

Coffee Roast Log Template

BrewedLate — free printable roast log for home roasters

Field reference (with worked example)

Record the first nine fields during or right after the roast; fill the last four after resting and cupping.

Field	Example	Why it matters
Date	2026-07-12	Tracks rest time and bean age
Coffee	Ethiopia Guji, natural	Origin + process drive profile choice
Green weight (g)	120	Batch size changes roast dynamics
Profile	F-NAT-1500-2200	Your heat/fan recipe
Roast level	2.0	Where on the curve you ended
Total time	7:08	Baseline for comparisons
First crack	6:35	Start of development phase
DTR (%)	7.7%	$(\text{Total} - \text{FC}) \div \text{total}$ — your development ratio
Post-roast weight (g)	105.6	Yield; pairs with green weight
Roast loss (%)	12.0%	Moisture loss; a proxy for development
Rest days	7	When you actually evaluated it
Cup notes	Fruity, slight earthiness	The whole point of the exercise
Next adjustment	Try level 2.5	Closes the loop into the next roast

Blank roast log

Print and fill by hand — one row per roast.

[illegible]

Date	Coffee	Green weight (g)	Profile	Roast level	Total time	First crack	DTR (%)	Post-roast weight (g)	Roast loss (%)	Rest days	Cup notes	Next adjustment

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