

Coffee Roasting Trivia: Questions, Answers, and Facts Printable Trivia Pack

Coffee Roasting trivia highlights how heat transforms raw coffee beans into the flavors and aromas people recognize around the world. Roasting developed alongside the global spread of coffee, evolving from simple pan methods to carefully controlled techniques that shape acidity, sweetness, and body. This page offers a quick, family-friendly way to test what you know about one of coffee's most important steps.

HARD COFFEE ROASTING TRIVIA

1. On a roast graph, what is the term for the speed at which bean temperature is increasing?

Answer: Rate of rise.

2. Which roast-curve pattern is commonly treated as the more stable approach in many roasting styles: a declining rate of rise or a late-rising one?

Answer: A declining rate of rise.

3. After beans are charged and then begin warming back up, what is the low point on the roast curve called?

Answer: The turning point.

4. In the early phase of roasting, are beans predominantly endothermic or exothermic?

Answer: Endothermic.

5. Around first crack, which behavior becomes more noticeable because the beans begin releasing energy?

Answer: Exothermic behavior.

6. If heat is entering the coffee mainly through contact with hot metal surfaces, what type of heat transfer is at work?

Answer: Conductive heat transfer.

7. When hot air moves around the beans and transfers energy, what heat-transfer mode is being used?

Answer: Convective heat transfer.

8. Besides contact and moving air, what additional heat-transfer mode can contribute energy inside a roaster?

Answer: Radiant heat transfer.

9. What variable directly affects thermal momentum in a roasting system?

Answer: Charge weight.

10. Which adjustment can influence both heat transfer and smoke removal during a roast?

Answer: Airflow changes.

11. Which paired bean properties can change how much energy a coffee needs during roasting?

Answer: Bean density and moisture content.

12. Compared with low-grown coffees, what are high-grown coffees often like in density?

Answer: They are often denser.

13. A roast-logging chart commonly combines which three traces on one graph?

Answer: Bean temperature, environmental temperature, and rate of rise.

14. What feature on some modern roasters helps an operator repeat a previous roast curve more closely?

Answer: Profile replay.

FUNNY COFFEE ROASTING TRIVIA

1. Coffee roasters keep calling them beans, but botanically what are they really pretending not to be?

Answer: Seeds

2. During first crack, a roast can sound like what snack is about to start a movie?

Answer: Popcorn

3. What is the flaky, papery stuff that flies off coffee during roasting like the beans are shedding tiny jackets?

Answer: Chaff, the papery skin

4. On some roasting machines, what tool lets a roaster sneak out a few beans mid-roast for inspection like a tiny coffee spy scoop?

Answer: Triers

5. Which part of the setup does the post-roast babysitting, stirring beans with metal arms while air pulls heat away?

Answer: The cooling tray

6. If very fresh coffee puffs up dramatically in a brewer like it has opinions, what is that foamy expansion called?

Answer: Bloom

7. Beans that look like they moisturize more than you do usually show up more often at what end of the roast spectrum?

Answer: Darker roast levels

8. Why does roasted coffee usually surrender to the grinder more easily than green coffee?

Answer: Because roasted coffee is more brittle

9. What kitchen gadget has occasionally been recruited by hobbyists for tiny coffee roast missions instead of its usual buttery day job?

Answer: Home popcorn poppers

10. As a roast gets darker, what becomes noticeably more abundant in the air, besides suspense?

Answer: Smoke

11. True or false: roasters often rely only on temperature data and ignore their noses during a batch.?

Answer: False

12. A batch leaves the cooler looking one way, then after a short nap it seems moodier. What can make a roast look darker later?

Answer: Resting

13. Two coffees hit the same color target, yet one behaves differently in the roaster. What factor at origin can help explain that plot twist?

Answer: Different processing methods

FUN COFFEE ROASTING TRIVIA

1. If a roaster says they took the beans to "Full City," what roast name are they using for a medium-dark range?

Answer: Full City

2. Which figure is widely credited with helping popularize darker artisanal roasting styles in the United States?

Answer: Alfred Peet

3. Who became especially known for championing hot-air coffee roasting?

Answer: Michael Sivetz

4. Commercial coffee production got bigger and bigger but in what period did industrial drum roasters become increasingly important?

Answer: The late 1800s

5. Which company is known for making industrial coffee roasting equipment: Neuhaus Neotec, Cropster Roast, or Artisan?

Answer: Neuhaus Neotec

6. Which roaster-making company in this set comes from Portugal?

Answer: Joper

7. What software do many coffee roasters use to log roast data when they want digital notes instead of scribbles on a bag?

Answer: Cropster Roast

8. True or false: Artisan is commonly used as open-source software for coffee roast logging.?

Answer: True

9. Which compact sample roaster is used by many professionals and sounds like it could fit in a stylish sci-fi backpack?

Answer: The IKAWA Pro

10. If someone says they use an electric sample roaster designed for small-batch profile work, which machine are they probably talking about?

Answer: The ROEST

11. Which model is a commercial coffee roaster known in specialty coffee: the Loring S7, the Artisan One, or the Peet 2007?

Answer: The Loring S7

12. Who founded San Franciscan Roaster Company, a well-known roaster manufacturer?

Answer: Carl Salmon

13. Which coffee figure won the World Barista Championship in 2007?

Answer: James Hoffmann

COFFEE ROASTING FAMILY TRIVIA

1. In coffee roasting, which sound event usually happens first: first crack or second crack?

Answer: First crack happens before second crack.

2. What reaction helps create browning and roasted aromas in coffee?

Answer: The Maillard reaction.

3. Which process adds sweetness-related flavors as sugars change during roasting?

Answer: Caramelization of sugars.

4. A roast profile follows what changing over the course of a roast?

Answer: How temperature changes over time during the roast.

5. What tool is commonly used in many roasters to monitor bean temperature?

Answer: Bean probes.

6. In a roaster, environmental temperature means the temperature of what around the beans?

Answer: The hot air around the beans.

7. What is the name for the roaster temperature at the moment green coffee is added?

Answer: Charge temperature.

8. Which early roasting stage is mainly about driving off surface moisture?

Answer: The drying phase.

9. During roasting, what do professionals call the period after first crack until the roast ends?

Answer: Development time.

10. Name one control that roasters often adjust during a batch.?

Answer: Gas, airflow, or drum speed.

11. True or false: Batch size can affect how quickly a roaster gains and loses heat.?

Answer: True

12. Which kind of beans often tolerate more heat input during roasting: dense beans or less-dense beans?

Answer: Dense coffee beans.

EASY COFFEE ROASTING TRIVIA

1. What color are coffee seeds before roasting turns them brown?

Answer: Green coffee seeds are green before roasting.

2. Which two roast labels are most commonly sold to consumers?

Answer: Light roast and dark roast.

3. Why do roasters usually cool coffee right after roasting?

Answer: To stop further development.

4. What kind of roaster uses a rotating cylinder to move beans?

Answer: A drum roaster.

5. Which roaster heats coffee with a stream of hot air instead of a rotating drum?

Answer: An air roaster.

6. As coffee roasts, does it usually gain mass or become lighter in mass?

Answer: It becomes lighter in mass.

7. During roasting, do coffee beans usually shrink or expand in size?

Answer: They expand in size.

8. What is the common roasting milestone marked by a popping sound?

Answer: First crack.

9. Compared with lighter roasts, are darker roasts generally roasted for more time or less time?

Answer: More time; darker roasts are generally roasted longer.

10. Roasting gives coffee its brown color and much of what familiar smell-related quality?

Answer: Its familiar aroma.

11. Espresso blends are commonly roasted to increase what pleasant taste quality?

Answer: Sweetness.

12. Holiday blend coffees are often roasted to emphasize comforting sweetness and what kind of drinkability?

Answer: Lower-acid drinkability.

13. Freshly roasted coffee releases which gas after roasting?

Answer: Carbon dioxide.

