aroma. Taste it. I have found this a great way to check your work (and the coffee). Also, it works to 'introduce' your palate to the Capp. You may find that you aquire a taste for it.

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**lparsons21**  
Senior Member

Posted Fri Feb 1, 2008, 9:32pm  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 8 Jul 2006  
**Posts:** 234

**Frost Said:**

My coffee beverage of choice is a Capp, but I would not say "I don't like straight espresso". Maybe you mean't just a bit different.

I have a suggestion that has worked well for me. When you make the shot for your drink. Take some time tp Sniff it straight deeply, take a half or full teaspoon and slurp it/ inhale the aroma. Taste it. I have found this a great way to check your work (and the coffee). Also, it works to 'introduce' your palate to the Capp. You may find that you aquire a taste for it.

Posted February 1, 2008 [link](#)

I'll give it a try tomorrow. But to be honest, if I haven't learned to like it in the 1st 64 years of my life, I suspect it'll be a tough sell! :)

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**Tim\_Bernardo**

Senior Member

Joined: 29 Nov 2006

Posts: 194

Posted Sun Feb 3, 2008, 10:48am

**Subject: Re: Official Behmor Profile Thread**



Just pulled the trigger on an Anita and am thinking of using Metropolis' Redline Espresso, well Greenline (unroasted redline). Does someone have a profile they've used? Or maybe a recommendation? I think they roast it to city+ or full city.

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**JonR10**

Moderator

Joined: 26 Apr 2004

Posts: 9,113

Posted Sun Feb 3, 2008, 11:43am

**Subject: Re: Official Behmor Profile Thread**



**Tim\_Bernardo Said:**

Just pulled the trigger on an Anita...

Posted February 3, 2008 [link](#)

Awesome! What grinder are you going to use with that?

**Tim\_Bernardo Said:**

Or maybe a recommendation? I think they roast it to city+ or full city.

Posted February 3, 2008 [link](#)

I've had nice results using a "modified P3" profile:  
I'll load up about 8 ounces and hit 1 lb \* P3 and (-) to get 12:00 start time, and then add 8 minutes after starting the roast (for 20:00 total)  
You should get C1 at 11-14 minutes and C2 starting about 15-18 minutes (depends on bean load and voltage)

For GreenLine I would hit cool just as C2 gets rolling and smoke wisps are coming from the afterburners, and open the door after ~30 seconds if outside.

If you roast indoors and cool with the door closed, I would hit cool just as C2 gets started (after snippy-snips but before a proper rolling C2)

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**Tim\_Bernardo**

Senior Member

Joined: 29 Nov 2006

Posts: 194

Posted Sun Feb 3, 2008, 12:12pm

**Subject: Re: Official Behmor Profile Thread**



**JonR10 Said:**

Awesome! What grinder are you going to use with that?

Posted February 3, 2008 [link](#)

I got a Macap M4 stepless to pair her with....good choice I hope?

And about your recommended profile....Wow! Wish I could come up with something like that lol. I'll give that a try and let ya know how it goes in a week or two. Thanks Jon!

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**Author**

**Prof**  
Senior Member

**Joined:** 10 Sep 2004  
**Posts:** 461

**Messages**

Posted Mon Feb 11, 2008, 7:14pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

With voltage correct and the Behmor working as advertised for me, here is a roast from today:

1/2# Cafe Vivace Dolce blend  
 49F ambient temperature (balmy out there...), 78% RH  
 (P4) (1/2#) (C) 14:00 start (16:30 max on P4)  
 123V at the outlet, 117-118V when on full draw (~1560W)  
 After 12 minutes of roast, I pressed (+)'s to max out the time, just in case...  
 1C started at 13:00  
 2C started at 16:00  
 Cooling at 16:30, lots of rice crispy snap-crackle-pops for another 30 seconds  
 Door opened after 2 minutes of cooling; finished after 8 minutes total cooling.

Since the voltage issue was resolved, the roasts smell "correct" again; what I expect from a roast.

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**duclon**

Senior Member

**Joined:** 7 Mar 2008  
**Posts:** 1

Posted Fri Mar 7, 2008, 9:01pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Iv'e tried several profile/size/time combinations for the Behmor. Quite a few turned out well, here is one I just did, and it looks pretty good.  
 It's not to dark, full city+ to vienna-  
 13.5 oz Guatemala SHB EP Estate Antigua (Gillies coffee)  
 1 lb. P2 B --- Start ++++++++ (Can't remember how many +, maxed out time after start)  
 First Crack 17:29  
 Second Crack and hit cool down 21:12  
 Opened door about a 1.5 min after cool started  
 Roast was a Full city + to vienna-. Turned out pretty even roast. Perfect for my tastes.  
 Mike

[back to top](#)**gfoster**

Senior Member

Joined: 26 Feb 2008

Posts: 16

Posted Fri Mar 21, 2008, 4:09pm

**Subject: Re: Official Behmor Profile Thread**

FWIW, the way I understand that the times work isn't exactly like I've seen some people discussing. I think it's not as complex as some do (but then I've been wrong before). I've read the manual pretty intently and this is my understanding:

The profile "legs" are adjusted by percentage of total time in the cycle. If you add time BEFORE you press start, you add additional time to the entire profile equally across all three legs. If you add time right AFTER you press start you add time to the existing leg, which ups it's "percentage" in the profile and lowers the "percentage" in any trailing legs.

So, for example, with the P2 profile you get a full power ramp up at the beginning, then it drops down at 65% to draw out the time between C1 and C2. At the 95% point in the cycle it jumps back up to full power.

That means if you use a 15 min time at the start (no matter how you get there, if you press D and -- enough to get there or C and ++ it doesn't matter) you'll drop power at 9:45 into the cycle and at 13:30 into the cycle it will go back up to full power.

If you push the +/- buttons right after you press start, you'll either add time to or subtract time from the middle leg. If you wait until right at the end of the cycle you'll add time to the final leg.

Am I mistaken? That's how I've understood it after studying and studying the manual (the profile adjustment part really needs to be rewritten, IMO). It's a \*great\* roaster, but the manual isn't crystal clear.

FWIW, here's the profile I'm using for SM's french roast blend. Since my understanding of how the times work seems to be different, I pretty much use whatever combo of weight and letter settings I need to get to the right cycle time \*before\* I press start:

1/2# SM French roast blend beans, Profile P2 with time adjusted to 16:30 before pressing start. 1C happens at 10:30 into the cycle and 2C hits right around 16:10 into the roast. It rolls into a very strong 2nd crack just as autocool kicks in and I leave the door closed during the entire cool cycle.

Result is a vienna (maybe a light french) or thereabouts but I'm not good at naming the final roast levels. It tastes great in the press pot after 4-5 days of rest. This is going to be my new "house" drip coffee for my wife's morning coffee fix.

Here's what I used for some Brazilian Datterra Santa Colomba:

1/2# beans, profile P3 with time adjusted to 15:30 prior to start. Let it run until autocool. This took me just barely into 2C as the autocool kicked in, and it coasted a bit during the cooldown. Great even roast, I'd say it was a full city or a FC+ maybe? Very clean with cedar and nut notes. Wasn't a favorite in the presspot but it pulled some interesting espresso shots this morning that were like molten honey and stood up to my cappa really well.

Liked it a lot as espresso.

I've also done some Kenya AA lenana on P5 that tasted like compost and some Yirga Cheff that I way underroasted because I stopped the roast way early, just as 1C started. I roasted up some more of the Yirga to just shy of 2C on sunday using P2 but I haven't tried it yet, will make a press pot tonight. It certainly LOOKS better than the first batch I did :)

-- Gary F.

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Posted Thu Oct 23, 2008, 8:19pm

**Subject: Re: Official Behmor Profile Thread**



**Evazan**

Senior Member

**Joined:** 30 Jul 2006

**Posts:** 44

Old roaster but new behmor owner here. I currently only have 4 roasts under my belt with the behmor and they all turned out good so far. They don't get exactly to the roast level I wanted them too but tasted great none the less. My house voltage is only 115 and will drop down to 112 while roasting but to my surprise it has not been an issue at all thus far. It makes me think that people may be exaggerating the need for a variac.

The first three roasts were all quarter pound batches done on P1. They reached first crack at about 7:30. First crack would continue for about 1:30 and towards the very end of the first crack I'd start hearing the first snaps of second crack. I would like to stretch out the time between first and second crack a bit and attributed it mainly to the small batch size.

Today I did my first 8 ounce batch. First crack at 11:10 which then continued for about two minutes, right up to the first snaps of second crack. I guess my question is is this just standard with P1? It seems almost impossible to pin point a specific roast level under those conditions.

On my next roast I want to try P2 in order to extend time between cracks. My question is where do I want to schedule the drop in the power. I have heard different responses between dropping it 20 seconds before the start of first all the way to starting the drop at the end of first. Where have people had the most luck using this P2 profile? Also, does anyone think I will have issues using P2 due to the low voltage? Judging from my times using P1 It really appears that voltage is not an issue.

My old roaster was a modified fresh roast which I could use to continuously vary the temperature. I would aim to hit certain temperatures at certain times and just adjust to fit this profile. I kind of miss the extra control I had but the amount of time and effort it took to roast any decent amount coffee was absurd. I'm sure I'll eventually figure out the behmor and get it to do what I want. The learning is part of what makes roasting fun. Filling up my mason jar with the half pound batch was an amazing sight. That would have been almost 4 roasts in the fresh Roast and it is only half the capacity the behmor is capable of!

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Posted Thu Oct 23, 2008, 9:46pm

**Subject: Re: Official Behmor Profile Thread**



**KafeenMonkey**

Senior Member

**Joined:** 20 Mar 2006  
**Posts:** 100

Like you, I had a Freshroast before my Behmor and I also use Mason jars so I know exactly how you feel when you fill it up!

Anyways, back to the point - when using P2, you should definitely start from Joe's guidelines to anticipate 2nd crack.

I'll post the relevant section from the manual here:

The following time spans are good set of guidelines to better anticipate a roast hitting 2nd crack. The times shown are approximately what it takes from start of the first crack/snap of 1st crack to the start of 2nd crack. This guideline is especially important to know when using Profile 2/ P2. We have found over the course of many tests using P2 it will give you only a few 1st cracks then go silent, moving gently into 2nd crack in the times shown below. We suggest adjusting times as close to the following once you hear the first cracking sound of 1st crack. This should allow you to more accurately control your roast.

- a) ¼ lb - 1:40 minutes
- b) ½ lb - 2:20 minutes
- c) 1lb – 3:20 minutes

So, if you are using an 8 ounce batch, listen for the first snap of first crack and then no matter what time is left, use the + or - adjusters to make the remaining time as close to 2:20 as quick as you can. That should get you pretty close. However, your voltage might affect it a bit so you should stick around anyways and be ready to hit the cool button, or add some time.

I think Joe must have spent a lot of time working out this timing because it's been almost bang-on for me every time I roast so I use it religiously.

Hope that helps

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**Endo**  
 Senior Member

Posted Thu Oct 23, 2008, 10:44pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 26 Jun 2008  
**Posts:** 357

Had the Behmor for about 3 weeks now. I've done about 5 roasts with mixed results. I'm a rookie roaster so I'm sure it's me and not the machine. I've tried several bean types (probably not the best idea) and used both profiles P1 and P2 but I find most roasts have been rather light and sour tasting. My voltage seems good (measured 123V).

I just finished my 6th roast (after a cleaning cycle). I tried one of the P4 profiles listed here by Prof (for a Cafe Vivace Dolce blend). I used a Choco espresso blend from Greenbeanery. Here's the latest try:

1/2# Choco Espresso Blend (Greenbeanery).

(1/2#) (P4) (C) 14:00 start .

123V at the outlet.

After 12 minutes, pressed (+)'s to max out the time (16:30).

1C started at 13:30

2C never started

Cooling at 16:30.  
Door closed during cooling.

The roast looks darker than the first 5 tries (I'd say it's just below FC). I'll cross my fingers and give it a taste after degassing for 36hrs.

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**Evazan**

Senior Member

**Joined:** 30 Jul 2006

**Posts:** 44

Posted Thu Oct 23, 2008, 11:14pm

**Subject: Re: Official Behmor Profile Thread**



Kafeen Monkey:

Thanks for the reply. It's nice to see another guy going through the same progression I did. The times you quoted from the manual about match what I've been getting using P1. In the half pound batch from the start of first to the start of second is about 2:20. What I would like to accomplish is extending that time. First crack generally lasts for about 1:30 to 2 minutes. With this kind of profile the end of first is blending with the start of second and I find it difficult to figure out what my roast level is. I consider a city roast to be the end of first and a full city roast to be the start of second. If these two points are the same then what roast level am I at?

I have heard of people using p2 to lengthen that gap between first and second cracks and my main question was the best way to go about doing that.

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**Prof**

Senior Member

**Joined:** 10 Sep 2004

**Posts:** 461

Posted Thu Oct 23, 2008, 11:39pm

**Subject: Re: Official Behmor Profile Thread**



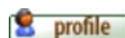
I'm surprised anyone found this OLD thread.

P2 stretches the time between 1C and 2C very nicely, but you have to get to 1C near to the time that P2 cuts the roast level. Lower voltages make that hard to do. In that case I would roast 1/2# and use the 1# setting to achieve it. But remember that not all beans are created equal in how long it takes to get to 1C.

The method I use at times to stretch out the time between 1C and 2C is to open the door for 5 seconds or so a few times during 1C. That seems to work okay.

**BEHMOR wish list:** Put a button on the panel that you press when the roaster starts 1C that instantly lowers the heat level to stretch out the time as well as adding additional time to the counter as needed to finish the roast properly.

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**Evazan**

Senior Member

**Joined:** 30 Jul 2006

**Posts:** 44

Posted Fri Oct 24, 2008, 12:10am

**Subject: Re: Official Behmor Profile Thread**



**Prof Said:**

I'm surprised anyone found this OLD thread.

P2 stretches the time between 1C and 2C very nicely, but you have to get to 1C near to the time that P2 cuts the roast level. Lower voltages make that hard to do. In that case I would roast 1/2# and use the 1# setting to achieve it. But remember that not all beans are created equal in how long it takes to get to 1C.

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**BEHMOR wish list:** Put a button on the panel that you press when the roaster starts 1C that instantly lowers the heat level to stretch out the time as well as adding additional time to the counter as needed to finish the roast properly.

Posted October 23, 2008 [link](#)

I'm glad I did find this thread! It has been a great reference in getting started with the behmor and getting it revived again could be a good thing. I'm sure there has been a lot more experimenting since this thread died out.

I've been trying to come up with a nice looking profile in the Behmor thing program which would do what you said, cut the power around the start of 1C. Do you know if the roast still progresses while the power is low? For example, say I want to take 8 ounces of beans to a full city roast. I use P2 with a start time of 18 minutes which puts the power drop at 10:48, right around the start of 1 C. The power will then be low for the next 5:30 seconds. If it is not continuing to gain heat during this time does one run the risk of baking the beans?

Your wish list is also spot on. The ABCD buttons right now are kind of useless. If there was some way to adjust power during the roast that would be infinitely more useful. I wonder if there is a reason why Joe didn't do that. It doesn't seem as if it would have been too difficult to implement.

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Posted Fri Oct 24, 2008, 9:48am

**Subject: Re: Official Behmor Profile Thread**



**harmolodic**  
Senior Member

**Joined:** 8 Aug 2006  
**Posts:** 88

**Evazan Said:**

It makes me think that people may be exaggerating the need for a variac.

Posted October 23, 2008 [link](#)

I don't think so. It's just that you're doing 1/4 and 1/2 pound loads. If you tried a full pound and were going down to 112 volts you'd never get out of 1st crack, and maybe not even there at all.

I've been experimenting with using my variac as a means of lowering the temp. at first crack, w/ good results so far.

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## Official Behmor Profile Thread

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### Author

**Noonievut**

Senior Member

**Joined:** 9 Sep 2006

**Posts:** 466

### Messages

Posted Fri Oct 24, 2008, 12:38pm

**Subject: Re: Official Behmor Profile Thread**
[quoted](#) [post reply](#)

I've done about 15 roasts and I feel that I've been lucky in that I just set it and forget it (for the most part). I weigh my beans and follow the profile guidelines in the manual. I hit the cool button at the start of 2C. I've never +/- time. I prefer city+ roasts, and this is close to what I get every time.

What I like about the behmor is that I don't need to fuss with roasting. I record my roasts in a log, and when I'm roasting the same beans I pay attention around the time I usually hit the cool button. Other than that, I hang around when the roaster is on, making a coffee, cleaning the espresso machine, dishes, etc.

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**Evazan**

Senior Member

**Joined:** 30 Jul 2006

**Posts:** 44

Posted Fri Oct 24, 2008, 12:43pm

**Subject: Re: Official Behmor Profile Thread**
[quoted](#) [post reply](#)

#### harmolodic Said:

I don't think so. It's just that you're doing 1/4 and 1/2 pound loads. If you tried a full pound and were going down to 112 volts you'd never get out of 1st crack, and maybe not even there at all.

I've been experimenting with using my variac as a means of lowering the temp. at first crack, w/ good results so far.

 Posted October 24, 2008 [link](#)

I suppose your right for 1 pound loads but I don't really need to roast that much. I go through about 1/2to 3/4 pounds a week so a 1/2 pound batch size is perfect.

My comment about exaggeration of the need for a variac was really just based on what I've read in the behmor threads here. Whenever people are having problems with the roast the first thing suggested seems to be a variac. Before I got the behmor these forums made me think that with my low voltage I wouldn't even get the beans to turn brown so I pleasantly

surprised when it worked just as it should. I think for most people there are better solutions than spending 100-150 on the variac. I read a post by Joe Behmor on Home Barista where he stated that the Behmor was actually designed to be used at 116 volts since that is actually the average voltage in people's homes. My starting voltage of 115 is right there so when I see people with voltages of 118 thinking they need variacs and then pumping the voltage up to 122 it makes me wonder if maybe there would have been a better solution and they could have spent that money on more coffee.

I still would prefer to have a variac for consistency but until I have the extra money I'll just use the Behmor how it was made to be used.

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**godsend1**

Senior Member

**Joined:** 15 Oct 2006

**Posts:** 5

Posted Sun Jan 11, 2009, 12:02am

**Subject: Re: Official Behmor Profile Thread**



Resurrecting this one as I get my Behmor on Wednesday. :)

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**wideasleep1**

Senior Member

**Joined:** 19 Feb 2005

**Posts:** 1,363

Posted Sun Jan 11, 2009, 6:11am

**Subject: Re: Official Behmor Profile Thread**



**godsend1 Said:**

Resurrecting this one as I get my Behmor on Wednesday. :)

Posted January 11, 2009 [link](#)

I hope you find it useful! :) I was thinking of starting a new thread, but a tad more focused on single origin 1C and 2C crack times on P1, based on weights and starting voltage. I think having a database of this nature would be quite useful for exploiting P2.

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**redcut**

Senior Member

**Joined:** 22 Jun 2008

**Posts:** 34

Posted Sun Jan 11, 2009, 2:05pm

**Subject: Re: Official Behmor Profile Thread**



I've had the Behmor since May 2008 and have had a wonderful time using it. I drink over one pound a week, making French press and espresso using the Rancilio.

I recorded all the roasts using a similar log as is found on the last page of the Behmor handbook. My pallet is still unsophisticated in distinguishing and explaining tastes as detailed as you fellows. But I know that almost EVERY batch of the Behmor I make is good.

I like all different single origin and usually make 14 oz at one pound setting P1a set to 20:30. I listen for 1st crack and then try to hit cool when the 2nd crack starts. I only have the Behmor without the added voltage/temperature apparatus. For soft bean I use P3 and for island coffees I use the suggested P5.

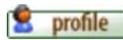
I buy from Sweet Maria's and Green Coffee Buying Club. The Sweet Marias' comes in one pound bags and I use 14 oz for a usual batch. The 2 oz left

over, I save and try blends when I get several, usually mixing only 2 coffees at 50-50. On a Saturday it take 2 to 3 hours to make 4 or 5 batches, to last 2 or 3 weeks. I give away a pound or more, usually in Mason jars. I label on the lid w masking tape the name of the coffee, numerical grade. I have tried hard to buy 88 grading or higher from both companies. I separate chaf outside with 2 bowls. Pouring from one to another with a little wind does this in 5 or 6 pours.

I like things easy and uncomplicated and this is my method. Bottom line, Behmore roasted coffee is GOOD. Yemen, Ethiopian, Colombian, Brazil, Hawaii all come out great and I like them all.

This Sunday I had an espresso Ethiopian Yirg with little sugar and half and half, and now a regular press pot cup of Ethiopian. So I am awake and ticking lol.

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**rynegold**  
Senior Member

Posted Sun Jan 25, 2009, 2:41pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 21 Sep 2008  
**Posts:** 14

"Sumatra Lintong "Blue Batak"

First of all; right off of Sweet Maria's full review of the bean...

"The main reason is that many commercial roasters use color and surface texture as indicators of roast level. They roast coffee until the bean looks attractive. With a Sumatra like this, you will mostly likely hit 2nd crack at the point where the surface texture and variegated bean color evens out, and (I think) you may have gone too far at that point. Ignore appearance, try a lighter roast. The aromatics are pungent and the cup is complex at City+ roast, with herbal tones, and caramel/butterscotch sweetness paired with malty grain notes. There are hints of tobacco and spice (clove, pepper). The sweetness reminds me of chicory root and molasses. There is latent fruit hiding behind chocolate in the finish. And there is tons of thick, chocolate roast flavor as well. The body is huge, oily, waxy. Of course, I roasted this to FC, FC+ and Vienna and it's a great cup across the board, turning more to bass-note flavors and a "noir" cup profile at FC+. But it was my lightest roast, C+, that was the most complex. Give it a try. "

Like they say, read first, do later! I didn't see this entire write up until after the fact and, as usual, roasted according to what I've been used to as far as Sumatras go.

Heres my roast:

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Coffee: "Sumatra Lintong "Blue Batak"

Settings: P4 - B with 1 min. added with 14 mins. remaining (that's 6 mins. into the B roast cycle or pretty close...) thats 21 min. total.

1C @ 4 mins. remaining (ending at 2.25 mins. rem.)..... 2C  
@1.11 mins. remaining

HC (hit cool) @.40sec. rem. ....OD (open door)  
@12.30mins. rem. in cool cycle.

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Cupping notes:

Well, like I said; wish I'da read the damn review! This bean comes out  
beeeeeeeutifu! Goes oily quite quickly, big and glossy and oh the aroma!

tasted hot: Where's the flavor??? aroma??? where'd they go?, well they're  
there but perhaps not like "could'a been" had I not gone so far into 2C.  
Like they said, I guess too deep a roast takes much of this coffee's attributes  
and throws'em out the window. Don't get me wrong, its got cocoa dust, a  
little mint, some earthyness, tobacco, but no clove or herbal qualities.

tasted cold: no bitterness even at this roast, nice aroma left and really  
nothing different to note from the hot cupping (if there is such a thing...).

Roast #2 will see the second 1/2 lb. done to FC+ and I'll post a follow up.

compliments and regards,  
mitch

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**OvenRoasted**  
Senior Member

Posted Sun Jan 25, 2009, 5:14pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 26 Dec 2008  
**Posts:** 219

Wow p4? Interesting I think that sort of setting would bake your beans. Did  
you do a half pound or a full one on your first roast? I've done that same  
coffee at p2 1/2 FC @ 2:42 2nd FC @ -2:42. I usually roast to Full City so I  
get more of the Cocoa, tobacco, muskiness of the coffee. I really love this  
Coffee, has this sort elegance yet strong. The beans are grown at elevations  
ranging from 3,200 to 6,000 feet so I would think you need a high heat  
source to produce pyrolysis without baking them. The other 1/2 I've been  
making it on my KG and has been producing more acidity than the Behmor.  
In all a great Sumatran!

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**Ozark\_61**  
Senior Member

Posted Wed Jan 28, 2009, 4:59pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 18 Dec 2004  
**Posts:** 414

**wideasleep1 Said:**

I think having a database of this nature would be quite useful for exploiting P2.

Posted January 11, 2009 [link](#)

That's a great idea. I've been wondering... roasting greenline on P1 or P2, I seem to hit fc @ 9:00 (actual time), regularly (ambient??? ... oh, about 18'.. ;-). So, using Behmor Thing, I was going to figure out how to adjust the times to automate the process. Should I aim to have the dip in P2 come on at 9:00 or a little earlier, like 8:45? If not, fc seems to roll into sc too quickly.

Oh, BTW - recommendation for the next version! Disable that Err1 for when ambient is below 48'. I roast in the garage and it's not going to be above 48' for a while still, and lugging that thing in and out is a PITA. Maybe I need a hair drier to warm the thing up through the vents on the top above the keypad?

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**kimwroble**  
Senior Member

Posted Fri Jan 30, 2009, 2:09pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Dec 2008  
**Posts:** 132

I've been using P1 with plenty of extra time for my first dozen roasts and stopping at different points right around C2 and having great luck.. The P2 tries were not as good roasting to the same point but still P2 makes the most sense after reading several times it's best to extend the time from C1 to C2 by lowering the heat at C1.

OK...So!! I read someone adjusting the bean weight so that C1 is right at the power drop.

- 1)Do I have that right? It sure makes sense.
- 2) And is it good to go from C1 to C2 at 70% and finish at 70%
- 3)Can anyone post a profile and/or advice..

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**Ozark\_61**  
Senior Member

Posted Fri Jan 30, 2009, 2:31pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 18 Dec 2004  
**Posts:** 414

I think the drop has to be a little before C1 or you will coast through it, but I posted a similar question on HB and didn't get a response as of yet.

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**Author**

[kimwroble](#)  
Senior Member

**Joined:** 19 Dec 2008  
**Posts:** 132

**Messages**

Posted Fri Jan 30, 2009, 6:39pm  
**Subject: Re: Official Behmor Profile Thread**

quoted post reply

I didn't wait and just ran 6oz etheopean yerg set at 1/2 P2 C

30% drop @ 8:24 by the "behmor thing"program, and it was right on the money when it dropped.  
 C1.....@ 8:06-9:18 started just before the drop so I hit it right on.  
 C2.....@10:03-10:24 and stopped there, but I was wrong.  
 these times are from the up timer on the behmor thing program.  
 not the one on the behmor.

What I thought was C2 must have been more of C1 because I got light roast.

I've had great luck with these beans for espresso using P1 and stopping @C2  
 Not using the behmor thing program at all...just my ears.  
 I just put 8oz in and hit 1lb start (18 min total)  
 The book said 12 min on P1 for 8oz so I paid close attention at 6min left  
 and it was always real close to the 6min mark, easy to do and the coffee is great  
 with all the SHB/SO types I tried..  
 Rolling C2 and I don't like it as much..Find your own spot to stop.

This machine would be a hit with me if it only had P1

Note.: if you do 1/2 on the 1# setting you have to be right there at the 6min mark  
 you can light things up for sure if your not paying close attention so I can't  
 advise to do the same.  
 Maybe better advice is to set for 1/2 with 8oz and use the + button if you need it.  
 I would have had plenty of time to hit C2 with everything I've done so far with P1  
 but I have 120-122v all the time here.  
 Thats 118-120 when running.

[back to top](#)**OvenRoasted**

Senior Member

**Joined:** 26 Dec 2008**Posts:** 219

Posted Tue Feb 3, 2009, 5:35pm

**Subject: Re: Official Behmor Profile Thread**

Today I did Ethiopia Yerga small Drum 12oz at 1lb setting p3: I didn't do a good log on this one I did it early in the morn but this one seemed like C1 went quickly to C2 but it might have been just the way the been was sounding. I thought I had totally charred the beans and when I checked at the end the Roast came out full city kinda what I wanted but they sure didn't sound like it. I know Ethiopians can behave differently, does anyone have an experience like this? You think you are hearing second crack but you are still at the end of 1?? Still sounded like really fast pops (rice crispie) but there wasn't a lot smoke, more sound than anything.

[back to top](#)**kimwroble**

Senior Member

**Joined:** 19 Dec 2008**Posts:** 132

Posted Sat Feb 7, 2009, 2:42pm

**Subject: Re: Official Behmor Profile Thread**

Hit this one right on the P2 drop..

Eth Yrg. 6oz set 1/2 C P2 (14:00 total time)

C1 @ 8:29-11:00 (2.5 min C1) then 2.5 min till C2

30% drop 8:24

C2 @ 13.35-13:50 cool/stop...open door..rolling C2

13:35 is well into the final 100% ramp

EDIT:: I repeated the above 2 more times and all came out real good to me. The crack and end times were very close.

Once again these are all count up times(behmor thing). To get Behmor time subtract every one from 14:00

And again these beans are good P1 right to C2 without any fancy messing around.

I'm still trying to notice the difference in P1(that I could be happy with if it was the only setting), and P2 that really makes most sense from what I've read about stretching out C1, and the space between. P2 sure does that..

I've read about opening the door at, or after C1 to do the same extending trick.

By adjusting the bean weight we can match C1 to the drop. If C1 comes after the drop, lower the weight next time.

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Senior Member

**Joined:** 26 Dec 2008**Posts:** 219

Posted Sat Feb 7, 2009, 4:17pm

**Subject: Re: Official Behmor Profile Thread**

Yea the door works, I wanna invest in an infrared so I can sorta get an idea of how how the drum gets to kinda gauge where I am at in the roast. Also want to get a Kill-a-watt so I can monitor the voltage at night. With it, it can let you know if you may have to adjust your roast time to get it where you want. Im starting to feel that without it, its kinda roasting blind not knowing how much power is being put out. I also would like to know where is the highest voltage output in my apt. I usually roast late night but I like to do it in the morning before work sometimes, when prolly most people in the building have electrical devices on. Again I didn't Log last night (stupid me) but I did a Indo:

Bali Blue Krishna

1/2 p1 B

I let it go until around 39 hit + once and cool at twenty seconds.

Right at second crack. Full city, this coffee has really nice looking beans, not a lot of defects, roasted fairly even.

Waited one day (oh well) tastes really nice, good aroma. Coffee seems to lack a bit of complexity or body not sure how to describe it. Good flavor, nice acidity but then it sorta falls short from there. Not sure how you describe this. Tom gives this coffee a 8 in body but to me it feels like it lacks it or maybe I'm confusing the body element for complexity. Nice flavor though from a Hybrid.

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**kimwroble**  
Senior Member

Joined: 19 Dec 2008  
Posts: 132

Posted Sun Feb 8, 2009, 5:05pm

**Subject: Re: Official Behmor Profile Thread**



Heres a P2 for 6oz Bali that matched the drop real close..

6oz Bali BK set 1/2 C P2 (total time 14:00)  
C1.....@7:50-9:11  
30%drop..8:24 (right in the middle of C1)  
C2.....@12:07-12:17 cool/stop  
edit: above was @ 120v

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**OvenRoasted**  
Senior Member

Joined: 26 Dec 2008  
Posts: 219

Posted Sun Feb 8, 2009, 5:59pm

**Subject: Re: Official Behmor Profile Thread**



**kimwroble Said:**

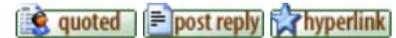
Heres a P2 for 6oz Bali that matched the drop real close..

6oz Bali BK set 1/2 C P2 (total time 14:00)  
C1.....@7:50-9:11  
30%drop..8:24 (right in the middle of C1)  
C2.....@12:07-12:17 cool/stop  
edit: above was @ 120v

Posted February 8, 2009 [link](#)

You should try making that Bali at p1 and Cup the p1 and p2 and see what tastes better overall.

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**kimwroble**  
Senior Member

**Joined:** 19 Dec 2008  
**Posts:** 132

Posted Sun Feb 8, 2009, 6:46pm

**Subject: Re: Official Behmor Profile Thread**



Did that for sure already...I try everything on P1 first .. The Bali and yerg are 2 of my favorites and both very good a little past C2 for me and Silvia shots. I've been trying to get them even better.. So far I can hardly tell them apart by my taster if they're brought the the same point past C2 but I like the space between cracks. With my limited experience so far I've had C1&C2 run into each other. The 30% drop has made the space between over 2 min. and extends C1 to over 2min too.

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**OvenRoasted**  
Senior Member

**Joined:** 26 Dec 2008  
**Posts:** 219

Posted Mon Feb 9, 2009, 1:40pm

**Subject: Re: Official Behmor Profile Thread**



What happens if you do 8 Oz? I see you are doing 6 Oz. Does it make a big difference on p1 and 2? I do p1 8 oz

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**kimwroble**  
Senior Member

**Joined:** 19 Dec 2008  
**Posts:** 132

Posted Mon Feb 9, 2009, 7:46pm

**Subject: Re: Official Behmor Profile Thread**



If you use 8oz, and set 1/2 P2 C.....C1 will be well into the 30% drop instead of the beginning.. 6oz shortens the time of C1 to match the drop on the longest setting for P2 1/2.

1/2 P2 set on C drops to 30% at 8:24 count up time on the PC (5:36 on the behmor)

Right around 8:00-8:30 is where 6oz cracks on P1  
I couldn't get a match with 8oz

Say you want to do 12oz

I'd do a 12oz P1 set 1# and see where C1 starts.  
I just stop by the cracks anyway and they come out good at C2+.  
so..P2 1 lb drop times are A-10:48 B-12:00 and C-12:54 counting up to 20 min total  
Pick the closest match and try a P2 there..

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**OvenRoasted**  
Senior Member

**Joined:** 26 Dec 2008  
**Posts:** 219

Posted Tue Feb 10, 2009, 3:28am

**Subject: Re: Official Behmor Profile Thread**



**kimwroble Said:**

If you use 8oz, and set 1/2 P2 C....C1 will be well into the 30% drop instead of the beginning..  
6oz shortens the time of C1 to match the drop on the longest setting for P2 1/2.

1/2 P2 set on C drops to 30% at 8:24 count up time on the PC (5:36 on the behmor)  
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so..P2 1 lb drop times are A-10:48 B-12:00 and C-12:54 counting up to 20 min total  
Pick the closest match and try a P2 there..

Posted February 9, 2009 [link](#)

Oh I see now what you mean. Well I usually just Add more time on p1 but I do open the door and sometimes remove the chaff collector to cool the chamber while the roast is going so. But I think I will do a p2 on a # setting to see the stretch you are talking about and I will also see how it affects flavor. Today I did a Rwanda from SM on p1 1/2 had to add ++ but came out FC to FC + well see.

SM just got some Kenya AA that looks promising. Thinking about checking it out.

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## Official Behmor Profile Thread

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### Author

[kimwroble](#)

Senior Member

**Joined:** 19 Dec 2008

**Posts:** 132

### Messages

Posted Tue Feb 10, 2009, 7:52am

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Whatever beans I try I always do a P1 first to see where a particular bean and weight hit C1.

They're always good if I hear C2 right and have so far.

The Idea of adjusting wt to match time on P2 isn't my idea..I think I read it here somewhere.

What I really want is the control and repeatability to know right when C2 starts so I can stop just before to keep some of the highlights (citrus etc) that get burned at and after C2 in the kenyas and yergs etc.

I think a variac will help.

So! Joe Behm ? Anyone ? Will a variac make the time more predictable? With a 2v drop (120 down to 118) a 6oz P2 roast is almost 1 min longer.

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[Ozark\\_61](#)

Senior Member

**Joined:** 18 Dec 2004

**Posts:** 414

Posted Tue Feb 10, 2009, 10:39am

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

I think you're close, but don't you use Behmor Thing? That will give you a good idea of where the cut-offs are. But.... I tried it for my beans and I couldn't quite get it right on. I know that 1/2# of my brazil has FC @ 10:00 (real minutes, not countup/downthingy). I couldn't find a profile to have the P2 drop @10:00 and then pick back up a couple minutes later so I did close as I could via behmor thing.

I set it to 1 pound, hit (-) 8 times, which should have the drop at 10:00, but it really was probably around 10:25. Then it stayed at 70% until SC about 3 or 4 minutes later, which isn't bad, but I would like to have the 100% kick in to finish the beans off - but maybe that really isn't necessary.

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**OvenRoasted**

Senior Member

Joined: 26 Dec 2008

Posts: 219

Posted Tue Feb 10, 2009, 12:46pm

**Subject: Re: Official Behmor Profile Thread**

Roasted Rwanda Gkongoro Nyarusiza at p1 1/2 on B. Got a Full City. Cupped today (ahh I didn't wanna wait :P) Seems like an average cup, hence a Costa Rican. Nothing really jumped at me, as a Kenya or Ethiopian's do. I will report back in 2-3 days see if flavor improved. I would assume brightness might have been diminished going so high but then yet some coffees are able to display their acidity all the way to Vienna. Maybe I need to play with p2 a bit more. I find a p3 creates an underdeveloped roast for an African. I've Done a Sumatra Lintong on p2 Full city and was terrific. So was Bali Blue Krishna, which I had 4 Oz left and did 1/2 B. Cracks went a bit fast but I did not open the door as much as I should have, Second crack went quickly but I assume the little amount of beans would cause this. I Have a Panama Lerida Peaberry next but I wanna be really cautious for this one. Anyone can give any hints on this one? I wanna hit a City + but I wanna use a p1 or p2 for it, yet I don't wanna taste an underdevoped roast that tastes flat and at the same time I don't wanna go to full city with such a nice bright citrus cup.

[back to top](#)**OvenRoasted**

Senior Member

Joined: 26 Dec 2008

Posts: 219

Posted Wed Feb 11, 2009, 4:37am

**Subject: Re: Official Behmor Profile Thread**

Rwanda Got a lot better with 24+ (yes Duh) But I was scared that It didn't roast right. Anyways it's a very nice cup, diminished a bit of the brightness but is a good cup of coffee. I have to get more experience on doing City + Full city on the behmor using p1-p2 wonder if its possible. Maybe a Kill a watt can help monitor power drop in order to adjust the roast. I also did 4 Oz in my popper to compare flavor to the behmor.

[back to top](#)**jefft**

Senior Member

Joined: 29 Aug 2007

Posts: 187

Posted Wed Feb 11, 2009, 10:53am

**Subject: Re: Official Behmor Profile Thread**

I completed my second roast with my Behmor and it left me with a few questions about how to tweak my next roast.

Bean: El Slavador Santa Rita  
Roasted to City+  
12 oz.  
Settings: 1lb, B, P2 - Start

I used the Behmor thing during the roast to check when the power dropped. If I understand it correctly, it is supposed to drop to 70% as you roll into 1st crack. The roast started counting down from 20 minutes. After 12 minutes, when the power dropped to 70%, the beans had not yet reached 1st crack. They were tan to very light brown in color. 1st crack came at 15:50. It kind of rolled into second crack, maybe a little bit of a pause, at 18 minutes. I then hit Cool at 18 minutes, opened the door, stuck in my shop vac and super-cooled the beans. They came out a really nice City+.

I have a couple assumtions and I would like to know if I am correct:

1st: It seems as if my Behmor is completely capable of roasting a full pound.

Reason: If I have to manually press Cool at 18 minutes when using 3/4 lb. of beans, I think that I may not even need to extend the time for a full lb.

2nd: I need to extend the 1st leg of the P2, especially if I use a full pound next time, to about 14 minutes.

Reason: if I saw 1st crack at 15:30, after 3 1/2 minutes into the 70% drop, maybe 14 minutes at full power should do it?

How important is it to have that 3rd leg "boost" on P2? It looks as though it comes in for the last 10% of P2.

Oh, I almost forgot, I tested the beans after 14 hours rest, knowing that they need more time, but they were pretty good. A little flat, but very mellow, smooth, a little chocolate and nutty, but I don't taste the berry that I really like about the Santa Rita yet. Everything seems a little muted, like it's just waiting to develop. Maybe in a couple days.

Thanks for the help.

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**kimwroble**

Senior Member

**Joined:** 19 Dec 2008

**Posts:** 132

Posted Thu Feb 12, 2009, 6:14pm

**Subject: Re: Official Behmor Profile Thread**



If you take 12oz of any bean and roast it at P1 and 1 lb setting you'll find right where C1 starts.

Then find a P2 profile that drops at the time of C1 from that P1 roast because P2 is P1 until it drops.

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**OvenRoasted**

Senior Member

**Joined:** 26 Dec 2008

**Posts:** 219

Posted Mon Feb 16, 2009, 6:11pm

**Subject: Re: Official Behmor Profile Thread**



Yemen Sana'ni 1/2# P1 FC 2:06 SC :59

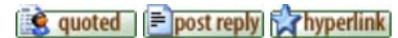
Ahhh this is a really nice cup, but warning, when you put your beans in the drum, secure it and shake it, a lot of small beans will fall out. This is one of those things I didn't like about this coffee, you can lose a lot of beans but there is nothing you can do about it. Shake the drum before your roast and after you cool them down. Not only that, but this coffee comes with rocks, sticks and it creates a lot of chaff I mean a lot. So just take a minute to shake all the goodies out of it. I usually go through my beans before I bag them so I don't end up grinding rocks and other things. Came to a nice Full City.

Flavor:

Ah very nice refreshing medium bright cup but big in body. Definitely notes of Tobacco, desert dirt (?) cocoa powder, fall spices. Just a nice

coffee. I roasted this on Saturday so it say 2 days.

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**Prof**  
Senior Member

Posted Mon Feb 16, 2009, 7:56pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 10 Sep 2004  
**Posts:** 461

**kimwroble Said:**

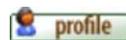
... I think a variac will help.

So! Joe Behm ? Anyone ? Will a variac make the time more predictable?  
With a 2v drop (120 down to 118) a 6oz P2 roast is almost 1 min longer.

Posted February 10, 2009 [link](#)

I don't believe you need a Variac with your voltage dropping only 2V to 118V. Those are good numbers for the Behmor. Save your \$\$ (you would need a hefty Variac with a 15A rating) and get to know your Behmor better. It'll do what you want it to.

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**Plexiprs**  
Senior Member

Posted Tue Feb 17, 2009, 12:55am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 25 Mar 2005  
**Posts:** 1

Having received mine as an Xmas gift I've been able to spend some time with it. What has proven itself is to load 12 oz of beans, use the one pound setting, P1 & B. I then use my sense to determine the advancement of the roast. I normally do a melange with at least two varieties of roast of the same bean. No issues and NEVER yet run short of time, or had to add time in. Most of these roast were done in an ambient garage temperature of around 52-55 degrees. 14 logged roasts so far and nary an issue ...

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**kimwroble**  
Senior Member

Posted Tue Feb 17, 2009, 11:41am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Dec 2008  
**Posts:** 132

Prof said "I don't believe you need a Variac with your voltage dropping only 2V to 118V. Those are good numbers for the Behmor. Save your \$\$ (you would need a hefty Variac with a 15A rating) and get to know your Behmor better. It'll do what you want it to."

I'm real happy .....It sure does what I want and don't think I "need" a variac...It's just that a 2 degree drop adds a whole minute to get to C2 with 1/2 lb.

I just wondered if the times would be the same if the voltage was constant.

So...someone who uses behmor/variac...Do you still get variations in roast length with exact bean wts. and settings?

Kinda' moot though when I think about it (my ? I mean) because it's never going to be a set and forget situation no matter what even if I hit cracks and stop at the same time from roast to roast, but a fly by the seat of your pants, baby sit , and listen for C2..

Maybe just a little less seat of the pants, and C2 would be easier with my old ears.

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### Author

[laughing7](#)

Senior Member

Joined: 2 Apr 2008  
Posts: 54

### Messages

Posted Tue Feb 17, 2009, 11:56am

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

#### Plexiprs Said:

Having received mine as an Xmas gift I've been able to spend some time with it. What has proven itself is to load 12 oz of beans, use the one pound setting, P1 & B. I then use my sense to determine the advancement of the roast. I normally do a melange with at least two varieties of roast of the same bean. No issues and NEVER yet run short of time, or had to add time in. Most of these roast were done in an ambient garage temperature of around 52-55 degrees. 14 logged roasts so far and nary an issue ....

Posted February 17, 2009 [link](#)

I just got my Behmor yesterday and ran 3 roasts. The first 2 barely hit the first crack. I was using roughly/estimated 3/8lb (measured as roughly 1-1/4 cups of green beans) on the 1/2lb, P2, B setting (with max time added). Armed with that info, I loaded up 1/2 lb on the 1lb P2 A setting, added 2 minutes after I heard the first crack, and I believe the second crack starting hitting as the cooling cycle began. Beans turned out lighter than I'd like them to be (City+Roast, I think), but tasted fantastic this morning. I'll do another 1/2lb tonight on the same setting, and try to let the beans roll into the 2nd crack a bit longer to see if I can go a bit darker.

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### GVDub

Senior Member

Joined: 25 Jan 2008  
Posts: 139

Posted Wed Feb 18, 2009, 3:42pm

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

#### laughing7 Said:

I just got my Behmor yesterday and ran 3 roasts. The first 2 barely hit the first crack. I was using roughly/estimated 3/8lb (measured as roughly 1-1/4 cups of green beans) on the 1/2lb, P2, B setting (with max time added). Armed with that info, I loaded up 1/2 lb on the 1lb P2 A setting, added 2 minutes after I heard the first crack, and I believe the second crack starting hitting as the cooling cycle began. Beans turned out lighter than I'd like them to be (City+Roast, I think), but tasted fantastic this morning. I'll do

another 1/2lb tonight on the same setting, and try to let the beans roll into the 2nd crack a bit longer to see if I can go a bit darker.

Posted February 17, 2009 [link](#)

I've seen enough variation between beans in weight vs. volume that 1-1/4 cups of beans could vary maybe as much as 20% in weight from one variety to another (peaberry vs. monsooned, for example). I think results would be far more consistent using a scale rather than measuring by volume.

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### OvenRoasted

Senior Member

Joined: 26 Dec 2008

Posts: 219

Posted Thu Feb 19, 2009, 3:15am

**Subject: Re: Official Behmor Profile Thread**



Java Kajumas Organic Taman Dadar

1/4# B p2 FC @ 2:00 SC @ (sorry guys I hit ++ twice so I don't remember how much left but just know I did ++ to get a nice Full city.

Review: Wow can you say body on this. Super heavy, dark cocoa, dirty and tobacco heaviness in this. Type of coffee to wake your -ss up in the morning! Not a lot of brightness here or sweetness just straight up heavy! I really like it! Anyways on the review tom complained on how the farm has been polishing their beans so they look nicer and create less chaff but it can deteriorate the coffee flavor by adding friction on the outside of the bean.

Very little chaff I was amazed but I much rather taste a coffee that has not been polished. I'm unsure why the actual reason for this is. All Indonesian beans I've ever roasted all look pretty and uniform. Anyways I really enjoyed this brew totally different from a Sumatra. It is wet processed via ferment and wash method, not wet hulled. Great I'm cupping coffee at midnight!

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### laughing7

Senior Member

Joined: 2 Apr 2008

Posts: 54

Posted Thu Feb 19, 2009, 11:35am

**Subject: Re: Official Behmor Profile Thread**



#### GVDub Said:

I've seen enough variation between beans in weight vs. volume that 1-1/4 cups of beans could vary maybe as much as 20% in weight from one variety to another (peaberry vs. monsooned, for example). I think results would be far more consistent using a scale rather than measuring by volume.

Posted February 18, 2009 [link](#)

Yeah, I'm saving up to get a scale. For now, I'm using an old postal scale to measure my beans. Not exact, but good enough for now.

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### kimwroble

Senior Member

Joined: 19 Dec 2008

Posts: 132

Posted Thu Feb 19, 2009, 1:14pm

**Subject: Re: Official Behmor Profile Thread**



I watch ebay and search often...I got one of these for \$16.00 + \$8 shipping.

[Click Here \(cgi.ebay.com\)](#)|66%3A1|65%3A12|39%3A2|240%3A1318

[back to top](#)**kelmw**

Senior Member

**Joined:** 5 Mar 2008**Posts:** 44

Posted Tue Mar 10, 2009, 8:12pm

**Subject: Re: Official Behmor Profile Thread**

I finally dove in, and bought a roaster. My Behmor 1600 arrived in 4 days from Fresh Coffee Beans, along w/ the free small drum and free coffee. I read the manual, ran it empty to season it per the manual, then surfed this site to find info on roasting decaf, finding several very helpful posts.

So Saturday I measured out 2/3 lb of Costa Rica decaf, set 1 lb, P3, B (20 minutes total) and hit start.

I had 119 volts before start, then 112-114v when it started, but eventually dropped to 110v when up to 100% power. So next time I'll try roasting in the evening and hope to get more volts.

First crack was 6:30 remaining and lasted 2 minutes, and second crack started one minute after first crack ended.

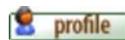
The beginnings of second crack were slow, so I kept going. All of a sudden the cracks got faster and I got some smoke, so I hit cool 30 seconds into the first indication of second crack (yep, in direct violation of the manual!). By the time the beans stopped smoking, the smoke was rolling pretty good.

This morning I had my first cup—ground through my Mazzer SJ, and brewed thru my pour-over filter.

WOW, it was great! I've been buying thru local micro roasters for the last year, but they weren't as good as my first home roast (even though it got a little darker than I had planned).

Now I need to get it used up so I can roast some more (and I'll hit the cool button a little sooner this time).

So for all of you reading and trying to decide if you should buy, go ahead and just do it. Its a great roaster, and is easy to use. Like the manual says, roasting coffee is harder than boiling water and easier than grilling a steak. I'm hooked.

[back to top](#)**Prof**

Senior Member

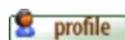
**Joined:** 10 Sep 2004**Posts:** 461

Posted Wed Mar 11, 2009, 12:40am

**Subject: Re: Official Behmor Profile Thread**

One thing I've noticed about the Behmor and smoke is that the beans are never as dark or oily as they were with similar smoke from my SC/TO or Poppery 1 days. So I don't worry as much about some smoke at the end of the roast. Being of Seattle stock I like a darker roast than most people. But the Behmor has done some really nice medium roasts as well.

Enjoy!

[back to top](#)**Usmc1968**

Senior Member

**Joined:** 29 Dec 2009**Posts:** 1

Posted Tue Dec 29, 2009, 5:58pm

**Subject: Re: Official Behmor Profile Thread**

Howdy folks! First time poster here. I have been home roasting for a few years with a Iroast2. Great little machine but since I got everyone at work and at home hooked on fresh roasted coffee I had to roast more than 5 or so Oz at a time. After much research and debating price vs features I decided

to go with the Behmor 1600, since it would do 1lb batches. Only drawback is that I like darker roasts but read a lot about using 3/4 lbs and hitting the 1lb button. Anyhoo I have tried several batches already and really like it. My latest batch was a Sumatran. 14oz with the 1Lb, P3 C profile. Do not ask why I chose that on other than it giving me more time to get a darker roast. I pre-heated the unit for 1 minute and still had to hit the + button 2x while in vigorous 1st crack near the end. Is there a preference in curves for beans? Do some beans like to be heated slowly, others quickly? Thanks again and I am looking forward to learning a lot here!

Semper Fi  
Andrew

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**gimpy**

Senior Member

**Joined:** 9 May 2007  
**Posts:** 192

Posted Tue Dec 29, 2009, 9:46pm

**Subject: Re: Official Behmor Profile Thread**



Usmc, from a Behmor newbie myself (Christmas present), I think that if you use your same profile and use the "D" button, you might get another minute or so out of the roast, although you may have done that by pressing the "+" button, too. I know you can only roast so long with any given profile, no matter what letter or how many + signs you hit. It automatically goes into the cool phase once it hits that time (stated in the manual). I had it do exactly that last night. I kept hitting the "+" button to extend the roast, but after a certain length, it shut down right after I had hit the + button and began cooling. Took me by surprise as I was not sure what had happened.

As far as roast profiles for the beans, I think Joe (Behm) recommends in his manual to use P1 and P2 for the "hard beans" (possibly the higher altitude beans?) and P3 and P4 for the softer beans (lower altitude?--could have those backwards--but I believe Sweet Marias web site does explain the difference somewhere).

Good luck,

I am currently drinking/enjoying a cup of SM "Colombia Finca Buenavista-Carlos Imbachi Microlot" from my 3rd ever Behmor roast using the "1/2lb, P3, D" (roasted for 15 1/2 minutes) profile, 24 hours of rest, 26 gms of coffee to 8 oz of water (weighed precisely). Boy, I'm not only a "coffeegeek" but now I have become a "coffee snob" :>).

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**pallen**

Senior Member

**Joined:** 8 Feb 2008  
**Posts:** 263

Posted Wed Dec 30, 2009, 1:59pm

**Subject: Re: Official Behmor Profile Thread**

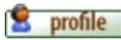


I do most of my roasts on P3 1lb - Sumatra, Sulawesi, Brazil, Decafs, etc I do Guatemala and Colombian on P1.

I always load the machine and run it 1 minute on P1 to preheat, then restart and add at least a min at the beginning. I usually add more at the end, but it varies a lot - I roast in the garage and ambient temps have been anywhere between 80 and 28 since I got the roaster. Strangely, it seems that I have more time remaining at the 2nd crack when roasting in the cold than I get when its fairly warm in the garage.

Switching from P1 to P3 on Brazil made a HUGE difference in aroma and flavor for me.

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## Official Behmor Profile Thread

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### Author

[Tourman](#)

Senior Member

**Joined:** 31 Dec 2006

**Posts:** 21

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[wideasleep1](#)

Senior Member

**Joined:** 19 Feb 2005

**Posts:** 1,363

### Messages

Posted Sun Jan 17, 2010, 4:45pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Longtime reader, but first post! I'm now about 30 roasts into my Behmor and still learning. While reading various Behmor threads I guess I somehow came to the conclusion that "preheat" meant with all the goods inside - including beans. I've since caught some comments suggesting that, to some, this means an empty machine to take the cold edge off before the roast so the heat is really doing its main job in heating the beans. I haven't seen any direct discussions on the with/without aspects of a preheat. Anybody want to weigh in on that - preferences, etc.?

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Posted Sun Jan 17, 2010, 6:12pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

### Tourman Said:

Longtime reader, but first post! I'm now about 30 roasts into my Behmor and still learning. While reading various Behmor threads I guess I somehow came to the conclusion that "preheat" meant with all the goods inside - including beans. I've since caught some comments suggesting that, to some, this means an empty machine to take the cold edge off before the roast so the heat is really doing its main job in heating the beans. I haven't seen any direct discussions on the with/without aspects of a preheat. Anybody want to weigh in on that - preferences, etc.?

Posted January 17, 2010 [link](#)

Howdy Tourman, and WELCOME to CG! :D

Preheat w/ or w/o beans is just one of many variables you can play with to see which ones work to your benefit. I've done both, but haven't settled yet on which is 'better', but I suppose the main point is to do so successively to get consistency for the given amount you choose to roast (yet another variable!). :p

I'm inclined to think like you, and prefer the 'idea' that the metal take the brunt of the initial warmup, and that process would seem muted by including

the charge in preheat. Preheat isn't long enough to begin true, beneficially conductive transfer in the beanmass, but is long enough to heat up the metal to be ready to aid in conduction when the roast takes place. Still, my mind is open enough to continue trying both ways, as the final cup is what matters. :)

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**pallen**

Senior Member

Joined: 8 Feb 2008

Posts: 263

Posted Sun Jan 17, 2010, 6:31pm

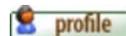
**Subject: Re: Official Behmor Profile Thread**



For a while I was preheating with the beans in all the time, but I since switched to only doing so when the temps are below 40 or so. My concern is that my times are on the edge of too long already - another minute "preheating" is really just more roasting if your beans are starting at room temp. Of course, not all that heat is going into the beans in preheat - a lot of it is going into the sheet metal, chaff tray, ect, so maybe it doesnt really matter if you're only going a minute or so.

I would think a "true" preheat would be without the beans, but I have been doing a lot with them in lately since it has been cold in my garage and my beans were starting out really cold. Its nice and warm today, so I will preheat empty.

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**ljguitar**

Senior Member

Joined: 28 Jan 2003

Posts: 2,710

Posted Sun Jan 17, 2010, 7:12pm

**Subject: Re: Official Behmor Profile Thread**



**wideasleep1 Said:**

...Preheat w/ or w/o beans is just one of many variables you can play with to see which ones work to your benefit.

Posted January 17, 2010 [link](#)

Hi wa1...

What would we discuss if we all did things the same?!!

Something I've not seen discussed is rather than preheating by running the Behmor, wouldn't it be just as effective to poke your heat-gun or hair-dryer in the chamber and turn it on for a minute? I guarantee you it will heat up the chamber as much if not more than running the Behmor for 1:30...and it would save wear-n-tear on the roaster's elements.

One day when it was 10° to 15°F in our garage (-10° to -12°C) & I was concerned whether the unit would power up when it was that cold, I popped the door open, stuck my hair dryer in and fired it up for about 1 minute, went back inside to grab some utensils I'd forgotten, and was 'trapped' by the phone for a few minutes. When I returned to the garage and opened the Behmor to load the beans, it was still around 100°F (38°C). The basket was still hot to the touch...

Something else I've not seen discussed (*but I've not seen every post or thread for sure*):

I take my beans from the garage into the kitchen and warm them up to room temp before loading the drum. My scale and measuring cups are all in

our kitchen which is adjacent to the garage. Since I roast in the garage and store the beans there, I like the consistency of starting with the beans at room temp...

Anyone else doing this? I know some of you are just storing beans indoors which is not practical for us...

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**wideasleep1**  
Senior Member

Posted Sun Jan 17, 2010, 8:44pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Feb 2005  
**Posts:** 1,363

**ljguitar Said:**

Hi wa1...

What would we discuss if we all did things the same?!!

Posted January 17, 2010 [link](#)

Ironic! When I created this thread so long ago, I was under the mistaken impression we could indeed all replicate the same profiles and get the exact same results, much like a recipe! LOL A testament to this thread's longevity is that we all have different tastes, circumstances and results, but that we are indeed quite happy with the Behmor on the whole. I'm quite pleased with my roasting results, and would never go back to my former machines now, as that mountain has been climbed, and others need surveying. :)

Something I've not seen discussed is rather than preheating by running the Behmor, wouldn't it be just as effective to poke your heat-gun or hair-dryer in the chamber and turn it on for a minute? I guarantee you it will heat up the chamber as much if not more than running the Behmor for 1:30...and it would save wear-n-tear on the roaster's elements.

I won't dissuade you! :) I don't have a heat gun, and my wife holds the hair dryer in a secret place best left to her, want no part of that! LOL Still, I might point out that 1) the elements are both very durable, AND replaceable in the unlikely event they fail, 2) the elements in position will (pre)heat the roaster in the locations that matter in terms of roasting. IOW, you may be aiming/heating the rear reflector with a gun/dryer, when they would be similarly hot in a matter of seconds with the elements on; also the drum rotating, awash in radiation, will heat uniformly (and I argue a bit quicker when empty), as will the sides, roof and bottom...they preheat exactly in the way they would heat a live batch. :)

One day when it was 10° to 15°F in our garage (-10° to -12°C) & I was concerned whether the unit would power up when it was that cold, I popped the door open, stuck my hair dryer in and fired it up for about 1 minute, went back inside to grab some utensils I'd forgotten, and was 'trapped' by the phone for a few minutes. When I returned to the garage and opened the Behmor to load the beans, it was still around 100°F (38°C). The basket was still hot to the touch...

Wow! We never (well, almost) get below the 50's, but if I had those

conditions, I would bring the bimber indoors in the a.m., and roast a bit later in the cold in the p.m., when my power was also probably peaking. Sounds like your solution works, but obviously your wife has her dedicated dryer and doesn't care! :D

Something else I've not seen discussed (*but I've not seen every post or thread for sure*):

I take my beans from the garage into the kitchen and warm them up to room temp before loading the drum. My scale and measuring cups are all in our kitchen which is adjacent to the garage. Since I roast in the garage and store the beans there, I like the consistency of starting with the beans at room temp...

Anyone else doing this? I know some of you are just storing beans indoors which is not practical for us...

This makes a HUGE difference, believe it or not. I learned this the hard way, roasting an expensive prime rib. It must sit at room temp MANY hours to roast properly to a rare/medium rare consistency throughout the roast. Otherwise you get a small pink center, and medium/medium well when your well-centered temp probe says medium rare! Perhaps a poor analogy, but interroast consistency will be best met with a consistent holding, and starting temperature. I keep my greens in their plastic ziplock bags, reasonably airtight, in a basket in a closet near the kitchen. Yes, they displace other important items in the closet (BEER!), but one must choose their beverage very carefully! :D

(Another prime rib roasting tip: never salt the exterior...it draws out precious moisture you want to remain in the beef). :)

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**yakster**

Senior Member

Joined: 25 Feb 2009

Posts: 540

Posted Tue Jan 19, 2010, 10:48pm

**Subject: Re: Official Behmor Profile Thread**



Preheat, Preroast, Prewarm?

### Pre-Roast

For a while, I was doing a two minute pre-roast for most of my batches... starting the Behmor with the beans in the drum on a P1 or P3 profile and then hitting stop at two minutes, programming in my roast and hitting start again. I synced this up with BehmorThing that did all the necessary pre-roast calculations. What I thought this was doing for me was giving me a longer heat ramp before the afterburner kicked in, it also created a little more smoke. It also increases your maximum possible roast time to an additional two minutes if you need extra time. I've changed my way of thinking on this and my 10 - 13 oz roasts don't generally need more than the maximum.

Now, if I'm trying to program in a P2 profile to have the temp drop occur at or near first crack, I'll pick a P2 profile in BehmorThing that comes closest using the A B C D roast programs and then add whatever time I think I need to move out the drop using a preroast. This works well for me.

### Pre-heat

I just started doing a pre-heat with an empty Behmor running for one minute before loading and going. I got my Behmor last Feb and have logged my roasts. Now that the weather has cooled down, my roasts are taking longer so I think a pre-heat will help equalize this. Jury is still out, haven't been doing it that long.

### Pre-warm

I try and mostly succeed in bring my greens in from the cold (vac sealed in glass in the fridge) and let them warm up in the house before roasting. I've got a jar of Indonesian Sulawesi I pulled last night waiting for me tonight that I pulled after I roasted 5 oz of Timor Peaberry.

That's my story, and I'm sticking to it (until I change it later).

-Chris

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**ljguitar**

Senior Member

Joined: 28 Jan 2003

Posts: 2,710

Posted Tue Jan 19, 2010, 11:36pm

**Subject: Re: Official Behmor Profile Thread**



### wideasleep1 Said:

...I won't dissuade you! I don't have a heat gun, and my wife holds the hair dryer in a secret place best left to her, want no part of that! LOL

Posted January 17, 2010 [link](#)

Well, I probably confused you. The only time I pull out the hair dryer (my own that lives in the garage) is when the temp gets below 32°F (0°C). And I only sick it in and fire it up till the Behmor comes to life.

All my preheats for roasting batches of beans are done with the Behmor itself...not the hair dryer.

I merely asked/suggested if the point of preheat is to warm the chaff tray why not just do it "manually" by using either a heat gun or hair dryer. You are probably right, the elements are tough enough to handle it...

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**Gregr**

Junior Member

Joined: 6 Mar 2010

Posts: 70

Posted Fri Mar 19, 2010, 11:21am

**Subject: Re: Official Behmor Profile Thread**



New Behmor owner as well. I've got about 15 roasts under my belt and have received a lot of great advice here. Roasted up some Serra Negra (from U-Roast-em) and it is superb this morning! Tried P3 instead of the P4 profile I'd been using (thanks Larry :)) and even though there was only 15 seconds between the end of first and beginning of second it turned out incredibly rich and smooth. No bitterness at all- even on the last cold sip. I love this roaster! Here's the complete profile for Serra Negra, nice and dark (probably a little darker than FC+): 6oz on 1/2# P3/D. That gives a 15 minute roast. Beans in for a 1 minute preheat . Voltage is pretty stable at 119 and temp in the house mid 60s. Roast stopped at 12:40, which was just a few seconds

after second crack started. First started at about 11 minutes. I wouldn't have posted this because I'm so green but man this coffee tastes good!

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**Gregr**

Junior Member

Joined: 6 Mar 2010

Posts: 70

Posted Wed Mar 31, 2010, 11:17am

**Subject: Re: Official Behmor Profile Thread**



Bali Kintamani Wet-Hull Arabica-- anyone have profile suggestions for this bean? The notes on this crop don't say hard or soft bean- just that they're grown at the top of the mountainy area of Bali. I guess that means high grown. Notes also say it is good all the way to Vienna. I took a chance and tried a P1 roast: 8oz on P1/B (20:00) and hit fc at 10:55 and second at 14:05. Stopped the roast ten seconds later but second crack continued another 15 seconds or so. Beans look great- not Vienna but a little darker than FC+.

I'm also interested in hearing profile suggestions for some beans I got from JavaVino- "Peru Whole Beans", no notes other than FTO organic. Probably a mistake to buy them since there's no real info there but I was rounding out an order and wanted something different than the deep body/low acid crops I've been drinking lately. Thanks!

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**Tourman**

Senior Member

Joined: 31 Dec 2006

Posts: 21

Posted Wed Mar 31, 2010, 11:35am

**Subject: Re: Official Behmor Profile Thread**



I've done quite a few roasts now with the Bali Kintamani. I don't have my notes in front of me (I'm at work), but I have used the P3 profile - only guided by Joe Behm's guide of Indo's using P3. As they say, it is ultimately how it tastes so it will be interesting to hear how yours turn out. Given your results I may try P1 next time. These beans definitely get better resting a day or two.

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### Author

### Messages

**Gregr**

Junior Member

**Joined:** 6 Mar 2010  
**Posts:** 70

Posted Wed Mar 31, 2010, 11:44am

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Thanks for the info- I had a feeling I should've used a gentler profile. Regardless, the roast tastes superb thru the Clever Coffee Dripper. I did this roast on the 27th so it's had time to rest. Still heard some CO2 escape from the jar this morning so I let the grinds air out for a couple minutes before I brewed it up.

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**Ozark\_61**

Senior Member

**Joined:** 18 Dec 2004  
**Posts:** 414

Posted Wed Mar 31, 2010, 3:42pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

#### Tourman Said:

the P3 profile - only guided by Joe Behm's guide of Indo's using P3.

Posted March 31, 2010 [link](#)

I think I missed this - could you guide me to where you are looking for that information? I've been primarily only using P2 programs, so sounds like fun to try something else!

----

OOOPS - sorry - just found it!

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**Tourman**

Senior Member

**Joined:** 31 Dec 2006  
**Posts:** 21

Posted Wed Mar 31, 2010, 6:17pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Just in case - this is what he uses:  
P1-2.. all centrals, Peruvian and Colombians  
P3... Brazilians, Africans, SE Asians, Malabar, Jamaican Blue Mtn and Yauco Selecto  
P4.. Kona and other low grown island coffees

[back to top](#)**Ozark\_61**

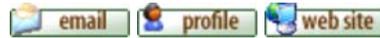
Senior Member

**Joined:** 18 Dec 2004  
**Posts:** 414

Posted Thu Apr 1, 2010, 11:52am

**Subject: Re: Official Behmor Profile Thread**

Thanks for the synopsis! That's not what I would have done - but it'll give me something to look into. I've just used thing to calculate the drop for c1 and used the p2 program, but we'll give 'er a whirl.

[back to top](#)**Gregr**

Junior Member

**Joined:** 6 Mar 2010  
**Posts:** 70

Posted Thu Apr 1, 2010, 12:25pm

**Subject: Re: Official Behmor Profile Thread**

I just had a cup (made with CCD) of the Bali Kintamani Wet Hull, this is after 5 days of rest and wow- I think it's the best roast I've done so far and even though it was P1 and not P3 there's tons of body but also the fruity/chocolaty/spicy notes Tom mentions in the write-up. I'll use P3 next time to see the difference but if it gets any better... zowie. Here's the poop on the P1 roast: 8oz load on P1/B/1#, no preheat. First crack at 10:55 and finished at 12:05. Opened the door a couple inches for ten seconds at 11:50. Second crack started at 14:05, stopped the roast ten seconds later.

[back to top](#)**steve123**

Junior Member

**Joined:** 31 Mar 2010  
**Posts:** 16

Posted Thu Apr 1, 2010, 1:23pm

**Subject: Re: Official Behmor Profile Thread**

I've been roasting for several years, and prior to purchasing the Behmor, I was using an IRoast2. I'm reluctant to admit this because of all the positives on the Behmor, but my roasts seem not to be as flavorful as my results with the IRoast. My voltage is a little low (around 116) and I've been primarily roasting on P2 and P3, 1/2, 6 to 6 3/4 oz (to achieve initial 2nd crack) with central and south american coffees. After one bad experience of going way too far into the second crack I've been a little gun shy and perhaps have stopped some roasts before I actually hit second crack. I'm determined to stick with the Behmor as long as there is hope because I don't want to go back to the batch size limitations of the IRoast. At any rate, just wondered if any of you have had a similar experience and what you may have done to improve results. Apologize if I've rambled a little - this is my first posting.

Steve

[back to top](#)**Gregr**

Junior Member

**Joined:** 6 Mar 2010  
**Posts:** 70

Posted Thu Apr 1, 2010, 2:30pm

**Subject: Re: Official Behmor Profile Thread**

Moka Kadir roasted at P3:

<http://www.gregrothschild.com/Mokakadir.jpg>

That was an 8oz load at P3/D/half#. A brisk first crack began at 12:30 and stopped at 14:00. Second started at 14:25 and I stopped it right away because lately second has continued for a good 20 seconds after I stop the roast... except this time second stopped immediately. As a point of interest, I culled before the roast and this was what I came up with:

<http://www.gregrothschild.com/Mokakadirdefects.jpg> (note the rock

at 8 o'clock).

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**pallen**  
Senior Member

Posted Thu Apr 1, 2010, 4:34pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 8 Feb 2008  
**Posts:** 263

**steve123 Said:**

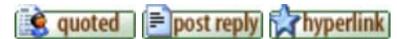
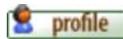
I've been roasting for several years, and prior to purchasing the Behmor, I was using an iRoast2. I'm reluctant to admit this because of all the positives on the Behmor, but my roasts seem not to be as flavorful as my results with the iRoast. My voltage is a little low (around 116) and I've been primarily roasting on P2 and P3, 1/2, 6 to 6 3/4 oz (to achieve initial 2nd crack) with central and south american coffees. After one bad experience of going way too far into the second crack I've been a little gun shy and perhaps have stopped some roasts before I actually hit second crack. I'm determined to stick with the Behmor as long as there is hope because I don't want to go back to the batch size limitations of the iRoast. At any rate, just wondered if any of you have had a similar experience and what you may have done to improve results. Apologize if I've rambled a little - this is my first posting.

Steve

Posted April 1, 2010 [link](#)

What size batches are you roasting? I've had the best results with 8oz loads. If you run 1lb on P3, you will get baked beans.

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**ljguitar**  
Senior Member

Posted Thu Apr 1, 2010, 6:48pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 28 Jan 2003  
**Posts:** 2,710

**steve123 Said:**

I've been roasting for several years, and prior to purchasing the Behmor, I was using an iRoast2. I'm reluctant to admit this because of all the positives on the Behmor, but my roasts seem not to be as flavorful as my results with the iRoast. My voltage is a little low (around 116) and I've been primarily roasting on P2 and P3, 1/2, 6 to 6 3/4 oz (to achieve initial 2nd crack) with central and south american coffees. After one bad experience of going way too far into the second crack I've been a little gun shy and perhaps have stopped some roasts before I actually hit second crack. I'm determined to stick with the Behmor as long as there is hope because I don't want to go back to the batch size limitations of the iRoast. At any rate, just wondered if any of you have had a similar experience and what you may have done to improve results. Apologize if I've rambled a little - this is my first posting.

Posted April 1, 2010 [link](#)

Hi steve...  
Another iRoast2 to Behmor guy.

I find that 13.3 oz and lie to it and tell it that I'm doing a pound works well (actually 12-13.3oz or 340-377g) is a sweet spot for both my drip and my espresso.

The voltage makes a difference, and for not-too-many-bucks you could have an adjustable Variac (variable voltage regulator) that would allow you to dial it up to 120volts. I set mine there with a volt/ohm meter all the time for both roast/batch length and for consistency.

The other thing I do is preheat with the beans loaded and the chaff tray "in" for 1:40 then quickly set my profile and time and hit "Start"

One might ask "Why even preheat? Won't starting normally and just extending the roast by 1:40 do the same thing?"

And the answer of course is "No." Starting the 'official' roast has a set length for the legs, which if I preheat is left alone. But if I use P4 and just allow the roast to go longer, I'm most affecting the last leg not the first.

My preheat is just "full-out-blast" for 1:40 then the new profile is engaged and runs it's normal course. I've been getting great roasts this way.

Lastly (for this post anyway), I've had better flavor by extending 20 seconds or more into 2nd crack whereas I used to 'pull-the-plug' sooner with the iRoasts. They, being air roasters, of course will give a brighter flavor and much shorter profile. The Behmor is deeper flavored and extended profiles (as with any drum roasting).

If you get a hankering for the good old days, either do a batch in an air popper or pull out the iRoast - and appreciate the coffee and remember why we like the Behmor-simplicity better. If you open the door completely about 10 seconds into a rolling 1st crack, and leave it open for a minute or until 1st nearly subsides, second crack is oh-so-manageable. (of course you realize I roast in the garage and smoke is of no concern to me whatsoever unless accompanied by fire).

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**steve123**

Junior Member

Posted Fri Apr 2, 2010, 11:17am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 31 Mar 2010

**Posts:** 16

For the most part I've been using the 1/2 lb setting with around 6-6.5 oz. on P3

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## Official Behmor Profile Thread

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### Author

**steve123**

Junior Member

**Joined:** 31 Mar 2010**Posts:** 16[back to top](#)**edwa**

Senior Member

**Joined:** 15 Oct 2006**Posts:** 77[back to top](#)**edwa**

Senior Member

**Joined:** 15 Oct 2006**Posts:** 77[back to top](#)

### Messages

Posted Fri Apr 2, 2010, 11:23am

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

Thanks for the various helpful tips. One problem I've had is that I've jumped around to too many different beans and settings rather than systematically experiment while limiting the variables. But I'm definitely going to implement your suggestions though I'm holding off on the voltage regulation for now. Thanks for your very informative response.

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Posted Mon Apr 5, 2010, 11:16am

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

Pre-heating and opening the door are two variables often discussed in these threads, but I've been wondering if anyone is using the insertion of the chaff tray as a variable. Let me explain, the majority of my roasts have been decaf and they produce a lot less chaff, so its not such a mess when you open the door. I accidentally forgot to put the tray in on one roast and noticed that it didn't have a harmful effect. I've been frustrated by P2 because too often there is a long stall between 1C and 2C on 8 oz batches using the 1# setting. My voltage usually starts at 118-119 then dips as low as 113 sometimes. P3 doesn't give me 1C until 100% power leg comes on and then I have to use the open door method to prevent a rush from 1C to 2C, BUT I've got not idea just how much heat is being lost and how quickly its regained. Similarly, with P1 I've found myself opening the door in the middle to end of 1C to approximate a drop like P2's second leg, but for a shorter duration. I've got nowhere near the smarts as some of the engineers on this thread so I have no idea how much heat a room temp chaff tray would absorb if you slid it in during 1C. You could do it pretty quickly, get the door closed again and then let the tray mitigate the heat at a slower rate. Or would it be faster than the open door for say 20 seconds? OR is this where I should just buy a Variac and dial down the voltage as it hits the latter portion of 1C?

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Posted Wed Apr 7, 2010, 10:08am

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

Well ... that went over like a lead balloon.

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**Gregr**  
Junior Member

**Joined:** 6 Mar 2010  
**Posts:** 70

Posted Mon Apr 12, 2010, 2:12pm  
**Subject: Re: Official Behmor Profile Thread**



I'm trying to figure out how to accomplish the opposite goal- slow the roast down for very small loads, like 4oz. I was thinking about adding some kind of non combustible filler material that would absorb heat and allow reasonable roast times. I have a feeling a tiny load would roast way too fast. Anyhow- anybody have a profile suggestion for Tanzanian Peaberry? It's high grown but African so I'm not sure what to do.

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**edwa**  
Senior Member

**Joined:** 15 Oct 2006  
**Posts:** 77

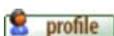
Posted Mon Apr 12, 2010, 3:30pm  
**Subject: Re: Official Behmor Profile Thread**



Unless I misstated my goal, I too was trying to slow down the roast. Albeit in the 1C to 2C phase rather than the whole roast time, but I see where you're going. I've often read about owners using a variac to ensure a high enough voltage but how many use their variacs too reduce the voltage so that they can slow the roasts.

What would the dangers be to the Behmor and user if you reduced the power?

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**wideasleep1**  
Senior Member

**Joined:** 19 Feb 2005  
**Posts:** 1,363

Posted Mon Apr 12, 2010, 4:29pm  
**Subject: Re: Official Behmor Profile Thread**



You slow the whole roaster (incl. timer) when you drop power, and this is reflected in poor-power situations, like when I was dropping to 107-109 volts pre-variac. It was a bear to try keeping BehmorThing synced up on the puter-impossible in fact. Add to that the general feeling is the roasts tend long anyway, due to radiant playing a much larger role initially, and most folks want to speed up the roast, rather than slow it down, generally speaking. I contend the best way, still, to manage a roast is volume management, not variacs and detailed profile tweaking. Better, more consistent results will be found selecting your profile, adjusting your charge to achieve the desired roast level, THEN relying on minor tweaks (open door, etc.) to see if they impact final quality. :)

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**Gregr**  
Junior Member

**Joined:** 6 Mar 2010  
**Posts:** 70

Posted Mon Apr 12, 2010, 4:38pm  
**Subject: Re: Official Behmor Profile Thread**



I did misunderstand- I assumed you wanted to speed the roast up (like most people want to do) by removing the heat absorbing chaff collector. I'm not having any trouble reaching first or second crack- the voltage starts out around 123 volts and rarely dips below 118 during the roast. Eventually I'd like to be able to roast small amounts like 2-4 ounces at a time. I've not tried anything less than 6oz before, and I'm finding 8oz gets the best results overall. But... this sounds kinda ridiculous but I enjoy roasting so much it outpaces the drinking! I end up giving away a lot of coffee.

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**Tourman**  
Senior Member

**Joined:** 31 Dec 2006  
**Posts:** 21

Posted Mon Apr 12, 2010, 4:42pm  
**Subject: Re: Official Behmor Profile Thread**



Seems like an easy solution - drink more and faster! ;-)

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**steve123**  
Junior Member

Posted Wed Apr 21, 2010, 10:27am  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 31 Mar 2010  
**Posts:** 16

I see alot of comments on voltage but I'm wondering if anyone has any data regarding wattage (I've been using a Kill-A-Watt meter). My load voltage typically runs from 117-119, but I noticed on P1 and P2 profiles that my unit starts out with about 1050 watts and then after 5-7 minutes advances to about 1450-1500 watts depending on the voltage. Since all the literature and comments talk about these two profiles starting at 100% power, my measurements seem contrary to what would be expected. Just wondered if anyone else has checked that out.

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**CraigA**  
Moderator

Posted Wed Apr 21, 2010, 10:48am  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 20 Dec 2001  
**Posts:** 9,352

**steve123 Said:**

My load voltage typically runs from 117-119, but I noticed on P1 and P2 profiles that my unit starts out with about 1050 watts and then after 5-7 minutes advances to about 1450-1500 watts depending on the voltage.

Posted April 21, 2010 [link](#)

Hi Steve, **Welcome** to the Coffeegeek forums! {;-)

The higher wattage is due to the afterburner kicking in at its preset/pre-determined time for the program setting.

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### Author

[ljguitar](#)

Senior Member

Joined: 28 Jan 2003

Posts: 2,710

### Messages

Posted Wed Apr 21, 2010, 12:59pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

#### edwa Said:

...What would the dangers be to the Behmor and user if you reduced the power?

Posted April 12, 2010 [link](#)

It works great to Variac an air roaster on the fly, but if you try it on a drum like the Behmor, it speeds and slows every aspect including the fans, and elements etc. Turn it down and you lower temp, but you also slow the fan - which may be a wash in the long run.

The danger I see is trying to harness it on the fly...not so much a danger but you introduce randomness. Unless you have a variac with a digital readout meter you will not get precision when adjusting it manually. When I used Variacs on air roasters, I did it by motor speed, fan speed and keeping the beans 'trickling' all of which would be difficult with a Behmor. Air roasting made it easy to see if the beans were not "flying" in the air column anymore (a bad thing by the way). So it was part of a very tactile process...

I'd be concerned with the electronics on my Behmor too...*maybe needlessly*.

I find that if I set the Variac between 121-122 volts (*I calibrate mine weekly*) I get consistency in the roast timing. I also agree with Craig that if I learn to vary/tweak roasts by the size of the batch rather than other variables, I'm getting consistently great results. I have settled at the settings I use for Drip and for Espresso (*quite different profiles*) and I don't mess around any more...and the results are great.

Two simple and repeatable profiles means my wife could roast with very little help. It was just a learning curve getting it reduced to that simplicity that took 4 months and over 100 batches to dial it in...

Hope this contributes...

[back to top](#)**steve123**

Junior Member

Joined: 31 Mar 2010

Posts: 16

Posted Wed Apr 21, 2010, 4:13pm

**Subject: Re: Official Behmor Profile Thread****CraigA Said:**Hi Steve, **Welcome** to the Coffeegeek forums! {;-)

The higher wattage is due to the afterburner kicking in at its preset/pre-determined time for the program setting.

Posted April 21, 2010 [link](#)

Craig-

I was told by the Behmor technical support that the afterburner only kicked in about 45 seconds into the cooling cycle and therefore had no affect on the roast. However, what you said makes absolute sense because I've determined that the afterburner utilizes about 550 watts or so.

I'm actually on my second unit now. The first unit never got past 1050 watts but that's because the afterburner was not functioning. For some reason the Tech support seemed very surprised and at first suggested that something might be wrong with my Kill A Watt meter but it all makes sense now.

Incidentally do you think the afterburner has some effect on the internal heat and therefore the quality of the roast? Perhaps it's my imagination but I think I'm getting better roasts with the unit that has a functioning afterburner though I haven't experimented enough to be sure.

I appreciate your comments which are right on the mark. I only wish the Behmor tech support suggested that to begin with.

Steve

[back to top](#)**steve123**

Junior Member

Joined: 31 Mar 2010

Posts: 16

Posted Wed Apr 21, 2010, 4:19pm

**Subject: Re: Official Behmor Profile Thread****ljguitar Said:**

It works great to Variac an air roaster on the fly, but if you try it on a drum like the Behmor, it speeds and slows every aspect including the fans, and elements etc. Turn it down and you lower temp, but you also slow the fan - which may be a wash in the long run.

The danger I see is trying to harness it on the fly...not so much a danger but you introduce randomness. Unless you have a variac with a digital readout meter you will not get precision when adjusting it manually. When I used Variacs on air roasters, I did it by motor speed, fan speed and keeping the beans 'trickling' all of which would be difficult with a Behmor.

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Hope this contributes...

Posted April 21, 2010 [link](#)

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**steve123**

Junior Member

**Joined:** 31 Mar 2010

**Posts:** 16

Posted Wed Apr 21, 2010, 4:21pm

**Subject: Re: Official Behmor Profile Thread**



I wondered if you could share the profiles and settings you are using. I realize there is no absolute right answer but I've been a little bit frustrated trying to dial in to something that tasted better than my iRoast2.

Thanks,  
Steve

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**Gregr**

Junior Member

**Joined:** 6 Mar 2010

**Posts:** 70

Posted Wed Apr 21, 2010, 5:57pm

**Subject: Re: Official Behmor Profile Thread**



In case you didn't see this in another thread, this is a quote from the creator of the Behmor:

>>My std is:

- >>P1-2.. all centrals, Peruvian and Colombians
- >>P3... Brazilians, Africans, SE Asians, Malabar, Jamaican Blue Mtn and Yauco Selecto
- >>P4.. Kona and other low grown island coffees

The whole thread is here:

<http://coffeegeek.com/forums/coffee/homeroast/403859>

I've been following those recommendations and the roasts have been

turning out great one after another. One bean that I'm learning to love, Yemen Mokha Sharasi, does not fit the profile - for that one I use straight P1 and it's been fantastic, especially in a Mocha Java blend for espressos.

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**wideasleep1**

Senior Member

Joined: 19 Feb 2005

Posts: 1,363

Posted Wed Apr 21, 2010, 10:10pm

**Subject: Re: Official Behmor Profile Thread**



**steve123 Said:**

Craig-

I was told by the Behmor technical support that the afterburner only kicked in about 45 seconds into the cooling cycle and therefore had no affect on the roast. However, what you said makes absolute sense because I've determined that the afterburner utilizes about 550 watts or so.

I only wish the Behmor tech support suggested that to begin with.

Steve

Posted April 21, 2010 [link](#)

Well, that IS when the ab was designed to do the 'bulk' of it's work (smoke suppression after cooling) but that is only part of the story. It indeed turns on at at least 3 distinct times (and afaik a fixed duration) for a given profile. Yes, the ab cycling does impact overall performance by addition of heat, as you discovered with your other unit that had a faulty ab. Still, now that you have a working unit that is otherwise performing as designed, I wouldn't concern myself with these details, as they're somewhat trivial to getting the consistent results you seek. That will be found using the profiles we have collected, the modifications (both in charge load, and tweaking a profile pre-roast and during) and sticking with a bean and mass long enough to become familiar with the results of your subtle changes. Baby steps are much easier to manage than attempting to control every variable to your liking, which will lead to even more frustration. Allow the machine to work as designed...if voltage is a problem, a variac will correct and add consistency, but I would not intend to use a variac to manage a roast, as ljpguitar intimated earlier. :)

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**Carneiro**

Senior Member

Joined: 31 May 2009

Posts: 9

Posted Wed Apr 21, 2010, 10:15pm

**Subject: Re: Official Behmor Profile Thread**



Does anybody know the programmed times that the afterburner and draw fan kick in on P3, P4 and P5?

I read that for P1 and P2 it's 3:30, 5:00 and 7:30 considering 1/4, 1/2 and 1 lb, but I think it's different for the other profiles.

Thanks,

Márcio.

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**wideasleep1**  
Senior Member

**Joined:** 19 Feb 2005  
**Posts:** 1,363

Posted Wed Apr 21, 2010, 10:24pm

**Subject: Re: Official Behmor Profile Thread**



**Carneiro Said:**

Does anybody know the programmed times that the afterburner and draw fan kick in on P3, P4 and P5?

I read that for P1 and P2 it's 3:30, 5:00 and 7:30 considering 1/4, 1/2 and 1 lb, but I think it's different for the other profiles.

Thanks,

Márcio.

Posted April 21, 2010 [link](#)

Those times seem accurate for P3 for me...I've (almost) never used P4,5..so cannot comment on those. :)

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**digger**  
Senior Member

**Joined:** 5 Jun 2009  
**Posts:** 72

Posted Fri Apr 23, 2010, 10:46am

**Subject: Re: Official Behmor Profile Thread**



I drink mainly DECAF espresso shots and usually consume less than 1/4 # of beans in a week. I currently prefer Klatch FTO decaf espresso and use a couple of local area roasters but they deal in 1 pound minimums. I had assumed that home roasting required large quantities of beans. Yesterday I came across this thread and was fascinated with the idea of home roasting my own beans using the Behmor 1600 because of its ability to handle small amounts.

This really looks like something that could also be quite fun to experiment with and offer me a great deal of variety in the cup.

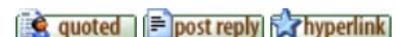
I tend to like the darker roasts like the Klatch espresso. Klatch defines it's roast as "Medium Dark". Using the Sweet Maria's pictorial glossary, these may be Full City+ or maybe even a French Roast.

Sweet Maria's website states "A couple of important limitations: Out of the box, this machine is not for dark roasts. Now ships with the smaller grid drum and a redesigned chaff tray". The Behmor manual suggests that the limit is City+ and is should be limited to 1/2# loads.

- Is this a machine limitation that the CG users have experienced?
- What bean would be a good starting point for a decaf espresso roast that tends to be more of the chocolate/caramel notes rather than spice/floral ?

I appreciate the inputs.

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**Tourman**  
Senior Member

Posted Fri Apr 23, 2010, 11:10am  
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 31 Dec 2006  
**Posts:** 21

I'm sure you'll hear from many - there are no shrinking violets here ;-)

There is really no limitation on the depth of the roast when you understand the bean you're dealing with and, especially, using small batches. What most probably find as limiting (though some have even argued it isn't for them) is trying to get to a french roast, for example, with a full 1# load. With small batches, anything is possible (including making your own charcoal!).

I do decaf for my wife and she loves the dark Indo's like a good Sumatran. I routinely do 10-11 oz. for her and get it almost to a Vienna. I could probably do a FR, but that's where she likes hers. I know many enjoy the blends available from Sweet Maria's. Burman Coffee has a defac espresso roast that I'm going to order for her today. Many choices out there to play with! That's the fun of it all. Not enough time in the day to work AND play with my Behmor and drink good coffee!!

For the more sophisticated users and tinkerers, there are "limitations" with the Behmor (what machine doesn't have them?), but that only gives them things to discuss and concoct mods for! That's the subject of a new thread you can look into if so inclined. Good luck!  
Dan

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### Author

[digger](#)

Senior Member

**Joined:** 5 Jun 2009

**Posts:** 72

### Messages

Posted Fri Apr 23, 2010, 6:39pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

Tourman,

Thanks for the reply. I will be looking for an update on how your wife liked the Burman decaf. I looked at Sweet Maria and Burman sites today...certainly a world of information. Since all of my roasting would be for espresso....I'm curious.

If I assume that most espresso blends are mixes of usually 3 different beans... wouldn't the 1st crack take place at different times when roasting ?  
And If I read correctly that roasting should normally cease after about 10 seconds past the 2nd crack.... wouldn't 3 beans have different times for 2nd crack ?

Is this kind of experimentation all part of the fun of roasting.

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[steve123](#)

Junior Member

**Joined:** 31 Mar 2010

**Posts:** 16

Posted Mon Apr 26, 2010, 10:01am

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

I noticed that on the P1 profile my power drops to 50% about three quarters of the way into a 12 minute 1/2lb setting using 6.75 oz for about a half minute or more. It also occurs on my unit during the cleaning cycle. Has anyone experienced something similar? Seems like that shouldn't happen as P1 is supposed to be full power all the way through. I noted the change on a Kill-A Watt meter in addition to seeing the elements dim.

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[Carneiro](#)

Senior Member

**Joined:** 31 May 2009

**Posts:** 9

Posted Mon Apr 26, 2010, 10:21am

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

**steve123 Said:**

I noticed that on the P1 profile my power drops to 50% about three

quarters of the way into a 12 minute 1/2lb setting using 6.75 oz for about a half minute or more. It also occurs on my unit during the cleaning cycle.

Has anyone experienced something similar? Seems like that shouldn't happen as P1 is supposed to be full power all the way through. I noted the change on a Kill-A Watt meter in addition to seeing the elements dim.

Posted April 26, 2010 [link](#)

The Behmor controls power cycling on/off the heat elements. On P1 (and I think on any 100% leg), it cycles on/off on 400F and 360F. The temp sensor is between the heat elements and drum, on the right panel.

Marcio.

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Posted Mon Apr 26, 2010, 11:50am

**Subject: Re: Official Behmor Profile Thread**



[onthemoors](#)

Senior Member

Joined: 6 Sep 2009

Posts: 5

Steve..

I strongly suggest you search through the available data Behmor provides in updates and in the manual. Doing so would answer your current question and likley future one's too.

In the case of this question, in Update 1 at the Behmor site, manual area:

I notice my roasting elements sometimes go off in the middle of a roast, is this normal? Yes, this is simply an indication that the system has reached its set-point in the temperature profile.

Does the on/off of the elements have a negative effect on the coffee? No, before using any feature we had the systems tested by coffee professionals to insure the quality of the cup was maintained and not negatively effected.

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Posted Mon Apr 26, 2010, 12:47pm

**Subject: Re: Official Behmor Profile Thread**



[edwa](#)

Senior Member

Joined: 15 Oct 2006

Posts: 77

**Ijguitar Said:**

It works great to Variac an air roaster on the fly, but if you try it on a drum like the Behmor, it speeds and slows every aspect including the fans, and elements etc. Turn it down and you lower temp, but you also slow the fan - which may be a wash in the long run.

The danger I see is trying to harness it on the fly...not so much a danger but you introduce randomness. Unless you have a variac with a digital readout meter you will not get precision when adjusting it manually. When I used Variacs on air roasters, I did it by motor speed, fan speed and keeping the beans 'trickling' all of which would be difficult with a Behmor. Air roasting made it easy to see if the beans were not "flying" in the air column anymore (a bad thing by the way). So it was part of a very tactile process...

I'd be concerned with the electronics on my Behmor too...*maybe*

*needlessly.*

I find that if I set the Variac between 121-122 volts (*I calibrate mine weekly*) I get consistency in the roast timing. I also agree with Craig that if I learn to vary/tweak roasts by the size of the batch rather than other variables, I'm getting consistently great results. I have settled at the settings I use for Drip and for Espresso (*quite different profiles*) and I don't mess around any more...and the results are great.

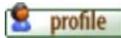
Two simple and repeatable profiles means my wife could roast with very little help. It was just a learning curve getting it reduced to that simplicity that took 4 months and over 100 batches to dial it in...

Hope this contributes...

Posted April 21, 2010 [link](#)

Thanks to both you and Wideasleep1 for a better understanding of using a Variac. I guess I'll just stick to door openings, pre-heats, and load size variables for control. Other than that I just have a craving to get a thermocoupler in there to better understand the heat changes. Putting a thermocoupler in the water path (E61 screw) of my Hx espresso machine made a world of difference to my learning curve of making better espresso.

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**steve123**

Junior Member

Joined: 31 Mar 2010

Posts: 16

Posted Thu Apr 29, 2010, 8:45am

**Subject: Re: Official Behmor Profile Thread**



I was wondering if you would mind sharing the two Behmor profiles that work best for you that you recently referenced.

Thanks,  
Steve

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**Tourman**

Senior Member

Joined: 31 Dec 2006

Posts: 21

Posted Thu Apr 29, 2010, 4:57pm

**Subject: Re: Official Behmor Profile Thread**



Digger,  
You are correct. I know I have seen discussions on how to approach blends - roast together or roast separate, then mix. Sweet Marias website may be where I've seen it - not sure. I roast separate for the reasons you point out -- bean roast-differences. It has worked for me.

The Burman's espresso blend decaf came this week. I suspect I'll be roasting up a batch for my wife this weekend (she's getting low on the Sumatra I last did for her). I'll let you know what she thinks - early next week after they rest for 24-48 hours.

Dan

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**digger**  
Senior Member

**Joined:** 5 Jun 2009  
**Posts:** 72

Posted Fri Apr 30, 2010, 10:48am  
**Subject: Re: Official Behmor Profile Thread**



The reason I would be roasting my decaf espresso blends together is volume and control. If the goal for me is variety and freshness, it would seem like I would want to roast only what I would consume in about 2 to 3 weeks or less. That volume for me is about 1/2 to 3/4 of a pound max. Some of the blends I have seen have 3 to 5 components with blend ratios of as little as 15%. This would mean for me that I would be roasting 1/10 of a pound to keep that component of the blend fresh. Obviously too small of load for the Behmor. So it makes more sence to blend and then roast for me...unless there is overwhelming evidence that this is a problem for Behmor+decaf.

So the questions then, before I pull the trigger and order my Behmor are:

- Is there alot of happy campers out there making their decaf blends first and then roasting using the Behmor 1600 with about 3/4 to a full pound load?
- Can you achieve a Full City+ and/or light Vienna with decaf using the Behmor?
- Is there some favorite blends someone would like to share and maybe the settings they had good results with?

Any other comments that would help me get off of the fence would be welcome.

thanks



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**edwa**  
Senior Member

**Joined:** 15 Oct 2006  
**Posts:** 77

Posted Fri Apr 30, 2010, 11:17am  
**Subject: Re: Official Behmor Profile Thread**



**digger Said:**

So the questions then, before I pull the trigger and order my Behmor are:

Is there alot of happy campers out there making their decaf blends first and then roasting using the Behmor 1600 with about 3/4 to a full pound load?  
Can you achieve a Full City+ and/or light Vienna with decaf using the Behmor?  
Is there some favorite blends someone would like to share and maybe the settings they had good results with?

Any other comments that would help me get off of the fence would be welcome.

thanks

Posted April 30, 2010 [link](#)

Digger,

Yes you can achieve FC+ & Vienna. Decaf is a little tricky, you have to watch not to over roast it as its been so processed that it'll easily race from 1C to

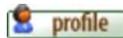
2C. I've been having a bit of luck with 10 - 12 oz loads on the 1# setting P3 A and opening the door during 1C so that I get some time between the 2 cracks and then as soon as 2C is hit I open the door and apply a fan to cool the beans as quickly as possible. There's less chaff with decaf so I've been able to do this indoors and outdoors. Like you I'm in SoCal where the weather is more moderate for outdoor roasting.

Also SM Decaf Donkey blend is a successful roaster and good tasting. The caveat here is I don't use decaf for espresso, I enjoy it in my French Press or Eva Solo. But, I have run some Donkey thru the Hx and I was impressed. BTW that was using the Mazzer Mini not the brighter Macap MXK. I have been experimenting with regular blends lately but still prefer the pro's blends. ie 49th Parallel's Epic, Klatch's Belle, Blue Bottle's Hayes Valley, CC's Toscano.

If you buy your Behmor thru Sweet Maria's you can choose the Decaf Sampler which is a nice way to start and a bargain. My fav's have been the Guatemalans and the Mexican Santa Cruz but I like chocolatey brews.

I don't know your roasting history, but if you're starting off you might want to nail single origins first then mix. At a cupping class I attended recently at Jones Roastery in Pasadena they suggested cupping the components singularly and then try mixing spoonfuls to build the blend.

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**Tourman**  
Senior Member

Posted Fri Apr 30, 2010, 11:36am



**Subject: Re: Official Behmor Profile Thread**

**Joined:** 31 Dec 2006  
**Posts:** 21

I agree with Digger...you can very easily get to FC+ and Vienna (or charcoal for that matter!) with the Behmor. If only some of my caffeinated SO's were that easy!

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**Author**

**Messages**

**Gregr**  
Junior Member

Posted Fri Apr 30, 2010, 11:49am  
**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

**Joined:** 6 Mar 2010  
**Posts:** 70

I remember thinking so much about the challenge of getting dark roasts before I bought the Behmor. Now that I have about 75 roasts under my belt I can say that getting dark roasts is most definitely not an issue. At all. I have good voltage on the outlet I use- I'm sure that is significant, but adjusting the roast size is key. 12oz on a one pound profile produces a wonderful roast. Haven't tried more than that but I imagine up to 14oz (roughly) would be at least as good.

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**edwa**  
Senior Member

Posted Fri Apr 30, 2010, 2:27pm  
**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

**Joined:** 15 Oct 2006  
**Posts:** 77

Hey Gregr,

What's CCD? Is that Classic Coffee Drip (Vietnamese style) or Clever Coffee Dripper?

I'm so confused ; -D

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FFEE\_DRIP\_Vietnam\_Coffee\_Drip/showimage.html

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**Gregr**  
Junior Member

Posted Fri Apr 30, 2010, 6:57pm  
**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

**Joined:** 6 Mar 2010  
**Posts:** 70

Hey Gregr,

What's CCD? Is that Classic Coffee Drip [\(Vietnamese style\)](#) or [Clever Coffee Dripper?](#)

I'm so confused ;-D

Hmmm why isn't the web address showing here it is again  
 hmmm won't link to the correct page here it is without the www - -  
 - - [alibaba.com/product-free/108298640/CLASSIC\\_COFFEE\\_DRIP\\_Vietnam\\_Coffee\\_Drip/showimage.html](http://alibaba.com/product-free/108298640/CLASSIC_COFFEE_DRIP_Vietnam_Coffee_Drip/showimage.html)

Sorry bout that- it's the **Clever Coffee Dripper**. Inexpensive and very easy to use. There are Youtube videos that are helpful but basically this is the general idea: 15g of beans (for a good 8-10 oz cup) ground coarser than espresso but finer than for press or drip, bring water to about 195-200F, pour over grinds, cover, wait 90 seconds and stir, wait 90 more seconds and put the CCD on a cup. Voila. You'll need size 4 paper filters too.

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**digger**  
Senior Member

**Joined:** 5 Jun 2009  
**Posts:** 72

Posted Mon May 3, 2010, 11:32am

**Subject: Re: Official Behmor Profile Thread**



Well, thanks for all of the inputs....I guess I'll pull the trigger and get into roasting.

I'm not sure I have enough power in the kitchen but certainly have enough at the patio and sunny So. California will work out fine.

I do need to figure out whom to buy from. Looks like Sweet Maria's charges for the new chaff tray and Burman doesn't

I notice that Behmor now comes with what they call the "Low Profile chaff tray".

- Is it better of just different.?

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**Tourman**  
Senior Member

**Joined:** 31 Dec 2006  
**Posts:** 21

Posted Mon May 3, 2010, 11:58am

**Subject: Re: Official Behmor Profile Thread**



A small investment in a Kill-a-Watt meter would be a good idea to monitor voltage, drops, etc. while roasting. It was valuable for me to find out why I couldn't get a dark roast due to low voltage on one line in my kitchen. With it I located a better one and I was good to go from there on. I got my Behmor from Burman last fall with the low profile tray and a choice of some free "starter" beans; I continue to get beans from them, among others (including the Green Coffee Buying Club).

Sounds like you're ready to go...better now than never! So many beans, so little time...

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**edwa**  
Senior Member

Posted Tue May 4, 2010, 1:17am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 15 Oct 2006  
**Posts:** 77

**digger Said:**

Looks like Sweet Maria's charges for the new chaff tray and Burman doesn't

Posted May 3, 2010 [link](#)

Are you sure? Mine came from SM with the new chaff tray which IS the low profile tray, no extra charge. They are offering the tray for those that bought the Behmor with the old tray.

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**Tourman**  
 Senior Member

Posted Tue May 4, 2010, 9:33am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 31 Dec 2006  
**Posts:** 21

Reporting back as promised - the Burman Espresso Blend Decaf roast was completed this past weekend and given a 48 hour rest. The report from my spouse this morning was "excellent!" As I don't do decaf, I always struggle with the concept of "excellent" referencing a brew without caffeine! Anyway, she said it was a keeper and one to maintain a supply of green around the house.

Regarding the blend green and roast vs. roast then blend, I knew I had seen something on the Sweet Marias' website. Here it is:

"I get a lot of questions about blending before or after roasting ...which is better? Well, if you have an established blend it certainly is easier to blend the coffee green and roast it together. If you are experimenting with blend ingredients and percentages you will want to pre-roast each separately so you can experiment with variations without having to make a new roast with each change. The case for roasting coffees individually is strong with the Melange type blend ... and with a handful of particular coffees, such as Robusta in espresso blends. Some coffees are more dense, or have extreme size variations. These will roast differently than standard wet-processed arabicas. All dry-processed arabicas require roasting to a slightly higher degree of temperature. But in most cases the coffees can be roasted together and I would advise this: roast the coffee together until you encounter a situation where the results are disappointing and for success you must roast them separately. Every coffee roasts a bit differently but there is a great deal of averaging that occurs between coffees in the roast chamber, especially in drum roast systems. And then there's the coffees that do not roast evenly as single origins either: Yemeni, Ethiopian DP coffees, etc. Uneven roast color is not a defect, and only when it occurs in a wet-processed arabica that should roast to an even color (and sometimes not even in this case) is it of any consequence...More Information: Our Blending Article" (<http://www.sweetmarias.com/blending.php>).

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**Gregr**  
 Junior Member

Posted Tue May 4, 2010, 10:07am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 6 Mar 2010  
**Posts:** 70

Sweet Maria's doesn't charge extra unless they've changed their pricing very recently-- it can be confusing though because they list the new chaff tray for sale right below the roaster and it kinda looks like it comes separately but it doesn't. I checked around before I got my Behmor and the price is pretty

much the same everywhere, with the only difference being how much, if any, free green beans they give you with the roaster. SM's gives you 8 pounds and the most anyone else gives is 5.

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**digger**

Senior Member

**Joined:** 5 Jun 2009  
**Posts:** 72

Posted Tue May 4, 2010, 10:22am

**Subject: Re: Official Behmor Profile Thread**

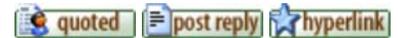


There certainly is alot of CG's that like to blend with 10-25% Robusta beans and suggest that the beans roast differently than the Arabica beans. I read one article that felt that all Robusta beans should be roasted separately to a Full City+ and then added to the blends.

- I would like to hear from any Behmor folk on how they roast their Robusta beans and whether they roast them separately.
- Also a question: I checked the circuit I will be using under 1800 watt load last night and had a nice 2 volt drop to 118.5 vac. Will this be sufficient to operate the 1600 to get the darker roasts and get to 2C?

Thanks

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**wideasleep1**

Senior Member

**Joined:** 19 Feb 2005  
**Posts:** 1,363

Posted Sat May 8, 2010, 4:03pm

**Subject: Re: Official Behmor Profile Thread**



Brazil Nossa Senhora de Fatima 12oz.  
P1,B No additional tweaks  
Manual stop 2 minutes after conclusion of 1C for a chocolaty sweet Full City, 'dry' sheen. If I try to push this coffee towards 2C/FC+, it begins to turn bitter, for some reason...it's literal sweet spot remains at C+/FC. Further, my 'go to' P3 extended ramp profile did NOT benefit this particular Brazil (unlike others) owing to the bitterness again. Still using P3 for the Moreninha Formosa, with great results to 2C, FC and FC+ melange.

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**Author**

**Carneiro**  
Senior Member

**Joined:** 31 May 2009  
**Posts:** 9

**Messages**

Posted Sat May 8, 2010, 4:10pm  
**Subject: Re: Official Behmor Profile Thread**

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**wideasleep1 Said:**

Brazil Nossa Senhora de Fatima 12oz.  
 P1,B No additional tweaks  
 Manual stop 2 minutes after conclusion of 1C for a chocolaty sweet Full City, 'dry' sheen. If I try to push this coffee towards 2C/FC+, it begins to turn bitter, for some reason...it's literal sweet spot remains at C+/FC. Further, my 'go to' P3 extended ramp profile did NOT benefit this particular Brazil (unlike others) owing to the bitterness again. Still using P3 for the Moreinha Formosa, with great results to 2C, FC and FC+ melange.

Posted May 8, 2010 [link](#)

How long to C1 and how long was C1?

Márcio.

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**Gregr**  
Junior Member

**Joined:** 6 Mar 2010  
**Posts:** 70

Posted Sat May 8, 2010, 8:12pm  
**Subject: Re: Official Behmor Profile Thread**

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**digger Said:**

There certainly is alot of CG's that like to blend with 10-25% Robusta beans and suggest that the beans roast differently than the Arabica beans. I read one article that felt that all Robusta beans should be roasted separately to a Full City+ and then added to the blends.

I would like to hear from any Behmor folk on how they roast their Robusta beans and whether they roast them separately.

Also a question: I checked the circuit I will be using under 1800 watt load last night and had a nice 2 volt drop to 118.5 vac. Will this be sufficient to operate the 1600 to get the darker roasts and get to 2C?

Thanks

Posted May 4, 2010 [link](#)

Regarding the voltage- mine will dip as low as 117 and getting second crack well before the end of the roast hasn't been a problem. I like to roast 4-6oz on the 1/2# profiles or 8-12 oz on the 1# profiles. Actually, that just goes for P3 and P4-- if I'm using P1 I just dial in max time and stop the roast manually so it doesn't matter how much time there is to start as long as it's lots more than I need.

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**wideasleep1**  
Senior Member

Posted Sun May 9, 2010, 12:07am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Feb 2005  
**Posts:** 1,363

**Carneiro Said:**

How long to C1 and how long was C1?

Márcio.

Posted May 8, 2010 [link](#)

P1/B is a 20 min roast total (why I tend to choose B, even though I fully expect to manually kill the roast).

1C began first snips @ 6:50, and was rolling by 6:30 remaining (what I consider true 1C) completed by 6:00. Therefore I killed it at 4:00 remaining. On prior batches, 2C began first crackles around 3:30 remaining, yielding a FC+ with the bitterness, so I'm effectively killing it 1 minute before 2C get rolling. For this particular SO, it's perfection at that point. :)

edit: I should mention that the roaster magically cycles OFF the heat while 1C is rolling, giving me the effect of door opening, or managed P2 profile...

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**edwa**  
Senior Member

Posted Sun May 9, 2010, 11:39am

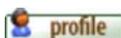
**Subject: Re: Official Behmor Profile Thread**



**Joined:** 15 Oct 2006  
**Posts:** 77

Anyone have a good profile for the Sweet Maria's offering of Brazil Joao de Campos Yellow Catuai ?

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**wideasleep1**  
Senior Member

Posted Mon May 10, 2010, 3:33pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 19 Feb 2005  
**Posts:** 1,363

**edwa Said:**

Anyone have a good profile for the Sweet Maria's offering of Brazil Joao de Campos Yellow Catuai ?

Posted May 9, 2010 [link](#)

My usual default beginner profile for Brazils is P3,B,1#,12oz. and manual kill the instant I hear a 2C crackle. Rest for 3 days. Still this one may be like the Senhore de Fatima, and benefit from a kill well before 2C onset, perhaps stop at FC?

[back to top](#)**edwa**

Senior Member

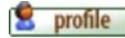
**Joined:** 15 Oct 2006**Posts:** 77

Posted Mon May 10, 2010, 10:05pm

**Subject: Re: Official Behmor Profile Thread**

Thanks dub-ya. That's what I've been pretty successful roasting decafs at, but on the A at 10 oz and a door open or two. According to SM this one can go FC to FC+.

BTW, the Ethiopia FTO Shoye Sidamo WP Decaf has been fantastic. Rich, buttery, chocolate & caramel. I think I'm gonna need more!

[back to top](#)**wideasleep1**

Senior Member

**Joined:** 19 Feb 2005**Posts:** 1,363

Posted Mon May 10, 2010, 11:19pm

**Subject: Re: Official Behmor Profile Thread****edwa Said:**

Thanks dub-ya. That's what I've been pretty successful roasting decafs at, but on the A at 10 oz and a door open or two. According to SM this one can go FC to FC+.

BTW, the Ethiopia FTO Shoye Sidamo WP Decaf has been fantastic. Rich, buttery, chocolate & caramel. I think I'm gonna need more!

Posted May 10, 2010 [link](#)

Thanks for the tip! Wife 'requires' a decaf bean in the evening, so this one sounds like a winner! :)

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Senior Member

**Joined:** 5 Jun 2009**Posts:** 72

Posted Thu May 13, 2010, 4:09pm

**Subject: Re: Official Behmor Profile Thread**

Well, looks like it's time to pull the trigger and buy the Behmor. I got plenty of power but I'll probably pick up the Kill-A-Watt anyway so I can monitor the process closely.

Now the question is where to start. I need to generate experience in roasting and monitor the results of the experimentation. To do this I need to minimize the variability to a single or maybe 2 blends. I am roasting Decaf espresso only for me and regular espresso for my friends, so I want to focus on a that kind of blend so I can be enjoying the results and seeing the subtle nuances as I change profiles, times, etc.

I could start with a pre-blend like

- Decaf Donkey Blend or regular Monkey Blend from SM or
- one of Burmans espersso blends.

The other road would be to make a simple espresso blend such as

- 50% Brazil and 50% Sumatra or
- 50% Sumatra and 50% Ethiopian.

Any suggestions would be appreciated.  
thanks

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**Gregg**

Junior Member

**Joined:** 6 Mar 2010

**Posts:** 70

Posted Thu May 13, 2010, 4:54pm

**Subject: Re: Official Behmor Profile Thread**



This is a personal preference so take it for what it's worth. I like to mix a small amount of a sweet Central American in with the Brazil and Sumatra, especially if the Brazil is roasted dark. My preference overall is towards the less bright coffees but with espresso a little tart sweetness is nice. And if you have someone over that likes a nice bright cup of coffee you'll have that Central ready to go. I've been blending with a super fruity Ethiopia lately and I still like it better with a couple grams of a bright sweet bean in there.

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**pallen**

Senior Member

**Joined:** 8 Feb 2008

**Posts:** 263

Posted Thu May 13, 2010, 6:02pm

**Subject: Re: Official Behmor Profile Thread**



**digger Said:**

Well, looks like it's time to pull the trigger and buy the Behmor. I got plenty of power but I'll probably pick up the Kill-A-Watt anyway so I can monitor the process closely.

Now the question is where to start. I need to generate experience in roasting and monitor the results of the experimentation. To do this I need to minimize the variability to a single or maybe 2 blends. I am roasting Decaf espresso only for me and regular espresso for my friends, so I want to focus on a that kind of blend so I can be enjoying the results and seeing the subtle nuances as I change profiles, times, etc.

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The other road would be to make a simple espresso blend such as 50% Brazil and 50% Sumatra or 50% Sumatra and 50% Ethiopian.

Any suggestions would be appreciated.  
thanks

Posted May 13, 2010 [link](#)

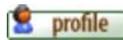
You cant really go wrong with any of those options.

The Brazil/Sumatra is a good base to start with for espresso, and then start branching out from there. I've been enjoying experimenting with some other indonesians instead of, or alongside the Sumatra for espresso. A Sulawesi

batch I got last fall from SM has been really good. Unfortunately, they dont have it any more. I just ordered their wet-processed Sulawesi - should be something different. Bali is another one to look at.

Enjoy!

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## Official Behmor Profile Thread

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[first page](#) | [last page](#)[previous page](#) | [next page](#)**Author**[digger](#)

Senior Member

**Joined:** 5 Jun 2009**Posts:** 72**Messages**

Posted Mon May 17, 2010, 4:29pm

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

Ordered my Behmor this weekend along with 16# of beans to experiment with.

Joe Behm suggests I start with ¼# loads and P1 in the beginning to get the feel of how decaf roasts. I guess they tend to roast faster and as Joe said "...when 2C gets rolling it is like a fully loaded freight train heading down a slope.. ya need to know when to apply the brakes." Hopefully by the end I should have a pretty good feel of what I'm doing.

I posted a comment on the bean storage forum because I still don't have a clear understanding the best way to store. Maybe it is unimportant if I plan on going through my inventory in 6 months or less. At any rate, looking forward to sharing my experiences

**I would like to hear any Behmor profile suggestions for small batch decaf espresso**

and as always . . . thanks for the comments.

[email](#) [profile](#)[quoted](#) [post reply](#) [hyperlink](#)[back to top](#)[edwa](#)

Senior Member

**Joined:** 15 Oct 2006**Posts:** 77

Posted Tue May 18, 2010, 11:00am

**Subject: Re: Official Behmor Profile Thread**[quoted](#) [post reply](#)

Digger, congrats.

I've been roasting mostly decaf beans outdoors on my patio in this So Cal coastal weather. Temps from 48 to about 68 F. FWIW, I've been having a lot of success with these generalized settings. I pre-heat with 10 oz of beans inside for about 1:30 hit the OFF button then immediately program 1# P3 A. When 1C (first crack) gets really rolling (about 30 secs or so in) I open the door for about 20 sec.s this has been giving me about 20 or more seconds between the end of 1C and the start of 2C. Then depending on where I want to end the roast I hit the COOL button open the door and put my small electric fan up to the front and blow out all the hot air for a faster bean cool

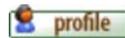
off. With Decaf there is very little mess but some regular beans do make a mess which is why I do it on my patio.

I have found Ira's program, BehmorThing, a great help. I'm a Mac guy so I had to buy VMWare Fusion to run a Window program on my MacBook Pro. No regrets its a nice learning tool.

I use the A setting quite a bit as it provides the quickest ramp up to full power and at 18 minutes is plenty of time for the 10 oz.s if not I can always add time after the roast starts. Now I suppose you can use one of the longer ramp up profiles instead of the pre-heat but I've always found it pushes back the onset of 1C and the whole roast to a length of time that I worry about baking instead of roasting.

As they said in the defunct car ad campaign, "Enjoy the ride".

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**IMAWriter**

Moderator

**Joined:** 4 Jul 2002

**Posts:** 3,555

Posted Tue May 18, 2010, 11:39am

**Subject: Re: Official Behmor Profile Thread**

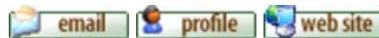


Ed, hope you're enjoying your 1600.

I would be a wee bit careful blowing air in to the roaster if you've roasted chaffy beans. As you've no doubt observe, there is a small rectangular flap at the low/rear/center of the roaster. That flap is open during cooling, and you don't want to blow excess chaff in there.

If it's not a "hurricane" you're probably OK. ;>D

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**edwa**

Senior Member

**Joined:** 15 Oct 2006

**Posts:** 77

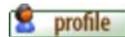
Posted Tue May 18, 2010, 3:50pm

**Subject: Re: Official Behmor Profile Thread**



Rob, good to know. Its not a hurricane, but I'll keep the advice in mind. Now, could you diagram the circle of flatted fifths for me?

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**digger**

Senior Member

**Joined:** 5 Jun 2009

**Posts:** 72

Posted Mon May 24, 2010, 4:17pm

**Subject: Re: Official Behmor Profile Thread**



Well, my new Behmor arrived Friday. I got it from Burman with some various decafs of Brazil, Ethiopian, Mexican, and Sumatra. I also bought some of the BCT Espresso blend both in regular and decaf to experiment with.

My first attempt was 4 oz of BCT reg espresso 1/4#, P1, B . I got to 1C OK, but without any knowledge yet I could not differentiate if 2C started or not.

I terminated at 4 minutes left. The roast looked to be about CITY according to SM visual scale. I need to move the roasting outside as the fan over my stove was just not sufficient and I could not open the door. The cats did not appreciate 3 smoke detectors going off at once. Anyway, I'm in Southern California so outside is always sweet.

My second attempt Sunday was the same 4 oz of BCT reg espresso. I used

1/2#, P1, B I could hear 1C pretty clear but was still not sure about if it stopped and 2C began. I bailed out again. Visually it looked about the same. maybe a CITY.

I tried my first attempt Sunday after 36 hours of rest. Not too bad. A double shot, about 80% crema, the crema was medium rich and lasted a while. The shot was a bit "bright" if that is the correct term. Not as full bodied and rich as the Klatch decaf I am use to.

I talked to Burman today about their blend and any suggestions. They suggested it has a base of Brazilian and that I move to P3. It should stretch out the time between 1C ad 2C. I should also look for a small amount of visible smoke indicating 2C has been reached. I don't know about the smoke. Any opinions.

I think I need to extend my time and even take it well into 2C in order to get an appreciation of time and be able to hear 2C for experience. Even if I go to Vienna or beyond and throw it out, it's a learning experience. It will take some time but I can see that this will be very rewarding and a lot of fun.

A quick comment on Burman Coffee. Arrived on time, works fine, no damage.

I'll still keep an eye out for any recommended 1/4# to 1/2# DECAF Espresso profiles anyone wants to share.

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**digger**  
Senior Member

Posted Thu May 27, 2010, 3:45pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Jun 2009  
**Posts:** 72

Follow-up

It's been 5 days and 6 roasts later am I am having fun.

I've been focusing on using roasting 1/4# BCT espresso blend using 1/2# P1, B. outdoors in beautiful Southern Cal. home of the USC Trojans. I have tried to determine the beginning of 1C. There always seems to be a couple of pops 30sec or so in front of the 1C parade. I am ignoring them and assuming !C is when it starts to pop every second or 2. I read somewhere that 1C sounds like popcorn and 2C sounds like paper being crumpled up.

last night I roasted my first DECAF BCT espresso blend. still using 1/4# load 1/2#, P1, B. I clearly could hear 1C and it seemed like it lasted for about 1 minute but I'm still not sure about 2C. I understand it is often hard to hear 2C with decaf so I used the anticipated table in the Behmor manual and stopped the roast 1:40 after 1C. The roast appeared not too dark. maybe a City or City+ using SM pictorial guide.

It's been 4 days since I roasted the BCT reg. Espresso blend that I reported was "bright". I pulled a couple of shots for me and my daughter last night and could not believe it. I had to readjust the grinder for about 25-30 for a double and the taste was amazing. Chocolatey and nutty with the thickest crema I've seen yet. I can't wait to see how last nights decaf roast tastes

after it rests for 4 days.

This could just be too much fun. Now if I could just get the neighbors to stop talking long enough so I could hear 2C. Has anyone every tried using a stethoscope.?

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### Tourman

Senior Member

Joined: 31 Dec 2006

Posts: 21

Posted Thu May 27, 2010, 4:29pm

**Subject: Re: Official Behmor Profile Thread**



I wonder if the blends aren't more of a "problem" in following 1C and 2C. It would make sense - different beans/origins being put on stage and forced to dance together. I did my first Sweet Maria's Donkey Blend decaf last night for my spouse. Same story as yours: sporadic 1C, though mine was rather light overall and not the parade you experienced. 2C was a real tough call. I guess it's possible I didn't quite get there. The beans looked FC - nice mahogany color. Crumpled paper? I like the analogy I heard of it sounding like pouring milk in a bowl of Rice Krispies. I hear it most times I roast SO as I personally like my roasts FC+

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### digger

Senior Member

Joined: 5 Jun 2009

Posts: 72

Posted Thu May 27, 2010, 5:28pm

**Subject: Re: Official Behmor Profile Thread**



Tourman,

You know the problem may be that I still have never gotten to 2C. SM defines City+ as being **"on the verge of 2C"** Since I believe my 6 roasts to date to be City or at darkest City+, maybe I have never really heard the sound of 2C because I terminated within a couple of minutes after what I perceived to be the beginning of 1C.

Tomorrow night I will set up 1/4# of straight decaf Brazilian and use 1/2#,P1,D to insure I will have ample time. I'll take this roast all the way to Full French Roast if I need to to insure I've gotten well past the start of 2C. I am guessing I should see some smoke once I get to French roast which should give me the sign to hit the cooling button. Of course I will not risk fire.

If I do hear your Rice-Krispies, I'll know what it sounds like and I can calibrate my ear.

Then I can repeat the test using the same conditions and see if I can terminate the roast at the start of the sound. That should give me Full City+

Thanks for the input.

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### Tourman

Senior Member

Joined: 31 Dec 2006

Posts: 21

Posted Thu May 27, 2010, 6:23pm

**Subject: Re: Official Behmor Profile Thread**





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## Official Behmor Profile Thread

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### Author

**microb**

Junior Member

**Joined:** 13 May 2010**Posts:** 5

### Messages

Posted Fri May 28, 2010, 8:33am

**Subject: Re: Official Behmor Profile Thread** [quoted](#) [post reply](#)

Hi,

I'm a new Behmor owner (2 weeks now). First roaster I ever got; so yep, I'm pretty new on the job. As I stated in another post, I calcinated my first batch and ended up spending a lot of time cleaning the Behmor.

But now that this is done, I've tried a lot of other batches, all from the Greenbeanery.ca :

1/4lb Choco espresso. P1 : 1/2 lb : A, Start. Since I had calcinated my first batch, I hit cool as soon as 1C started. You know, sort of chickened out. Tasted cereals.

1/4lb Sweet Santa. P1 : 1/2 lb : A, Start. Let it well into 1C, again chickened out. Fruity, actually not unpleasant at all.

1/4lb Espresso Mello. P4 : 1/2 lb : A, Start. Dark, not very good (sour). It got better after a few days, still not my type.

1/4lb Sweet Santa. P4 : 1/2 lb : A, Start. Same as previous Santa. Better result, but still not quite what I'm looking for. It got better after 2 days had past.

1/4lb Espresso Mello. P4 : 1/2 lb : A, Start. Darker, still not good.

1/2lb India Storm. P4 : 1/2 lb : A, Start. Let 1C finish. Didn't like it at all.

That ended my sampler. Then, a friend of mine who also has the Behmor told me "Use P1 : 1Lb : B : and +/-, and go with 1/2Lb actual weight". So I ordered new coffee.

1/2lb Choco espresso. P2 : 1lb : B, Start. When 1C started, I adusted time to 2:20. Was dark, and no chocolate flavor at all... Actually, no much taste. In 4 days, taste did not really change.

1/2lb Papua New Guinea Plantation. P2 : 1lb : B, Start. Let it go all by itself, 1C was done but did not make it in 2C. This one is sour, but it's only 1 day old, so it may get better.

So all in all, I am a bit disappointed about my results. We (me and my wife)

were drinking espresso using "cheap" coffee from costco (big italian espresso bag). After my experience with the Behmor, I don't think I will return to the costco coffee - even if I am disappointed, the whole experience is way better when roasting. But one of my goal was to get even better coffee and I was hoping my wife would benefit from it. She's typically a "Laté" drinker; and none of the coffee I roasted was "up to par" with the cheap costco coffee.

So I have three goals, and I'd like to have help :)

Goal 1: Find a coffee and a roast profile that will have a full body, not sour, that will be very good in a Laté (bring in something extra).

Goal 2: Find a coffee and a roast profile that will be strong, full bodied, and will be a perfect wake-up coffee (morning).

Goal 3: Find a coffee and a roast profile that will be good at all time of day in an espresso / Capp. I realized I like the fruity notes, and I would like some spicy notes also if such a thing exists.

Here's what I can work with right now; I will order some more in a few weeks:

- Ethiopian Yirgacheffe 1 lb
- Guatemala SHB EP 1 lb
- Indian Monsoon Malabar 1 lb
- Papua New Guinea Plantation 1/2 lb
- Espresso Choco 1/2 lb
- Costa Rican Fancy SHB 1 lb
- Tanzanian Peaberry 1 lb

I would like recommendations on how to achieve good espresso / Laté with these :)

Thanks!

Michel

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**JKalpin**  
Senior Member

Posted Fri May 28, 2010, 9:52am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 29 Dec 2008  
**Posts:** 354

Michel,

I don't have a Behmor (yet) but you are going through what I went through a year or two ago:

The Green Beanery in Toronto does not provide 'cupping' information. So you have no advice from the vendor on what to expect from a variety and scant advice on how to roast it.

Therefore you have no confidence in buying (say) 10 lbs so you have enough of one kind to experiment with.

In my case, I was doing 55g roasts so 'experimenting' was not too

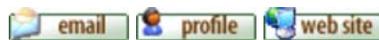
'expensive'.

You would be better off buying from Sweet Marias, even with the high cost of shipping.

You should also investigate the Green Coffee Buying Club, where you have a chance to buy from brokers, at a reduced cost, ...and they give you cupping information on what they sell. I am expecting delivery this week of 15# of Brazil 2009 crop of Moreninha Formosa. The all-in cost was CAN\$75.00, or \$5.00 a pound (green) of a coffee with an established good reputation. I used up 10# of it last year, roasted 10 seconds into the 2CR and it was great.

What i'm trying to say is that finding the right profile is easier when you are working with a good bean and if you try to discover both at the same time, half a pound at a time, it can get expensive.

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**Gregg**  
Junior Member

Posted Fri May 28, 2010, 10:06am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 6 Mar 2010  
**Posts:** 70

**microb Said:**

Hi,

So I have three goals, and I'd like to have help :)

Goal 1: Find a coffee and a roast profile that will have a full body, not sour, that will be very good in a Laté (bring in something extra).

Goal 2: Find a coffee and a roast profile that will be strong, full bodied, and will be a perfect wake-up coffee (morning).

Goal 3: Find a coffee and a roast profile that will be good at all time of day in an espresso / Capp. I realized I like the fruity notes, and I would like some spicy notes also if such a thing exists.

Here's what I can work with right now; I will order some more in a few weeks:

Ethiopian Yirgacheffe 1 lb

Guatemala SHB EP 1 lb

Indian Monsoon Malabar 1 lb

Papua New Guinea Plantation 1/2 lb

Espresso Choco 1/2 lb

Costa Rican Fancy SHB 1 lb

Tanzanian Peaberry 1 lb

I would like recommendations on how to achieve good espresso / Laté with these :)

Thanks!

Michel

Posted May 28, 2010 [link](#)

Hi Michel-

Some folks here roast differently depending on how they're going to make the coffee (P3 or P4 for espresso vs. P1 or P2 for drip) but I've found that following the profile suggestions made by the maker of the Behmor, Joe Behm, I get the best results. Here's a direct quote:

>>My std is:

>>P1-2.. all centrals, Peruvian and Colombians

>>P3... Brazilians, Africans, SE Asians, Malabar, Jamaican Blue Mtn and Yauco Selecto  
>>P4.. Kona and other low grown island coffees

>>This is what works for me and my tatses...

The P2 profile is best used once you already know when first crack will arrive (after having done at least one roast noting the exact timings). Joe also recommends you do a one minute warm up, then turn the roaster off and quickly punch in the roast profile settings and go (assuming you have the new finer mesh drum).

Lastly, and probably most importantly, it's widely accepted that you underload the roaster. For instance, if you want to use P3/half#/B then use 6oz or so of beans. The key is listening to the roast for when first crack starts and finishes, and when second crack starts (assuming you want the roast to be FC+ or darker).

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**wideasleep1**

Senior Member

**Joined:** 19 Feb 2005

**Posts:** 1,363

Posted Fri May 28, 2010, 10:36am

**Subject: Re: Official Behmor Profile Thread**



Michel-

I'd recommend not jumping around so much with so many varieties, and focus on 2-3 at most, and optimise your skills on those particular beans. Based on your desires, I suggest:

Goal 1) I second Jerry's suggestion of Brazil M.F (GCBC)...it was slightly better last year, imho, but still very good this year. Use P1, end anywhere from C+ to FC++, and it melanges well to boot, so if you get a C+batch that hints towards 'sour', simply roast a FC/FC+ batch and add it in. Brazils seem to love milk. P3 can also be useful on Brazils.

Goal 2) This sounds like a Sumatra or Sulawesi to me...I take those to FC and FC++, typically using P1, with an occasional door-opening 'cheat' on a rolling 1C to extend the 1C-2C float.

Goal 3) This sounds like Ethiopians...Harrars and Yirgs, mostly City+/FC, some years Harrars seem better a bit darker to FC+/FC++ and even melanged to keep fruit while introducing some caramel/cocoa hints. For a nice spicy blend, also try Sweet Maria's 'Moka Kadir' to FC/FC++.

Don't try to master all these goals at once...master one at a time. Don't be surprised to find your palate changes, and explore your roasting, before trying to conquer another bean...each bean offers quite a bit of depth, and every year is different. Enjoy!

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**microb**

Junior Member

**Joined:** 13 May 2010

**Posts:** 5

Posted Fri May 28, 2010, 11:17am

**Subject: Re: Official Behmor Profile Thread**



Hi,

Thanks everyone for the comments and suggestions. It is really appreciated! I was trying to "discover" multiple different flavors, but I believe my mistake is/was to believe that I'd get the real taste within the first few tries of a bean.

I will order a few pounds (2lbs?) of 1 or 2 types (perhaps brazilian and another one), and "experience" and once I get one right, try to reproduce it 3-4 times identically in a row - thus "knowing" the bean.

I'll keep the others for a later stage, when I'm ready to experience more varieties... Anyway, I read somewhere that I can keep the green beans in the sealed bags quite a long time (months?) so I believe it wont really matter.

Thanks again for the advices!

Michel

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**microb**

Junior Member

**Joined:** 13 May 2010

**Posts:** 5

Posted Fri May 28, 2010, 11:25am

**Subject: Re: Official Behmor Profile Thread**



Hi again -

I have this question... The behmor's really smoke-less; in the sense there is less smoke than other roaster (at least, that's what I understand). But I found out that if I roast inside, event right under the oven's fan, it smells like "burnt" in the house. Eyes stinging, and all. So right now, I'm roasting outside...

But I'm in canada. Winter will come back and roasting outside will not really be an option.

Would roasting in a closed room in the basement, with a window open, be enough to restrain the "smell" to propagate in the house? Anyone has suggestions / hint on using the Behmor indoor?

Thanks!

Michel

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**onthemoors**

Senior Member

**Joined:** 6 Sep 2009

**Posts:** 5

Posted Fri May 28, 2010, 2:40pm

**Subject: Re: Official Behmor Profile Thread**



The easiest method to insure you minimize under roasting and almost completely eliminate incinerating beans is to follow the guidance in the manual. In particular Tips section Part 5, number 3.

If that guidance is followed Michel much if not all your roasting issues would go away.

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**digger**

Senior Member

**Joined:** 5 Jun 2009

**Posts:** 72

Posted Sat May 29, 2010, 6:13pm

**Subject: Re: Official Behmor Profile Thread**



to Tourman and Larry Y,

Eureka...for I have heard 2C. I loaded up with 1/4# of BCT **decaf** and preheatd for 1 minute to guarantee enough time. I set up 1/2#,P1, B++ for 13 minutes figuring it was certainly enough time.

At 7:30 1C started to roll as you expected with at least 3 cracks per second. By 6:15 1C was over and 2C started pretty soon after. You were right Tourman....now that I heard it, it is just like Rice Krispies. I let 2C run strong for about 15 seconds, hit the cooling button. When all was cool I got a nice Full City with a bit of an oily sheen.

Now I know what to hear for so I can experiment in earnest. I can't wait to pull a shot in a few days when they have rested.

Later.

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**Tourman**  
Senior Member

Posted Sat May 29, 2010, 6:22pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 31 Dec 2006  
**Posts:** 21

Congrats! Now the warning - as Joe references in the Behmor manual, you have to think forward the 2C. For some beans, that long of a rolling 2C ("the train is running full steam down the rail") before you hit the cool button may lead to beans at French Roast or beyond before they stop. You might as well plan on overdoing some beans...it's all part of learning the machine and, especially, the beans you're working with.

Dan

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**digger**  
Senior Member

Posted Mon May 31, 2010, 8:16pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Jun 2009  
**Posts:** 72

Memorial Day Weekend.. Time for BBQ, Friends, and Behmor Roasting.

Now that I am getting use to 2C , I thought I would try 3 different roasts so I can evaluate them against each other over the next week

May 28... 5 oz of 50% Ethiopian DECAF and 50% Sumatra DECAF..1/2#, P1, B. Took it 30 seconds into 2C. FC+ with oil on outside. Visually the same as roasted Klatch Decaf

May 29... 5 oz of Burman BCT DECAF Espresso Blend - 1/2#, P1, B. I took it to 15 seconds into 2C before cooling. Maybe FC. No oil but a good dark brown

May 31... 5 oz of 50% Brazil DECAF and 50% Sumatra DECAF -1/2# P3, B. 1C at 4:30 to 3:00. Hit cooling at 1st hint of 2C. - Slightly lighter than previous..Maybe City +

Referencing to my previous FC+ regular, now after 7 days my **REGULAR** Burman BCT Espresso Blend has matured to thick and chocolaty. I used it all up with my friends who raved. Never-the-less, I still need to master DECAF (doctors orders) I tried the May 28th roast today and it seemed a bit sharp on the tongue still. This was the same issue as previous tests. For years I have been drinking Klatch Decaf Espresso Blend. probably FC+ with a bit of oil sheen. It's the best Decaf blend I've tasted to date and I'm

using it as the benchmark for my home roasting.

Questions:

- I've read that I need to leave fresh roasted beans vented or unsealed container for 24 hours for CO2 to escape. What is the rule for maturing ?
- My Decaf roasts seem "sharp" on the tongue. Is this a bean issue or roasting issue ?
- AROMA. The Regular beans I've roasted have a much stronger aroma after roasting than the decaf. The Decaf roasts although dark have very little aroma. Can't be typical ???

I'll let these 3 rest and test them after a few days. I'm hoping to get decent results on one of the 3 tests by end of week.

I've attached a paragraph from HB from 2007 that may be close to what I am experiencing. But how does this relate to the Behmor profiles and with DECAF.

[click here](#)

At the end of the thread he suggests that termination at 205C may be the key to remove the taste. SM would say that this is the temperature that is at the beginning of 1st crack.

The Behmor manual "suggests" that P4 or P5 is designed for soft beans or espresso roasts. However, I do not see a lot of people using it.

Lots of controlled experiments coming. I'll wait until the 3 roasts above have aged for 3 days and then pull shots. The one constant I have now is that I have made 3 roasts of Burman REGULAR BCT Espresso Blend. one was a bit light but surprisingly good, the other 2 were deeper roasts and to my taste VERY GOOD. However, ALL of my roasts with decaf have been poor in flavor.

At this point I need to assume that the beans I got from Burman are all good and that the variation is in my roasting. I may have just learned the 2C but I am confident I am not over roasting. I just need to figure out if I'm going too far or not far enough.

Any comments are as always are appreciated.

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You are probably right. After nearly 100 roasts on my Behmor since I got it last November, I am more convinced that what Joe and other seasoned roasters say is you really end up depending on your ear (assuming you don't have a thermocoupler/probe system to give you a good temp reading in the beans). Smoke is a signal (and can signal danger!), color is a good one, but not always reliable (some beans can be further along than their color tells you)...but sound is tops. When you hear 2C happening you will definitely know it. That was the problem I had with my decaf blend. No reliable 2C sounds and I, like you, just might not have waited long enough. I'll know better next time - you never stop learning in this hobby!

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**ljguitar**  
Senior Member

Posted Thu May 27, 2010, 6:42pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 28 Jan 2003  
**Posts:** 2,710

**digger Said:**

Tourman,

You know the problem may be that I still have never gotten to 2C.

Posted May 27, 2010 [link](#)

You know Digger - that would be the way I interpreted your posts...

The most liberating thing I ever did was push a load of beans (and 1/4# at 1/2# setting will get there) into a rolling 2nd crack. That's as far as you should go with the Behmor.

It will liberate you and you will then not fear 2nd crack. It usually follows 2-3 minutes behind the beginning of 1st crack, and I don't even 'count' it as being in 1st or 2nd unless there are 3-4 pops per second (with both).

You are not missing 2nd, you just probably have not gotten there.....yet....

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**digger Said:**

Nevertheless, tonight I am going to try and lengthen out a roast using P4 so I can have more time at 230C and stop it just at the verge of 2C using the Burman BCT. The goal is to take this blend and have it end at a City or City+. This should give me some difference using the same bean as my #2 experiment. It will serve as a data point.

If anyone has a Behmor setting for Burman BCT DECAF they would like to share, i'd like to see it.

thanks

Posted June 3, 2010 [link](#)

I don't, sorry..but I just wanted to comment about your goal: verge of 2C usually end in a FC roast, not a City/+....If it is to truly end at a City to City+, run a batch to FC (right at 2C, keeping in mind the 30 second rule, or you could end up at FC+!), note the exact times of pre-1C, full (rolling) 1C, pre-2C, and compare them. Locate a spot in the middle based on the pre1C and 1C (momentum) spread, and you'll hit City and City+ more readily. :)

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Posted Fri Jun 4, 2010, 6:25pm

**Subject: Re: Official Behmor Profile Thread**



**digger**

Senior Member

**Joined:** 5 Jun 2009

**Posts:** 75

So with that in mind, am I coming up short. If I close my eye to color of beans or roast and strictly wrote the 3 things I would like to target on. They would be body, the chocolaty notes from the bean choices I made, and a minimum of acidity. From my collection of reference articles:

**City Roast** = 212-223C = 1st crack finished = acidity is developed, varietals characters are developed

**Full City Roast** = 223-229C = 1st snap of 2nd crack = developing body, reducing acidity

**Vienna Roast** = 229-235C = 2nd crack at or near completion = muted acidity, full body.

It seams....

- if I want the chocolaty or nutty notes from the beans I need to stop at City
- if I want full body and no acidity I need to head to Full City + or Vienna

**Can I get that from a single roast? or am I misinterpreting something ?**

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Posted Sat Jun 5, 2010, 3:32pm

**Subject: Re: Official Behmor Profile Thread**



**microb**

Junior Member

**Joined:** 13 May 2010

**Posts:** 5

Hi all,

I like reading this thread, I learn a lot and it helps experiment. I am starting

to be able to reproduce batches - so I began trying a little bit.

One question I have:

Most of the times, there's still chaff on the beans that has not been really removed... I was wondering - is it a good idea to shake the barrel after a roast to get most of the chaff out, or does it have a negative impact on the beans? I'm thinking it may damage the beans, but I'm not sure about that...

Anyone has tricks on how to get rid of the extra chaff? Or should I just leave it be?

Thanks!

Michel



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**dharp123**

Senior Member

Joined: 23 Dec 2009

Posts: 65

Posted Sat Jun 5, 2010, 4:01pm

**Subject: Re: Official Behmor Profile Thread**



Michel,

I use a small shop vac to clean out the chaff tray and inside of the roaster after the cool cycle has run its course. I also hold the vacuum hose end up against the basket while the roasted beans are inside, rolling the basket around to catch and suck out any pieces of chaff still inside. It *may* pull some of the intact chaff off beans. They do seem fairly clean when I dump them out. I must say, I don't shake the basket vigorously. I'd think that if you shook too hard you might crack a few beans open as they bounced against each other and the fins inside the basket. I'd think broken beans might go stale, the same as if they were coarsely ground.

Dennis

**microb Said:**

Hi all,

I like reading this thread, I learn a lot and it helps experiment. I am starting to be able to reproduce batches - so I began trying a little bit.

One question I have:

Most of the times, there's still chaff on the beans that has not been really removed... I was wondering - is it a good idea to shake the barrel after a roast to get most of the chaff out, or does it have a negative impact on the beans? I'm thinking it may damage the beans, but I'm not sure about that...

Anyone has tricks on how to get rid of the extra chaff? Or should I just leave it be?

Thanks!

Michel

Posted June 5, 2010 [link](#)

[back to top](#)**digger**

Senior Member

Joined: 5 Jun 2009

Posts: 75

Posted Tue Jun 8, 2010, 4:06pm

**Subject: Re: Official Behmor Profile Thread**

There is another post named "understanding the Behmor Profile" that spends alot of time talking about P2 profile. I like this thread better.

Behmor lists it as a profile for hard beans...centrals, Peruvians, Colombians.

Could someone explain the advantages and reasons for using P2? Is this mainly a profile for brewed coffee rather than espresso? Does it offer any advantage for espresso blends since the core of most espresso blends seem to be Brazil?

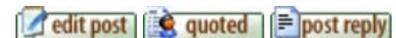
[back to top](#)**rgrosz**

Senior Member

Joined: 4 Mar 2010

Posts: 7

Posted Wed Jun 9, 2010, 8:49am

**Subject: Re: Official Behmor Profile Thread****dharper123 Said:**

Michel,

I use a small shop vac to clean out the chaff tray and inside of the roaster after the cool cycle has run its course. I also hold the vacuum hose end up against the basket while the roasted beans are inside, rolling the basket around to catch and suck out any pieces of chaff still inside. It *may* pull some of the intact chaff off beans. They do seem fairly clean when I dump them out. I must say, I don't shake the basket vigorously. I'd think that if you shook too hard you might crack a few beans open as they bounced against each other and the fins inside the basket. I'd think broken beans might go stale, the same as if they were coarsely ground.

Dennis

Posted June 5, 2010 [link](#)

I'm a noob who just did my first Behmor roast on some Sumatra FTO Permata Gayo beans. I don't know any better, so I DO shake the basket vigorously after the beans have cooled down.

This got rid of the excess chaff, and I did not crack any beans open by doing this.

[back to top](#)**Gregr**

Senior Member

Joined: 6 Mar 2010

Posts: 80

Posted Wed Jun 9, 2010, 9:36am

**Subject: Re: Official Behmor Profile Thread****digger Said:**

There is another post named "understanding the Behmor Profile" that spends alot of time talking about P2 profile. I like this thread better.

Behmor lists it as a profile for hard beans...centrals, Peruvians, Colombians.

Could someone explain the advantages and reasons for using P2? Is this

mainly a profile for brewed coffee rather than espresso ? Does it offer any advantage for espresso blends since the core of most espresso blends seem to be Brazil?

Posted June 8, 2010 [link](#)

The goal is to stretch the time between the end of first crack and the beginning of second crack because during this phase the beans are going through chemical changes that are key to the development of the flavor of the coffee. The P2 profile has a temp drop programmed in so that it will lower the bean temp and stretch that phase out. It's up to you/us to decide exactly when that temp drop should occur-- this is done by doing a test roast (or two or three) on P1 to see exactly when first crack starts. Once you know when first crack starts you can set it up so that the temp drop occurs at the right time... That "right time" thing is not set in stone. I think most people aim for anywhere from just before first crack starts to 30 seconds or so after it's been cracking.

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**digger**

Senior Member

**Joined:** 5 Jun 2009

**Posts:** 75

Posted Wed Jun 9, 2010, 12:01pm

**Subject: Re: Official Behmor Profile Thread**



So far my test roasts center around 5 oz espresso blends and 1/2# program and P1 and P3 profiles. I would say normally I get to 1C in about 9-10 minutes. I have read a couple of places that stretching out the start of 1C to 14+ minutes enhances the espresso flavor profiles and removes a great deal of the brightness.

Any thoughts on this ?

If I use some GENERAL rules. 1C is about 401-415F. The old Behmor manual suggested that 80% of power would deliver about 410F. and that the + and - buttons only affect the last leg of the profile.

So...to achieve a longer time to the start of 1C without playing with preheat or opening the door, should I choose the 1# P4 D setting for my 5 oz load so the time to the second leg (80% ramp) is at least 8 minutes ?

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**Gregr**

Senior Member

**Joined:** 6 Mar 2010

**Posts:** 80

Posted Wed Jun 9, 2010, 12:21pm

**Subject: Re: Official Behmor Profile Thread**



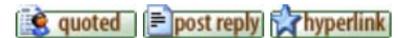
Yes but... what you have to watch out for is "baking" the beans. If you're roasting a Brazil for espresso base a good place to start is P3. When I roast my Brazil base I do 6oz on the P3/half#/A setting, add 3:00 minutes for 15 minute total (because I like round numbers). First crack comes around 10:30. I go by sound since my sense of smell isn't so great, and I can't see the beans well enough to judge color. Anyhow- those beans get to second crack with almost no time to spare. When I do it that way I end up with very dark beans, oil spots after a couple days rest. Really tasty.

A 1 minute preheat is recommended since you have the new smaller mesh drum (if you don't, ignore that).

There are differing opinions on the subject of what profile to use when. I've been happy with my results using what Joe (Behmor creator) suggests, and that is:

P1-2.. all centrals, Peruvian and Colombians  
 P3... Brazilians, Africans, SE Asians, Malabar, Jamaican Blue Mtn and Yauco Selecto  
 P4.. Kona and other low grown island coffees  
 When I'm roasting Centrals (or high grown Yemen Sharasi) I use P1 and do the open-the-door trick to lengthen the time between cracks (do that on all roasts actually). When I'm roasting those same beans for espresso I just roast them a little darker. I've been using a Guatemala Huehuetenango taken to C+/FC- and it's great in the blend and dripped, so you just have to get some roasts under your belt to get a feel for it I guess.

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### Author

[scrutinizer](#)

Senior Member

**Joined:** 16 Feb 2005

**Posts:** 84

**Location:** Arlington, VA

**Expertise:** I love coffee

**Espresso:** Andreja Premium

**Grinder:** Rocky

**Vac Pot:** Yama

**Drip:** French Press

**Roaster:** Alpenrost, Behmor  
1600

### Messages

Posted Wed Jun 9, 2010, 2:38pm

**Subject: Re: Official Behmor Profile Thread**

[quoted](#) [post reply](#)

#### digger Said:

Could someone explain the advantages and reasons for using P2? Is this mainly a profile for brewed coffee rather than espresso? Does it offer any advantage for espresso blends since the core of most espresso blends seem to be Brazil?

Posted June 8, 2010 [link](#)

All of the other profiles apply high (100%) heating late in the roast, which is the opposite of what many roasters suggest. In general, a roast can be broken down into phases including a) drying, b) end of drying to 1C, then c) 1C to 2C (this is discussed more on the HB site and sorry if I didn't get it 100% right but good enough for discussion purposes). The drying phase is just removing the moisture from beans. Starting w/ a cold roaster also requires a fair heat input to ramp up the env temp as soon as possible.

Thus, drying and ramping up the heat suggest you want the most heat to be added first. Once the beans are sufficiently dry the beans begin changing color (e.g., yellowing) in stage b (above) on the ramp to 1C and I think are more sensitive to scorching so heat must be sufficient to get to 1C at a reasonable time but not so much to scorch the beans (some slight door opening on the ramp to 1C may be useful to moderate the heating during this period as well). Once 1C starts rolling it takes less heat to sustain the "cracking" and I think it's fair to say there is consensus that one wants to stretch the duration of 1C as much as possible w/o stalling (thus a slow even 1C is a good thing as one wants to give sufficient time for the flavor producing chemical reactions to take place). Continuing to add 100% heat during 1C generally will cause 1C to "take off" and complete quickly within about a minute or less which IMHO is too fast. Thus, folks use door opening to moderate the temperature to "reign in" the pace of 1C. If 100% heat continues to be added through the end of 1C then the "momentum" is too fast and 2C follows almost immediately behind 1C (again, not optimal for flavor development).

So the benefit of P2, as others have said, is that it is the only profile that

can be timed to drop the power at the point in the roast where less heat input would be needed, thereby resulting in a more optimal onset of 2C later in the roast (a reasonable starting objective for many is to have 3 to 5 minutes from the start of 1C to start of 2C, then experiment to see what works best for your tastes). The downside is that with all the variables (bean varieties, ambient temps, ambient humidity, power supply, bean load, etc) it is more of a challenge to hit the sweet spot where the drop occurs where you want it during the roast. In my opinion, probably most of the problems experienced by users regarding repeatability of results relate to insufficient or variable power supply or changing bean origins that have vastly different characteristics. Fortunately for the espresso blender, blending has a tendency to even out the varietal differences in the roast (after all, all the beans are a moving mass in contact with each other so I'm going to guess that the overall bean temps for a mix of different beans would even out as heat is transferred from bean to bean). So, if you are blending 4 or 5 different varieties of beans most of the time, and keeping bean load constant, your 1C onset time should be similar from batch to batch w/o much variability even if you moderately tweek some of the varietals in the mix (at least I have found this to be the case with multiple espresso roasts over the past half year). As a result, after some experimentation, with blends its not necessary to run a "test roast" to peg 1C onset because you already have a good idea when its going to occur.

After much experimentation, I have found that I get the best results if I keep most of 1C going during the initial 100% heating period in P2. I have noticed for some roasts that if the power drop occurs during 1C it may stall. A compromise that I use is to time the roast so the power drop occurs approximately 1.5 minutes after the start of 1C (thus shooting for a 1C start at 9:30 elapsed for P2A, or 10:30 elapsed for P2 B). This gives plenty of time to get 1C going w/ no risk of stall. It does, however, add too much heat once 1C gets going, so I use brief door openings to try and let out some heat (few seconds every now and then). If the drop occurs just as 1C is ending then this is sufficient to delay the onset of 2C a few minutes later (usually 2 to 4 minutes in my experience). I was using 1.5 minute "pre-heats" for a while but I found this tended to overheat the roaster and cause sensors to shut down the heating elements about 7 minutes into the roast (not exactly where I want a power cut to be occurring). This may be the result of intentionally underloading to reign in the roast times (lately for me about 7oz batch for P2A or 9.5 oz for P2B). I have noticed quite a difference in the flavor of the coffee, whether real or imagined, when the ramp to 1C has sustained heating (compared to batches where the 7 minute shut off has occurred) thus I try to avoid it.

Pat

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**edwa**  
Senior Member

Posted Wed Jun 9, 2010, 2:45pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 15 Oct 2006  
**Posts:** 79  
**Location:** Los Angeles, CA  
**Expertise:** I love coffee

**Espresso:** Fiorenzato  
Volante, Silvia

**Gregr Said:**

The goal is to stretch the time between the end of first crack and the beginning of second crack because during this phase the beans are going through chemical changes that are key to the development of the flavor of

**Grinder:** Macap MXKR,  
Mazzer Mini  
**Vac Pot:** Eva Solo  
**Drip:** Bodum press, Bialetti  
moka...  
**Roaster:** Behmor

the coffee. The P2 profile has a temp drop programmed in so that it will lower the bean temp and stretch that phase out. It's up to you/us to decide exactly when that temp drop should occur-- this is done by doing a test roast (or two or three) on P1 to see exactly when first crack starts. Once you know when first crack starts you can set it up so that the temp drop occurs at the right time... That "right time" thing is not set in stone. I think most people aim for anywhere from just before first crack starts to 30 seconds or so after it's been cracking.

Posted June 9, 2010 [link](#)

I followed that P2 thread and started doing most of my roasts with that profile BUT I abandoned it after awhile for P1 & 3. Although I can time the temp drop to occur when I want it the reduced power went on too long and stalled a majority of roasts. I feel I have more control with P1 or P3, using the door open cheat for temp drops. Admittedly I'm doing Central decafs and some Brazilian cafs along with Monkey blend.

Sure wish there was a mod for dummies to add a thermocoupler to know how much heat I'm spilling out. Any suggestions?

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**edwa**  
Senior Member

Posted Wed Jun 9, 2010, 3:01pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 15 Oct 2006  
**Posts:** 79  
**Location:** Los Angeles, CA  
**Expertise:** I love coffee

**Espresso:** Fiorenzato  
Volante, Silvia  
**Grinder:** Macap MXKR,  
Mazzer Mini  
**Vac Pot:** Eva Solo  
**Drip:** Bodum press, Bialetti  
moka...  
**Roaster:** Behmor

**scrutinizer Said:**

I was using 1.5 minute "pre-heats" for a while but I found this tended to overheat the roaster and cause sensors to shut down the heating elements about 7 minutes into the roast (not exactly where I want a power cut to be occurring). This may be the result of intentionally underloading to reign in the roast times (lately for me about 7oz batch for P2A or 9.5 oz for P2B). I have noticed quite a difference in the flavor of the coffee, whether real or imagined, when the ramp to 1C has sustained heating (compared to batches where the 7 minute shut off has occurred) thus I try to avoid it.

Pat

Posted June 9, 2010 [link](#)

Pat, are you using the 1# or 1/2# setting, I'm assuming the 1#. I imagine the lack of pre-heat helps keep the beans from scorching as the metals inside are absorbing some of the heat initially. Notice any changes if you do back to back roasts? I found I was getting 2C 4 minutes after the end of 1C with 8 oz on a 1# and worried it was too long. Is your time range from end or start of 1C? What kind of beans have you been using on this P2 setting? Guats, Mexicans? If so I may get some more and give it a whirl.

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**digger**  
Senior Member

Posted Wed Jun 9, 2010, 4:42pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Jun 2009  
**Posts:** 77  
**Location:** Long Beach,  
California  
**Expertise:** I love coffee

OK... let me see if I'm on the right track for a P2 experiment.

- Earlier experiments document that when I roast 5 oz of Burman BCT Espresso

**Espresso:** Le'Lit PL041  
**Grinder:** Le'Lit PL53  
**Roaster:** Behmor 1600

**DECAF** blend on P1... I have first cracks of 1C at 9 minutes and a rolling 1C in just over 10 minutes.

- P2 shares the same ramp to 100% as P1 and has the drop out at 60% of program time.
- If I want the drop to take place at 9 minutes which is the start of 1C, than 9 minutes would be 60% of a 15 minute profile.

So... I use my 5 oz load and 1/2# setting, P2, D. ( a 15 minute profile) and at 9 minutes the 1C should start and the profile should drop out. Heat momentum should take me to rolling, stretching out 1C. Then toward the end I can terminate in the first 10 seconds or so of 2C and maybe hit a nice FC+ or light Vienna.

Sounds good or do I need to tweak my thinking.

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**Gregr**  
 Senior Member

Posted Wed Jun 9, 2010, 6:12pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 6 Mar 2010  
**Posts:** 82  
**Location:** Los Angeles, Ca  
**Expertise:** I love coffee

The timings all make good sense. I think you might want the temp drop to come a little later but if you try it as stated above I'll be interested to hear what you think. Scrutinizer says he gets the best results by having the temp drop come in 1.5 minutes after first crack has started. I've asked about this particular issue and read a lot about it but so far Scrutinizer is the only person who's come out and said definitively that they're happy with a specific point when the temp drop should occur. I'm going to do a roast right now using his suggestion. I've *been* opening the door (roughly simulating the temp drop manually) 15-30 seconds after first is well under way and I'm getting great flavors and no stalls but first crack is short- a minute to 1:15 only, so I'm going to see how it works opening the door a bit later. I've had no trouble getting 4 minutes from the beginning of first to the beginning of second, which was my goal, but I wonder if the flavor wouldn't be better with a longer first crack. Endless possibilities...

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**scrutinizer**  
 Senior Member

Posted Wed Jun 9, 2010, 6:52pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 16 Feb 2005  
**Posts:** 84  
**Location:** Arlington, VA  
**Expertise:** I love coffee

**Espresso:** Andreja Premium  
**Grinder:** Rocky  
**Vac Pot:** Yama  
**Drip:** French Press  
**Roaster:** Alpenrost, Behmor 1600

**edwa Said:**

Pat, are you using the 1# or 1/2# setting, I'm assuming the 1#.

Posted June 9, 2010 [link](#)

Yes, 1 lb...the 1/2 lb profiles drop the power too early for what I'm shooting for.

**edwa Said:**

I imagine the lack of pre-heat helps keep the beans from scorching as the metals inside are absorbing some of the heat initially.

Posted June 9, 2010 [link](#)

I don't think the beans will scorch from a pre-heat as the metal does not get so hot from 1.5 minutes of heating and greens need to dry out first.

Overall, the pre-heat seemed to work fine (and allowed me to load more beans) but I just noticed it was causing the sensors to shut the elements down after about 7 minutes consistently so I stopped using it.

**edwa Said:**

Notice any changes if you do back to back roasts?

Posted June 9, 2010 [link](#)

I don't do too many back to back but the roaster appears to cool down completely so I wouldn't expect a difference (I direct a large floor fan at the roaster during most of the roast to blow residual smoke up the chimney behind the roaster and use the same to cool the beans w/ the door open after roast so mine may be cooler than others).

**edwa Said:**

I found I was getting 2C 4 minutes after the end of 1C with 8 oz on a 1# and worried it was too long. Is your time range from end or start of 1C?

Posted June 9, 2010 [link](#)

My times to 2C were from start of 1C. You'll hear different things from different people but if you're getting 1C somewhere around 10 min elapsed and 2C at 16 elapsed I would consider it still in the ball park but just a tad long (who knows maybe optimal for espresso?). When I roasted with an Alpenrost 2C routinely started at 17 minutes and the espresso was excellent, IMHO (granted I usually make milk drinks and americanos which can be more forgiving). With the Behmor I start to get worried if the roast goes much beyond 17 minutes but lately I try to shoot for 3 to 5 minutes after start of 1C but some roast go more into 6 to 7 minutes post range. If your power is limited the "drop" portion of roast can go on longer and so starting 1C earlier may give the roast more momentum and shorten the time to 2C. I think some folks with bad power will not be able to see much benefit from P2 as it helps to have full voltage during the drop phase to move the roast along.

**edwa Said:**

What kind of beans have you been using on this P2 setting? Guats,

Mexicans? If so I may get some more and give it a whirl.

Posted June 9, 2010 [link](#)

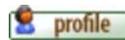
Espresso blends that I roast vary a bit but are usually about 50% base coffees (brazil, sumatran, sulawese), 25% ethiopian or yemen, and 25% central americans (guatemalan, nicaraguan, puerto rican). I also roast any of these as single origin for drip with reasonably good success. Brazils have been the most challenging to avoid scorching/tipping with the 100% initial heating but lately I've been able to limit it by some door opening and dropping the voltage w/ a variac (yes, I'm cheating as my power sucks).

Everything I roast is on P2 because I don't want high heat at the end of the roast. I'm not saying you can't roast good coffee w/ the other profiles (seems like others are doing it) but so far this is what works for me (its a journey so this could change in the future but this is where I am right now).

Soon I will try a comparison w/ a straight P1 roast and see how it measures up. Good luck w/ the centrals.

Pat

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[scrutinizer](#)

Senior Member

Posted Wed Jun 9, 2010, 7:10pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 16 Feb 2005

**Posts:** 84

**Location:** Arlington, VA

**Expertise:** I love coffee

**Espresso:** Andreja Premium

**Grinder:** Rocky

**Vac Pot:** Yama

**Drip:** French Press

**Roaster:** Alpenrost, Behmor

1600

**digger Said:**

OK... let me see if I'm on the right track for a P2 experiment.

Earlier experiments document that when I roast 5 oz of Burman BCT Espresso **DECAF** blend on P1... I have first cracks of 1C at 9 minutes and a rolling 1C in just over 10 minutes.

P2 shares the same ramp to 100% as P1 and has the drop out at 60% of program time.

If I want the drop to take place at 9 minutes which is the start of 1C, than 9 minutes would be 60% of a 15 minute profile.

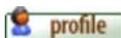
So... I use my 5 oz load and 1/2# setting, P2, D. ( a 15 minute profile) and at 9 minutes the 1C should start and the profile should drop out. Heat momentum should take me to rolling, stretching out 1C. Then toward the end I can terminate in the first 10 seconds or so of 2C and maybe hit a nice FC+ or light Vienna.

Sounds good or do I need to tweak my thinking.

Posted June 9, 2010 [link](#)

If it is taking you 10 minutes to reach 1C with 5oz you probably have a weak power supply. If you have any 20A sockets available (e.g., kitchen) that may provide better power. If you have the power drop right as 1 C starts you could stall the roast (you would notice if the relatively consistent cracking stopped once the power dropped). If you used P2A 1lb and 1C started at 10 minutes elapsed, the drop would occur at 10:50 and with such a light bean load you will probably continue w/ 1C into the drop period (only you will be able to test this under your specific conditions) and 2C may not be too far behind. I tried roasting decaf once and found it was completely different than regular coffee so perhaps that may be a difference here. Good luck

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**rgrosz**

Senior Member

Posted Wed Jun 9, 2010, 9:59pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 4 Mar 2010

**Posts:** 9

**Location:** Atlanta, GA

**Expertise:** I love coffee

**Espresso:** Gaggia Classic

**Grinder:** Baratza Vario

**Drip:** Chemex

**Roaster:** Behmor

I just started using the Behmor, and I had a hard time searching this thread to find profiles for specific green coffee beans I had purchased. I put the first 21 pages of this thread into a single PDF file, so I could search it easily. I did the same thing for the Behmor thread on the Green coffee buying club web site.

I spoke to the moderators of both sites about making the PDF files available to everyone else. You can download them from [the "coffee stuff" page on my web site](#). I'll try to update the PDF files weekly, as new pages are added to these threads.

Life is too short to drink bad wine

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**digger**

Senior Member

Posted Thu Jun 10, 2010, 10:01am

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Jun 2009

**Posts:** 77

**Location:** Long Beach, California

**Expertise:** I love coffee

**Espresso:** Le'Lit PL041

**Grinder:** Le'Lit PL53

**Roaster:** Behmor 1600

scrutinizer wrote:

If it is taking you 10 minutes to reach 1C with 5oz you probably have a weak power supply. If you have any 20A sockets available (e.g., kitchen) that may provide better power.

Power is fine. I do roast outside in Southern California. I have an unused 20A circuit that runs about 119VAC when under full load during the 100% power cycle of the Behmor. There usually is a slight breeze but I assume that this breeze is not overcoming the fan in the roaster. One issue may be my definition of "start of 1C".

In my earlier roasts, I was calling the start of 1C as the time when I first started to hear "pops" about every second or so. I think this was taking place at about 7 minutes (notes aren't here) using P1.

It was suggested to me that the "start of 1C" could be defined as when the cracks are loud and occurring about 2-3 per second. A writer in Homeroasters.org wrote his definition of the start of 1C as *"For me it means 3 or 4 snaps in very rapid succession; within roughly one second."*

If I am using P1 with a 5 oz load I will get some cracks well ahead of 10 minutes. Maybe my current definition of start is farther into "rolling"

**What is the general agreed upon standard to define the "start" of 1C?**

It's early in my roasting career, so I can gladly change my reference.

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**digger**

Senior Member

Posted Fri Jun 11, 2010, 2:17pm

**Subject: Re: Official Behmor Profile Thread**



**Joined:** 5 Jun 2009

**Posts:** 77

**Location:** Long Beach, California  
**Expertise:** I love coffee

**Espresso:** Le'Lit PL041  
**Grinder:** Le'Lit PL53  
**Roaster:** Behmor 1600

This weekend I will run roast my decaf espresso blend on P1 to determine the start of 1C. I am calling the start of 1C as "repeated" cracks.

Now I want to use that information on a P2 profile BUT I am still not sure of the P2 target:

The following are 2 excerpts that are typical of what I have been finding.

#1...Sweet Maria's French Roast blend - 1/2# green weight, profile P2, 16:30 roasts to a light french roast and tastes really good. The 1st crack hits about a minute before the 1st power drop at about 10:30 into the cycle, and 2nd crack starts about 20 seconds prior to the end of the roast.

#2...First roast a new bean using the P1 profile to determine where C1 (first crack) occurs, then you can plan a future P2 roast (of the same amount of beans) so that the second leg of the roast (where the temp drop occurs) happens at or slightly (30 seconds) before C1 so that you can extend the time between C1 and C2 (second crack) and lead to development of the best roast flavors.

#1 wants to target the 1C crack to hit about 1 minute before the P2 drop  
#2 wants the P2 drop to happen 30 seconds before C1

It seems like:

#1 may hit 2C before the drop lowers the roasters internal temp as he has been in 1C for at least a minute.

#2 is counting on the heat momentum built up in the bean and roaster to coast it into 1C even though the roaster has turned it's heaters down to 70%

Any comments or opinions.

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