## PROFILE LOG

**Date**: / 20  
**Roast master**:  
**Batch #**:  
**Coffee**:  
**Room temp**:  
**Room humidity**:  

### ROAST PLAN

<table>
<thead>
<tr>
<th>Temp</th>
<th>Flame</th>
<th>Air</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Preheat</th>
<th>Start</th>
<th>Adjustments during roast…</th>
</tr>
</thead>
</table>

### MARK THESE EVENTS on graph

- **T** = Turning point
- **Y** = Yellow
- **C** = Cinnamon
- **C** = Crack
- **E** = End


### Weight

\[
\text{% difference} = \frac{Y - X}{X} \times 100\% =
\]

### Moisture

\[
- \quad \frac{Y - X}{X} \times 100\% =
\]

### Density

\[
- \quad \frac{Y - X}{X} \times 100\% =
\]

### Roast colour

Please see this blog post for an explanation of calculation of ‘percentage difference’: [www.coffee-mind.com/diff](http://www.coffee-mind.com/diff)