cropster

Roasting Championships

Getting most from Cropster Roasting Intelligence as a competitor

Ver 1.5

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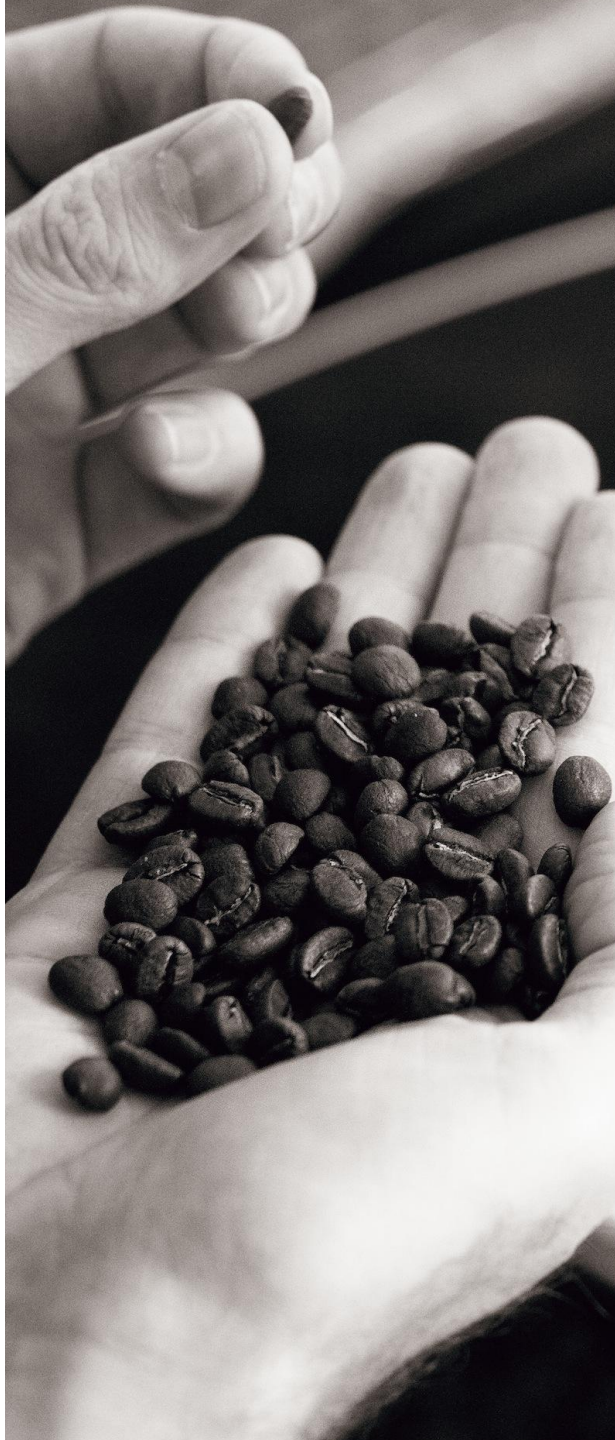
Why Cropster?

The Cropster Roasting Intelligence reliably tracks every second of the roast, offers great options for tracking important roast comments and stores all roast information securely in a Cropster account, specifically created for each competition. This means every roast is available for comparison, review, analysis and discussion at the event, in real time.

This is why Cropster is used as the official roast tracking software at roasting championships worldwide and at the World Coffee Roasting Championships for many years.



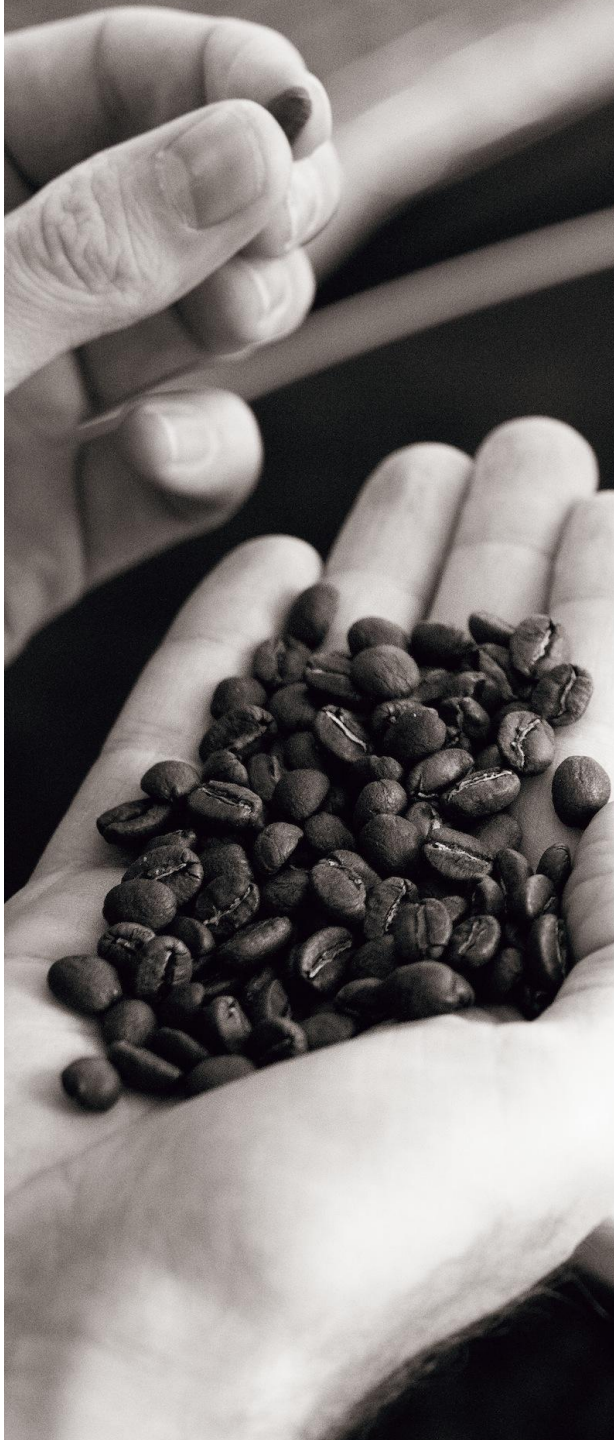
Using Cropster

This document will walk you through how to use Cropster during a roasting championship.

IMPORTANT: All competitors must read this manual carefully to correctly track their roasts as outlined in the official championship regulations.

This tutorial begins after a successful installation of Cropster Roasting Intelligence and log in. If you are facing difficulties with this please contact support@cropster.com or your Cropster contact person.

After reading this tutorial, please follow this link for a detailed video walk-through Roasting Intelligence: Roasting Intelligence Training



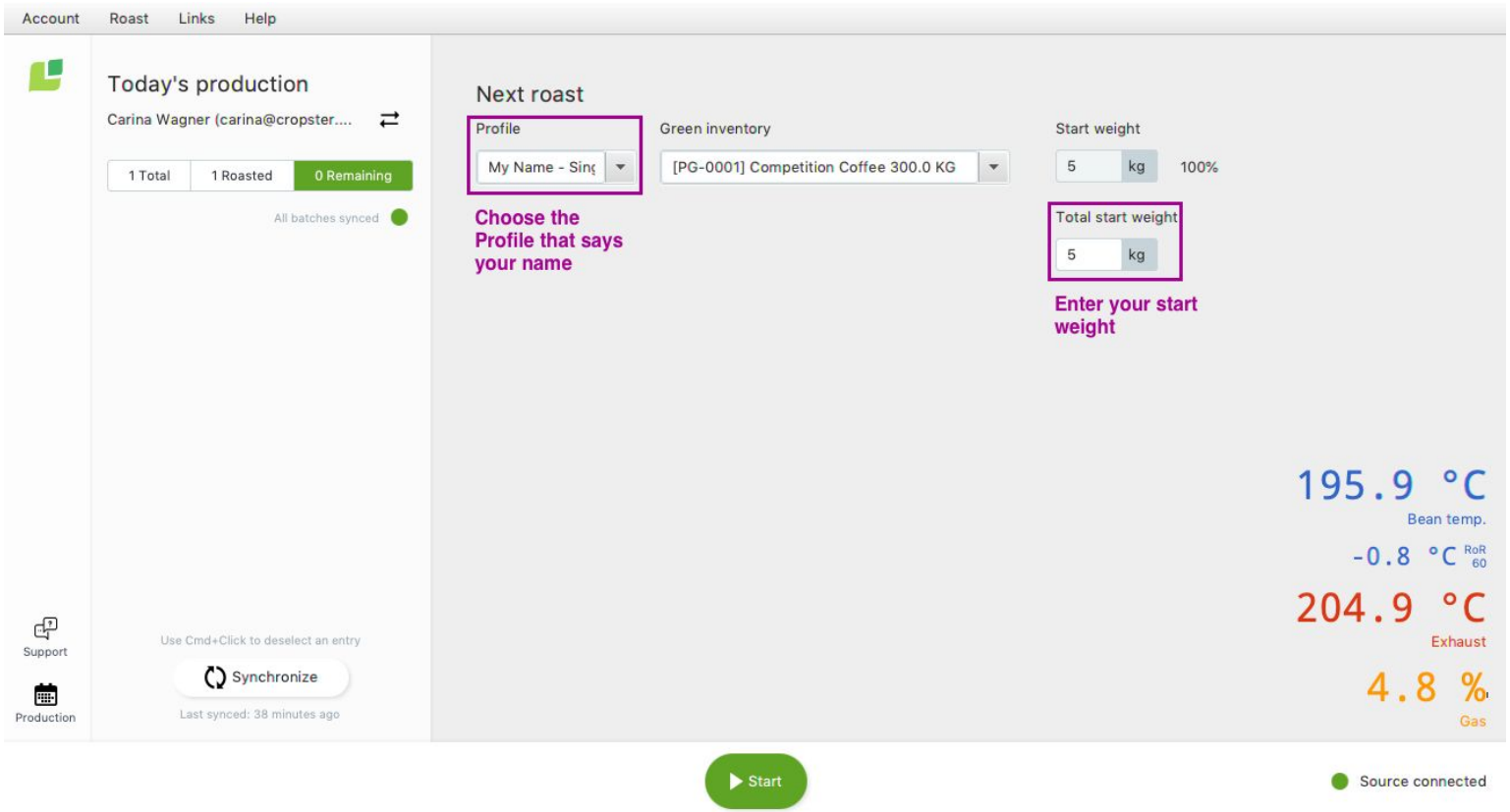
Prepare your roast

Cropster uses a variety of identifiers to track roasts in a simple and clear way. Before starting your championship roasts select the following from the Roasting Intelligence start screen:

1. **Profile:** Select your name to identify “your” profile
2. **Lot:** Select the green coffee you choose to roast for the competition, if provided. If not, select “Green 1”
3. **Weight:** Enter the batch weight you chose for this roast

IMPORTANT: Select your profile, team member and weight carefully and reconfirm them. They identify your roasts for the judges!

Prepare your roast: Profile, green

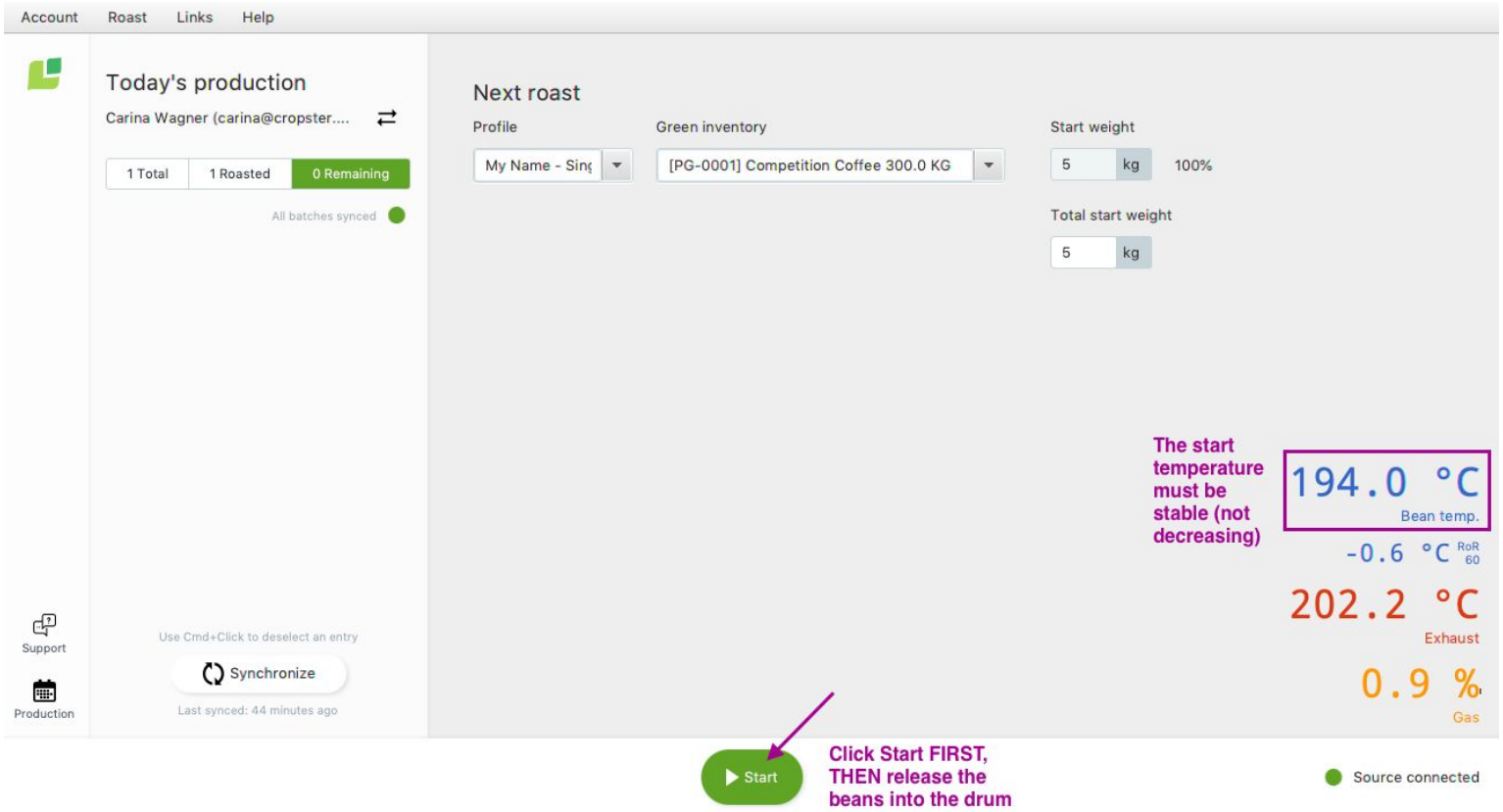


Start roasting

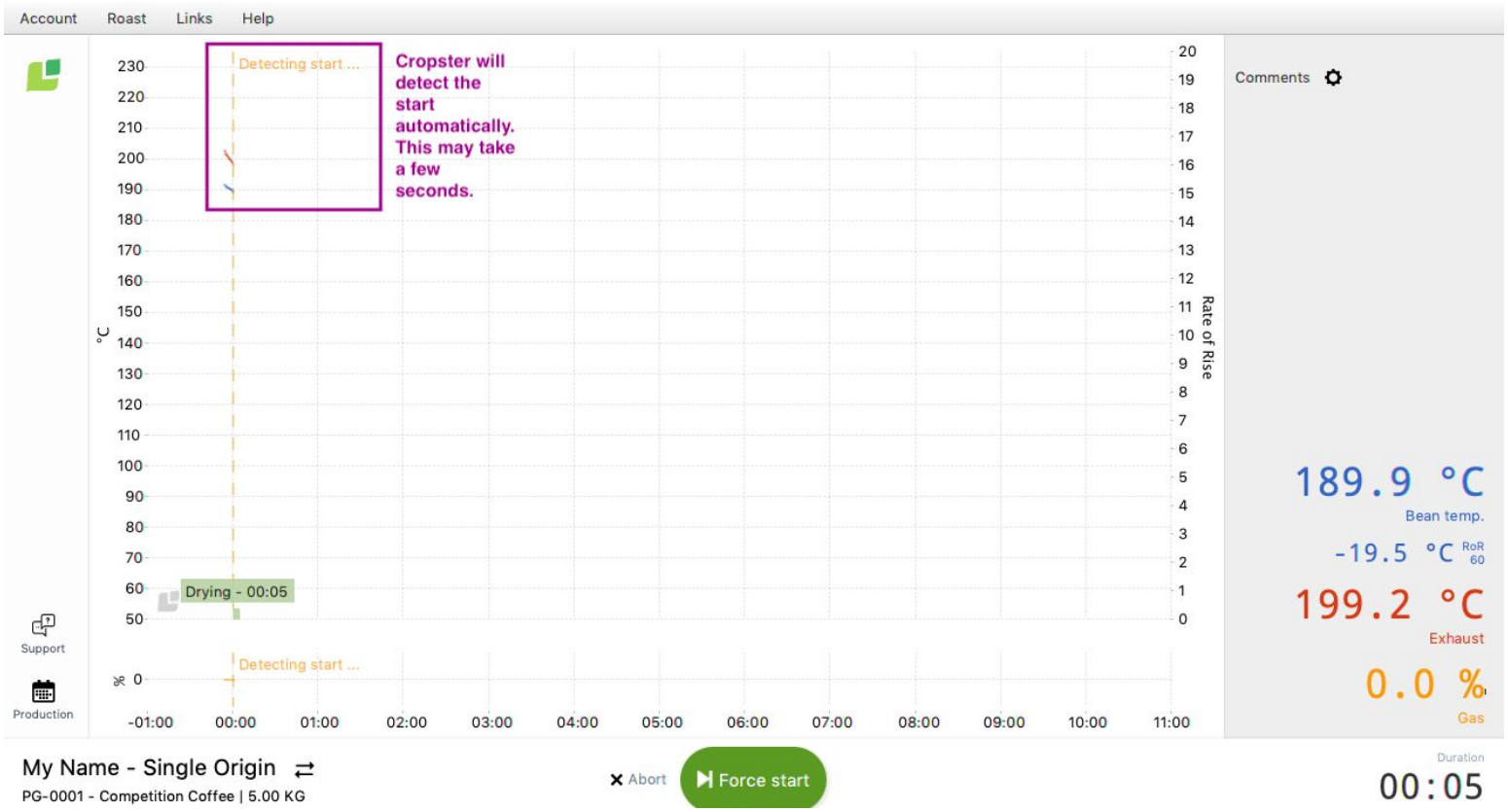
Cropster tracks the start of your roast automatically, if you start the recording 30 seconds before loading the coffee. To start your roast:

1. Put the green coffee in the hopper on top of the machine
2. **Find a stable start temperature**
3. Double-check your selection for weight, profile etc...
4. Hit “Start Roasting” to begin the recording charge/load the coffee into the machine **WITHIN 30 SECONDS** of hitting “Start Roasting”
5. Cropster will automatically detect the true start of the roast (see GIF next slide)

Find start temperature and “Start” roasting



Auto-start detection



Option/recommended: Track comments

Cropster gives you multiple options to track roast comments. This is NOT mandatory as per championship regulations, but helpful to analyze your roasts.

Some roast machines automatically forward gas changes to Cropster Roasting Intelligence. You will see a gas graph below the temperature graph.

On other machines you can track gas manually. Click anywhere on the screen to open the comments window. Enter a gas value (e.g. 70) in the comments box and hit “Gas” to track the comment.

Similarly, hit “First Crack” to track First Crack and start Development Time and Ratio tracking. Same goes for Color Change and Maillard time tracking.

Option/recommendation: Track comments

End roast and finish

Like the start of the roast, Cropster tracks the end of the roast automatically.

When you reach the end of the roast, simply open the flap and let the coffee drop into the cooling bin. Keep the flap open until all the coffee has exited the roast machine and a popup appears:

“End of roast detected - do you want to stop this roast?”

Confirm by clicking **“YES”.**

OPTION: In the side window that appears to the right, you can enter notes, adapt the start weight etc. if you want to.

Complete? **Hit “SAVE”** to sync this roast to the Roast Championships Cropster account. **(THIS IS IMPORTANT ;-))**

End roast and finish

Review your roasts...upon request

Cropster provides extensive roast profiling, analysis and roastery management tools in each company's Cropster account.

The championship account is locked to ensure all competitors have equal access to their own information and nothing more. This helps guarantee a fair playing field.

Cropster staff members are happy to **send you your tracked competition profiles** individually. You will find examples of these on the following slides.

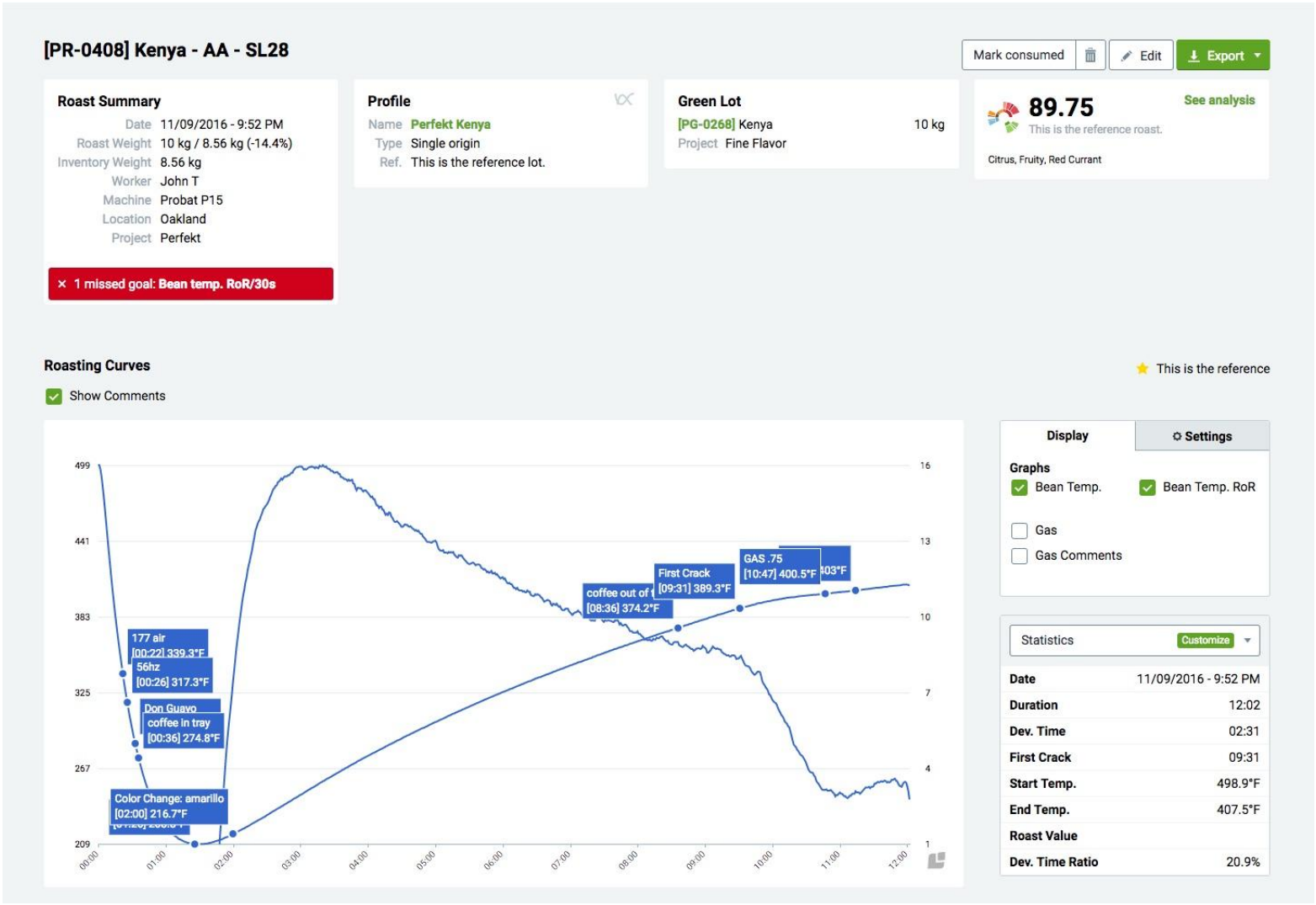
If you'd like your profiles simply send an email to:

To: sales@cropster.com

Subject: My Championship roasts - Your name

*Please use the email account you registered for the competition with so we can be sure it is you requesting this information

Review your roasts...what's available

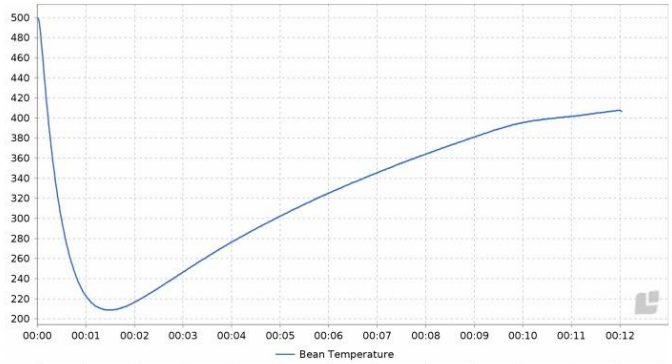


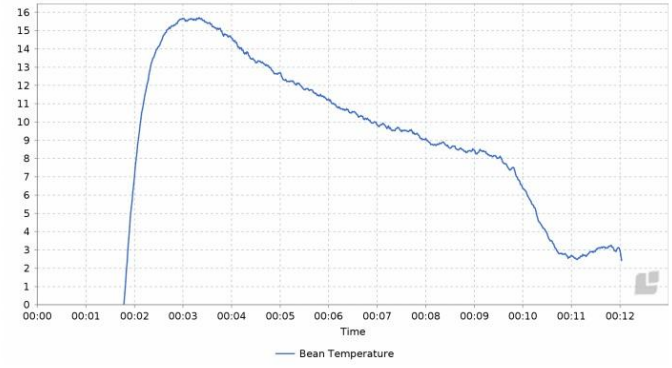
Review your roasts...what's available

PR-0408 Kenya - AA - SL28 - Perfekt Kenya

Profile	Perfekt Kenya
Machine	Probat P15
Worker	John T
Start date	2016-11-09 21:52
Duration	12:02
Start Weight	10 kg
End Weight	8.56 kg
Weight loss	-14.4 %

Roast Area Index	232,040.3 °F	End Temperature	407.5 °F
Development time	151 s	Development time ratio	20.9 %
Ambient temperature	83.64 °F	Charge Temperature	498.9 °F





Details

Segments	Duration	RoR AVG	Roast Area Index (°F)
Start to Turning Point	01:26	-102.4	25,098.4
Turning Point to Color Change	00:34	-4.7	7,178.0
Color Change to First Crack	07:31	11.6	141,403.0
Development time	02:32	4.2	60,804.8

Time	Event	Note
00:22		177 air
00:26		56hz
00:33		Don Guayo
00:36		coffee in tray
01:26	Turning Point	
02:00	Color change	amarillo
08:36		coffee out of tray
09:31	First Crack	
10:47		GAS .75
11:14		GAS .3

Time	Bean Te... (°F)	RoR Bean Te... (°F)	Gas (%)
00:00	498.9		
00:30	298.2	-200.7	2.8
01:00	222.8	-80.4	
01:30	208.8	-15.7	
02:00	216.7	7.1	
02:30	230.9	14.1	
03:00	246.4	15.7	
03:30	261.9	15.4	
04:00	276.3	14.6	
04:30	289.6	13.3	
05:00	302.2	12.7	2.5
05:30	313.9	11.8	
06:00	325.2	11.2	
06:30	335.7	10.5	
07:00	345.6	9.9	
07:30	354.9	9.5	
08:00	364.1	9.1	
08:30	372.7	8.6	
09:00	381.0	8.5	1.5
09:30	389.1	8.0	
10:00	395.4	6.4	1.0
10:30	399.0	3.9	
11:00	401.7	2.7	
11:30	404.8	3.0	
12:00	407.5	2.9	
12:02	406.6	2.4	

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Thanks and good luck!

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