

KP025 - Manchester Coffee Archive

This episode is a little different because we switch to english for a good reason. Our guest Tom comes from Manchester and we speak about frozen coffee and the Manchester Coffee Archive.

Artist: Chris

Album: KaffeePod

Year: 2024

URL: <http://kaffeepod.c-schwabe.de/>

Transcript

Chris:

[0:20] Hi, hello and welcome to the Café Pot, the podcast with good entertainment for coffee nerds and for all coffee lovers. Today we will do it a little bit different as normally because the pot got normally is in German. But we have a very interesting guest from Manchester here today and that's the reason why we switched to English for this episode. I hope that is fine for everybody probably i find some time to do a translation on the transcript afterwards but definitely no promise on that i'm chris and also here with me is my my good friend so hello las hello.

Lars:

[1:06] Chris nice to meet you.

Chris:

[1:07] Nice to have you here today we have a topic about the Manchester Coffee Archive and Freezing Coffee and also with us here and I'm very thrilled to have Tom here is Tom. Welcome Tom.

Tom:

[1:21] Hello, thank you for having me.

Chris:

[1:24] Yeah, thank you for being there. As good tradition in this podcast, before we start to dig a little bit deeper into frozen coffee, we normally start with talking a little bit about the coffee we are drinking currently and probably it would be nice, Lars, if you'd like to start?

Lars:

[1:47] Yeah, I'm taking the takeover to start. Today, like we do in the episode, I put a frozen coffee

out of my storage and I had one from Five Elephants, the Berry Morae. It's a Columbia roasted filter, a washed process and the flavor profile are berry fruits and brandy and that's exactly kicking in. And I froze this coffee about in January 2024, the start of this year, and it's perfect. It's like on January, so maybe we're getting into this a little bit later. I did it on my Aeropress. Yeah, nice, clean, good cup of coffee. Tom, what's in your cup today?

Tom:

[2:34] Well, this morning I had a natural Ethiopian from Nomad from Faisal Abdash. Very nice. Very tasty. Yeah, I don't have as much to say. It seems like a long time ago now. But yeah, that's what I was having this morning. I normally make a V60 in the morning. Um but yeah i've been using the one of the gabby drippers as well which has been a bit of fun um yeah so.

Chris:

[3:10] So tom you're only drinking drip coffee or are you also into espresso.

Tom:

[3:14] Um mainly filter coffee at home um i do some espresso as well um but it kind of varies um at the moment i'm more more on the filter um i just find it a bit easier to to share it as well like i just make one cup for for two quite easily i'd have to make like two two shots, and you're.

Chris:

[3:39] Only drinking coffee in the morning or.

Tom:

[3:41] Uh mostly yeah like um mostly in the morning um, yeah like before before i leave the house um i tend to make another coffee um in a thermos and take that with me to work um but rather than like yeah i mean to bring outside the house so.

Lars:

[4:05] You're you're rather on the bright side of filter life so uh yeah chris what what are you.

Chris:

[4:11] Having in your cup today yeah now i have to be very honest with you guys i have a day day-to-day normal coffee here it's a bland mexican 70 mexican arabica and 30% robusta from guinea, it's it's the arabica is washed and the robusta is in honey processed it's from the kaffemacher one one really nice company from switzerland and yeah it's it's it's just a day-to-day coffee i would say you can drink it all the time it's nothing special and i do normally drink it with with milk as cappuccino right, so nothing special if i hear what you're doing guys so last with the frozen ones and and you with the ethiopian uh tom so it looks a little bit more sophisticated what you're doing um but

Chris:

[5:15] that's that's how the world is right it's mixed hey tom um do you like to talk a little bit about where you are and what the manchester coffee archive is so that we can introduce the topic of Manchester Archive straight and direct from you?

Tom:

[5:34] Yeah, of course. Yeah, so I'm Tom. I'm one of the co-founders of Manchester Coffee Archive. We founded it in November 2018. So it's myself and two co-founders, Amy and Manny. Um we so i'd like previously done a um like a tasting of frozen coffees at the local coffee festival and it was like all of my favorite coffees from the year and we we did that and then we thought well maybe we can do more with this um if we if we built up like a full archive of coffee is we could do like theme tastings. So after that, that's what we set about doing, like building, building an archive of coffees. So we could do these, um, uh, like themes, taste things for the local community, um, and allow people to like taste things comparatively. So yeah, we, we set it up then. Um, we.

Tom:

[6:44] Um yeah we've done quite a few tastings since then um but through setting that up that made me want to think more about the best practices for freezing coffee so that's what made me do like a bit of my own research and like a few of my own experiments just to try and make sure we were doing it right because we were intending on freezing hundreds of coffees we didn't want them to all be going stale so yeah that was kind of the the impetus behind it was like yeah um so.

Tom:

[7:22] Yeah we've um we haven't our last tasting was back in february um i've got i've got loads of ideas of ones i want to do like it's just a case of like organizing it but um yeah so it's a bit of fun um and we try and keep uh tastings quite relaxed um i mean we're not selling anything and so i mean sometimes we sell a t-shirt or something but we're not selling the coffee so we can we can have our roasters whichever roasters we want and we can just um put on whatever themes we want really um i mean our last one we did was all coffees from diego bermudas um over a i kind of remember like over a few years like um i think we had like the first an example from the first one i'd had had from uh el preso um and even though that was one of the oldest ones that that That was my favourite on the night. Yeah.

Chris:

[8:31] Yeah. Okay. Okay. Let me ask some questions on that one. So you started it up 2018, you said. That's a very long time you do this freezing of coffee.

Chris:

[8:45] What comes to my mind is how does this all look like? Like, have you a huge house with tons of freezers and endlessly power consumption to do this? Or how can I imagine what it looks like, this archive?

Tom:

[9:08] Well, I kind of keep it quite secretive, actually. But people don't often ask. We do have, we've got two freezers at the moment that are just for coffee. Um we we did have one and then um to be honest like the yeah the pandemic was a big factor because we couldn't do our tastings during then so but i kept buying coffee so yeah i had to buy another freezer um yeah we got just two freezers and i keep it very organized um to try and maximize the space in there um we only freeze um 26 grams of each coffee okay so i think we've got about 736 just roughly um and yeah they're all just in all organized i know exactly where everything is um which is yeah handy you have to have a system if you're trying to keep track of them Yeah.

Chris:

[10:16] So one of the keys here is to freeze not one kilo, so you only freeze a small amount of grams, right? You said 26. Why 26?

Tom:

[10:29] Well, it was dirty. I brought it down a bit. It was because I was freezing coffee before we set this up. So I was freezing. My idea was I'll freeze a bit of each coffee I have in the year. And then just as some fun for me, I'll just taste them at the end of the year. So I was freezing about what I'd use for two coffees. And then I brought it down to 26 because I thought that would be enough for two cups and a pudge. And I've just sort of stuck with it now. I think at the moment we're using 18 grams. We're doing that 18 to 300. But it's stuck now. I don't really know. we probably only need 19 but just for consistency that's what i keep it to it fits very neatly in the boxes i use as well so yeah.

Lars:

[11:29] There's something behind it so maybe maybe we can we can get a little sneaky picture out of your freezer to to show the world how you are doing this huge amount of setup with like what you just said 750 bags of coffee yeah um.

Tom:

[11:48] There's well on our website there's um just to plug our website um there's a picture of it in the guide.

Lars:

[11:58] About freezing.

Tom:

[11:59] It's like the header for that that's actually i think a picture of um our first freezer and in that one everything's organized in shoeboxes.

Lars:

[12:09] So we definitely we'll link them

Lars:

[12:12] in the podcast yeah we are we are straightly heading into our first section today so we have wrapped up how the manchester coffee archive is set up and that you're don't making any big revenue on this so it's more like you came out of fun had too much coffee during the pandemic and started to freeze enough amounts and and i would call you somehow therefore you you're going to be an expert in this kind of case because like 750 bags of frozen bags in the freezer needs to be somehow controlled right and you you need to have a good idea how how to do all all this off so basically when we He would talk to a coffee lover who didn't hear anything about coffee freezing. So could you tell him why should he freeze his coffees and what advantages would be this kind of freezing for him in this case?

Tom:

[13:14] Yeah. So, I mean, let me have a bit of a think.

Tom:

[13:22] I mean, freezing isn't for everyone. I will just say that at the top, like if you want to not freeze, that's fine. Like, I know that some people like to just keep one bag, they work through it, they kind of experience how it changes over time. And that's totally, that's totally valid. But I think like one of the things that I really like about freezing is it lets you kind of stop the clock on how the coffee is aging. So um i think like the benefit the main benefit for me is that uh you can you can stop the clock and you can you can kind of come back to that coffee when and when you want and you don't have to worry about it going stale um and i think that really opens it up to how you want to go through your coffees like so if you buy a really fancy coffee you don't have to have that every day you can you know like have a special occasions have at the weekend like and I think that's great for for people at home in particular um I think it just yeah makes it gives you a lot of um, scope to be creative with when you drink everything um and like one of the things is that.

Tom:

[14:45] I mean it reduces waste as well so you don't I don't actually remember what stale coffee tastes like because I just haven't everything I drink is frozen now so it's I've never really had that for a few years um and so that's yeah that's one of the things for sure um uh there are there are some other benefits um potentially about the grind distribution and just how the coffee grinds but that's not really something that I particularly know a lot about and it's not something I've really experienced that much. Like, I think the main thing for me is the workflow of it.

Lars:

[15:32] Yeah yeah does that make sense i i see your point and i would definitely underwrite this kind of because if i'm looking back when i started to freeze it was more like oh gosh i have like 10 bags of super cool coffee because i had a subscription and i couldn't drink them all and so i thought okay i i totally need to start drinking more coffee and somehow wasting money with this because i i i can't i can't drink that much coffee and really like it in the end, or i start freezing and somehow i then had a look on how to freeze i came up with the coffee manchester archive to to to grab some

of the inspirations and somehow it was really easy and like you said it's like stopping the clock i think that's a really good bullet point for this kind of situation um but you know sometimes you can't totally stop the clock right it's like you you you're slower the amount of going stale and

Lars:

[16:40] when i had a look on your on your website you said like when you froze the coffee on day seven after the roast it will take about.

Lars:

[16:51] 2070 days so about i rounded up six years to reach the same point of aging process when you would just leave it on the ambient temperature around so my question is how did you came up with this huge numbers well.

Tom:

[17:10] Yeah firstly i definitely want to credit my sources for that. That number and that theory, that's all from Michael Cameron who's.

Tom:

[17:27] Basically the person who got me into freezing like his um he's known as uh strive for tone online um as well his blog and his work with um barista hustle as well was where i heard about it, and he um he's the one who kind of i i learned about this from and he learned it from uh christopher Hendon who explained the Arrhenius equation to him and yeah it's all kind of yeah it's a bit third-hand so it's not something that I came up myself but the the Arrhenius equation is something that basically describes how when you reduce the temperature like biological processes all happening a lot slower. So that one day at room temperature equaling about 90 days in the freezer at minus 18 is all based on that, like this relationship between temperature.

Tom:

[18:36] And the biological processes. So if you took that temperature even lower, everything would slow down even more and it's kind of just keeps decreasing until a certain point so I thought that was a really nice way of visualizing it because like that seems like such a ridiculous amount of time although to be fair I've probably got freezers coffees in the freezer that are pushing.

Tom:

[19:03] Five or six years now so I'm not really sure how they're holding up and what.

Lars:

[19:11] What would you say would this be like five or six years after you still say that's tasting good or do you have a really like you can taste a bigger difference or impact and like this long years after roasting and freezing.

Tom:

[19:26] Well, I think this is the thing that's still like a bit of an unknown. I pulled some coffee that had been in the freezer for about five years the other day, and it still tasted good, like still had a good bloom on it. I feel like that's a bit of an indicator of how fresh it is. So I think that is a bit of an unknown, but we'll find out in a few years' time. I mean it I mean one thing as well is that even if you're not freezing you will hear people who have just got a bag of coffee that has been at room temperature for six months or a year and it tastes great so I think there are a lot of unknowns but when I found this uh this 1 to 90 factor referenced um by michael cameron and chris christopher hendon that kind of made it make a bit more sense in my head um so yeah it's it's quite a little handy thing to to think about but i don't know if it's not 100 percent like, 100 probably not 100 accurate.

Chris:

[20:41] Yeah but it's like.

Tom:

[20:43] A rough guide.

Chris:

[20:43] Yeah exactly it's it's it's um it's something we can orient on and definitely i think everybody who has uh frozen coffee tasting uh tasting them um knows that um it's very impressive if you if you have frozen coffee for a longer time that it's much better um to get it from the freezer than have it just by room temperature you said there are people doing this and can can have a good feeling or a good taste after six months there are i think tons of people out there uh who will disagree with that one yeah and there's there's a lot of meaning there out outside and a lot of people saying oh if your coffee is three months and you can throw it in the trash bin um i'm not in this area definitely, but i'm also not in this area of of having like last tons of coffee in the freezer or you, so my question is i know there is no no clear answer but but what do you think how long can you freeze coffee till the point that it reaches some kind of tasteable stale factor i'm not sure how to say if you say okay the equation comes out with five to six years um you know taste it after five to six years with no impact do you think you can do it again five years i.

Tom:

[22:13] Mean i i've got coffees that i'm probably gonna hold on to try and figure that out myself um i've still got like some of the coffees from 2018 which i i kind of think i just want to keep this for like a decade or something.

Chris:

[22:30] But i.

Tom:

[22:31] I don't really know like i i think i think that um from the ones i tasted the other day i mean i'm not, um i'm not like a q grader or anything but they tasted good so and they were yeah i think five

five years maybe six years old um so i think it's just something that we're gonna have to um find out for ourselves like i i don't i've looked at the theory and i thought well that makes sense but in practice who knows.

Chris:

[23:07] It'll.

Tom:

[23:10] Be an exciting thing i'm sure that there's um there's a lot of people i think around the world who have uh got into freezing about the same time as me um so i think we've got some coffee freezers with coffees older than that, maybe some of your listeners will have some.

Chris:

[23:30] Yeah chime in would be nice to get feedback on that one um i think also um um that we will follow you uh definitely uh the next decade, and we we will look on the outcome of your tasting so let me let me just pick up this topic of tastings uh just a moment because you said in the beginning tasting tasting tasting

Chris:

[23:54] it it's this coffee freezing thing is nothing with without having these tastings and you also mentioned you are not a q grader but that's an that's a very important part here huh if you do such kind of experiments you have to taste the coffee from time to time to get some outcomes out of this yeah i think everybody of us who is freezing coffee knows that it's much better to freeze than having by room temperature but it's it's it's much more extreme to do tastings probably also with other people how do you doing this you're just inviting people for this or do you have some special people doing it again and again and again so that you are collaborating your, taste or.

Tom:

[24:41] Oh, I mean, it's just anyone who will turn up. They're always, like I say, we've only done one this year. We did, prior to the pandemic, we had a run of quite a few. And then obviously it was on hold for some time. But no, the way we would do it is we would put together a theme and we'd just set up a free event. Um we initially did it with cupping bowls and our last one we changed our setup to use hario switches so we we've got like 10 hario switches um but yeah we would just set up an event page and just invite people um and yeah we did have quite a few people who would come like to to all of them like I know of a few people who've been to almost all of them I think it's just anyone who it's just open to anyone who's just interested in tasting coffee really like we didn't target people in the industry at all just we'd have people turn up who'd never been to anything like that before and that was always really cool um those are kind of my favorite things is is when it's um doing like a coffee tasting with people who've never done the coffee tasting is really fun like i really enjoy it.

Lars:

[26:07] Definitely and that's like a big community as aspect as.

Tom:

[26:12] Well as.

Lars:

[26:13] A yeah big event to to show the people how different coffee can taste so yeah that's also a great step you're doing this and inviting people to come just by.

Tom:

[26:25] We have talked yeah sorry sorry no i was just gonna say i'd love to do more like it's just finding the time really like i think that senior limiting factor is something that i'd kind of fit in in my spare time um but yeah one of the things that we try and do is we just um we try and keep like the sort of introductions pretty minimal like we just we just get started with the tasting pretty much as soon as we can um which can be refreshing if you've ever been to like industry tastings well there's there's a lot of chat beforehand everyone just wants to taste the coffee yeah the chat.

Lars:

[27:09] Afterwards is mostly the more important part to say what was a good coffee and what.

Tom:

[27:14] Was maybe not not.

Lars:

[27:15] Not my favorite right.

Tom:

[27:16] Yeah so.

Lars:

[27:17] We've heard a lot of a lot of the basics right now to how long can you freeze what is the taste quality out of this freezing is more or less like stopping the clock on the aging process and this kind a little bit minimalistic set but we don't know now right how to get started into freezing in in all these kinds of so can you can you give us a little wrap up to say like how would you go on and freeze your coffee you're having at home.

Tom:

[27:50] Okay yeah um so i think like initially i'm gonna sound like i'm over complicating this but initially you just have to think about what what your purpose is like if it's like that example you said before where you've just bought too much coffee um and you want to you want to just keep hold of that like one thing you can do is just get the bag and seal up the valve with a bit of tape and just put it in the freezer and that will that will be good that will work well um um so that is an option for if you just want to preserve like a large amount of coffee like you don't necessarily have to vacuum seal it

or anything um what i tend to do is yeah i'll get the bag i'll just tape up the valve i'll put it in a ziploc bag um the if you can get like those ziploc bags which have two ziplocs in them. They're quite easily available. That gives you a nice good seal on that. Yeah, that's the easiest way. All you need is a bit of tape, and you're good to go. If you are wanting to have the coffee single dose so it's ready to go, that's very popular as well.

Tom:

[29:19] For that, you can get some little containers and dose out your doses.

Tom:

[29:31] The centrifuge tubes are quite common for that because they hold about 22 grams, 20 to 22 grams, which is quite convenient. But you can get, there's loads of types of containers you can use.

Tom:

[29:49] And yeah, you just pick, you kind of pick something that suits the dose. So if you use a smaller dose, you get like a smaller container. There's a bit of information about this on our website for anyone who wants that. So then you'd have all of your coffee single dose ready to go and that's quite handy as well but it does take up a bit more room in your freezer so that's a good option. The vacuum sealers are very common and that's the good thing about that is that you, you're getting all of the like the extra air out before you freeze so it kind of makes sense to do that but I don't think it's 100% necessary it's it's something which I think probably was, more common initially than now because the problem that you have with that is you end up with a lot of plastic waste um and it's also yeah it can take some time to single dose loads of little bags of coffee but that is like that's what I do for stuff that I'm gonna hold on to for a few years I'll vacuum seal it normally um but yeah those are like the three sort of main options.

Tom:

[31:15] But I mean my, My current workflow is for a coffee that I'm going to use on and off. I'll decant the whole bag into two, I think like 250ml bottles.

Tom:

[31:38] And then the last little bit I'll decant that into a 60ml container, and that's all. That will hold like the whole bag and then I'll put those with the packaging inside a ziploc bag and I'll put that in my freezer and that's when I want to dose out some coffee I'll just take the bottle to canter it out seal the lid back on put it back and yeah that's that's what I've been doing for a few years now and it works great like it's um very quick to set up um don't need any equipment and it's a really good option it does take up a little bit of room, but yeah that's that's my workflow at the moment hey.

Chris:

[32:26] Tom um let me ask here um you talk about bottles are you really talking about bottles like bottles like bottles of beer or wine or something like that or are you only pointing on glass.

Tom:

[32:38] Oh yeah the ones i use it's it's funny they They're actually maple syrup bottles. It's a little bit like a sauce bottle. You know the little metal lid with the lining on the inside?

Chris:

[32:54] Yeah, sure.

Tom:

[32:54] Do you know the ones I mean? And what's good about those is that they've got a bit of a wider mouth than like a beer bottle.

Chris:

[33:10] Okay.

Tom:

[33:10] So you can pour the coffee straight in and you can pour it straight out. But it doesn't have, it's not like a big jar. So you're not getting so much air in, I don't think. Like, so that's quite handy. I think I was, I ended up just saving quite a lot of them up. They're just ones that I've kind of cleaned. But you can buy things like that. If you don't want to go through loads of maple syrup, you can buy, if you look for 300 mil, milliliter um glass bottles you'll find them you know like somewhere like ebay or something like that um and they're just a really handy size i find they hold about 100 grams of coffee which is quite quite cool okay i.

Chris:

[34:00] Understand yeah that's that's that's that's um let's say a good um it's in the middle of having a huge huge glass um which which a wide opening and having a small one so i understand there are sometimes also milk bottles like that i'm not.

Tom:

[34:18] Sure yeah but.

Chris:

[34:19] I i know these syrup um bottles and you do it because it's so handy and sustainable and you don't have to have a lot of plastic trash.

Tom:

[34:30] It's mainly because it's just quick and easy to do like it's um it's something which i i haven't actually written about this online at all um it's something i i keep meaning to write something about but i i don't know if it's it makes sense for me i don't know how much sense it makes to other people but i just think it's it's works quite well um and, um yeah like that's yeah that's the workflow that i'm using at the moment um but there's lots of different ways you can do it um yeah uh how do you freeze your coffee last.

Lars:

[35:15] Yeah i'm curious i just wanted to take over this because the maple syrup bottle is it's like a game changer for me right now because i have i have likely yeah 10 to 20 bags worth 250 grams which i vacuum sealed and the the issue is i i need to need to make cut it open and take all loud right or unfreeze it and i don't have the possibility to put it back in my freezer without like having two three or four minutes beside of it to like freeze it again and to don't get so much moisture moisture in it so yeah basically i started with the with the tubes like with 22 22 grams and after i got too much coffee i've learned that like you said um i got too much yet too much storage in the freezer for this and I started to yeah consume all the tubes to get more space in my freezer again and I started to freeze the whole bags like I've got around 10 kilograms of each with 1 kilogram espresso roast because I know I.

Lars:

[36:29] Use a lot less espresso roast because and therefore um i know when i put out one kilogram bag of espresso it's roughly taking around two or three months where i would say the flavor is still okay for me because i'm using darker roasts and not light roasts um yeah but i've exactly this kind of issue and i think the maple syrup situation is a great one to think about so yeah.

Tom:

[36:57] Um i see it's been so long since i've i've used kind of vacuum seal bags that i've i kind of forgot about this but if you if you vacuum seal like say a whole bag and um, together you can yeah you can just sort of snip a little bit of the top of the seal and decant out and then you can vacuum seal again if if you wanted to do that um that can be quite good um but with the thing is saying about condensation yeah like I think um if you want to repackage if say you've got a a bag of coffee in your freezer and you want to repackage it into smaller containers what I tend to do is I'll take the bag out and let it come to room temperature for like an hour or so until all the condensation's formed on it and then i'll wipe that off and i'll just decant it like that um it's fine to refreeze it i think i mean again i'm not aware of any uh comprehensive study into this but um i i think it's probably fine um to refreeze does that make sense like um sure and understand your workflow there Yeah.

Chris:

[38:24] I'm not into that as deep as Lars is. Probably he can say some words if it makes sense. But I have a question afterwards. So, Lars, make it sense from your side.

Lars:

[38:36] It's definitely making sense. We're coming later on to the myth and misunderstandings about the coffee freezing. So I would put this kind of situation back. But I think really what you said, you need to understand why you want to freeze your coffee is the important part to start. I mean it's not that important you always can change it if you want to but to say do I want to have a single dosing or do I want to have a reduction of my flavor loss and you use the bag afterwards and then start over and yeah like we hear there is not much of a starting point of issue so you can just go to your

local dealer buy a bag of coffee and put some tape over the valve and then you're ready to freeze. So there is nothing you need to extra buy for it.

Tom:

[39:32] Yeah, no, that's totally right. I mean, I feel like now when I used to have a kind of shelf of coffee, now I just have my shelf of resting. So once a coffee is rested, it goes in my freezer. And then I treat that as that's where I'm getting my coffee from. Like if I want a new coffee, I go to the freezer and I know that they're all rested and all ready to go if you wanted to like you don't really want to get into single dosing or looking for containers and all that you could just use that as your workflow just um when you want a new coffee you you've got it there in the freezer you just take it out and use it normally um there's no um it's limited just by your imagination.

Chris:

[40:25] There's.

Tom:

[40:26] So much you can do with it it's uh it's really amazing i i like to say that my freezer is my favorite piece of coffee equipment.

Chris:

[40:32] That's nice there are definitely some people out there who uh who will see this one also different but but i understand especially the point you you talked about that you let your coffee rest first and then freeze because then it's ready to to drink if you if you take it out of the freezer but let me let me probably i'm the only one who who likes to go back one step but let me go back to these um um what's the best way of coffee freezing so you said um you're using these jars it's it's totally understandable why and yes it's dependent on on what you like to do with a coffee single dosing or not long-term archiving of huge amounts and stuff like this and I like what I hear here is that that the.

Chris:

[41:28] Let me phrase it a different way. As I started to think about all these topics on freezing, there was this status quo of you have to vacuum seal plastic bags. And this is the only solution which works because it's without air. And this is the very best. There is nothing which can compare. now if i hear hear more about these topics i see there are different other ways um and this is i think a good way is there anything you you like to point out which are the mistakes which you definitely should avoid on freezing coffee.

Tom:

[42:16] Yeah i mean so i completely understand what you're saying like when it was the same when I started freezing I thought I gotta vacuum seal everything there's no alternative but if we kind of recall this this thing about the one day equally 90 days, as long as it's in the freezer you're off to a good start so everything's going to be happening, much slower as long as it's in the freezer the

main things that you're trying to do when you're packing it up is you're trying to keep out the air that's in the freezer from getting into contact with your coffee because it might be a bit damp or it might have some, like off aromas in there depending on what you've got in your freezer.

Tom:

[43:09] So you're trying to minimize that you're trying to reduce the air in the container to a certain extent um and that's where vacuum sealing has got a benefit to it because when you vacuum seal you're taking out you're taking out a lot of the air but you're not taking out all of it i think with a normal domestic vacuum sealer i think it's about 70 percent so it'll squash squash it right down but there's still some air in there like and you've still got oxygen there um so yeah you're trying to keep the air that's in the freezer out you're trying to reduce your head space in the in the bag and the other thing is to make sure that your seal you've got good seal on there so with a vacuum seal you have like that heat seal on it but with a container it's more about how you've got a nice lid on there like a tight fitting lid because you, So you need to think about that when you're deciding how to store it.

Tom:

[44:18] But I don't know if there's... I mean, the best way of storing it will be the way that we'll keep... Yeah, keep the freezer air out and have a good seal on it. So that's where vacuum sealing is quite popular and I think initially that was, that's sort of purported as like the gold standard, method but it's all a case of diminishing returns in my opinion. I mean as long as it's in the freezer it's going to be aging a lot slower and if it's not in contact with moisture then it's not going to be affected by that so I wouldn't say that you necessarily have to vacuum seal to get the benefits from it I think the only reason I vacuum seal for our archive is because it takes up less room like um because if you vacuum seal you yeah you take out all the unnecessary space so it's it is quite good for that if you if you've got limited space then a vacuum sealer probably is a good option because you can fit more coffee in your freezer um but yeah i think those as long as it's got a good seal on it that's all that you really need to worry about um so in terms of quality yeah.

Chris:

[45:44] Sorry sorry interrupting.

Tom:

[45:45] No no um.

Chris:

[45:47] So so from my perspective to zoom this one up keep the moisture out keep the air out as much as possible and and cool it down as much as possible is is the key and and not uh to use this or that method in general right.

Tom:

[46:03] Yeah yeah i mean a lot all of the steps for packing it up uh basically to make sure there's a

seal between the coffee and the freezer like that's i think a good way to think about it you're just trying

Tom:

[46:16] to achieve that one thing and um if you if you do that you'll be doing well and.

Chris:

[46:24] If you take the original bags then um it's uh you said it's important or you you you think it's better way to um to use some tape for the um um ventral right ventral.

Tom:

[46:38] Uh yeah yeah the valve on the back right thank you yeah it's i mean it's good when there isn't a valve because then you don't have to and i mean that's i think something that's um, sort of going around currently as to whether or not we really need that valve um but if it does have one um although it's meant to be a sort of one-way valve they're not perfect so they might leak some air in especially if you squash the bag down it's a little bit more likely it'll kind of suck that freezer air in so i tend to tape that that up um and uh yeah just pop it in be good to.

Lars:

[47:22] Go maybe i i i can give two two situations in this um you can imagine last right now um where you're having a metal straw um where i sucked out all of the air of the ziplock it was a really funny situation especially if you like suck out the air of 30 bags, i wouldn't recommend this anyway um but coming to the to the valve situation because i had this on my own you really need to have first a good tape you need to do because in the freezer I didn't expect this the glue is hardening and sometimes the tape is coming off of the valve so what you're trying to achieve in the freezer is like with the tape that there is no air moisture etc is going in but when the tape is slowly getting off because the glue is hardening because maybe the tape isn't a good one or you didn't use enough tape that's also a mistake on my side i found out so just to think about this i just putting like 20 tapes over it to hold it but uh yeah.

Tom:

[48:28] That's that's a good tip.

Chris:

[48:30] And i think you don't use tesafilm or stuff like this so you you probably.

Lars:

[48:35] Use some kind of.

Chris:

[48:36] Duct tape or.

Lars:

[48:37] I use the cheap one so.

Chris:

[48:41] I i always use duct tape for everything um and um i think that's that's not hardening but i have no clue um you guys out there have to try out the very best uh what is fitting for you um and um yeah and there's one topic which is probably also um on on this area and this is these you said it to to let the coffee rest first and then freeze it in is it a must or is it is it just convenient or.

Tom:

[49:17] I actually had one more thing to say about tape, if that's okay.

Chris:

[49:21] Yeah, sure, sure.

Tom:

[49:22] So, yeah, one thing that works quite well for me is electrical tape. It's about the right width for the valve. And I also find that, yeah, if you do the tape in combination with the Ziploc bag, that's good because you're not going to be rubbing up against it and accidentally rubbing it off because, yeah, it can go a bit brittle. But yeah, I've not experienced any issues like that myself. But the other thing as well is when you are using the original bag, it's important to make sure it's either plastic lined or is a plastic bag because the craft paper bags, those are going to be no good. They're going to let a bunch of air in. So in that case, I'd probably use to double bag it. but yeah sorry that's all i have to say about that now no.

Chris:

[50:20] No no no it's totally fine so double double back it.

Tom:

[50:23] Yeah if it's a really really fancy coffee sometimes i'll i'll like triple bag it and it's not just i'm just getting worried but.

Chris:

[50:34] But it's again um it's against the sustainability idea right if you have three bags around the back.

Tom:

[50:41] You can reuse them though yeah i've been they're using those same bags for a

Tom:

[50:46] long time now i've got a lot of them yeah but but um.

Chris:

[50:50] How you how is your opinion on these uh let the coffee rest and then uh freeze it or um is it

is it okay to freeze it right from the beginning do you have some um experience and um tasted differences here if you do it this or that way.

Tom:

[51:09] Um yeah i mean i feel like resting is something that, is a bit of an ongoing conversation really um it it comes up quite a lot people have different opinions on it um and i think with the way freezing kind of comes into this is because you're just stopping the clock um you you need to kind of pick how long you want to rest it for I personally tend to rest most because I'm mostly drinking quite light roasts mostly rest for about three weeks but that's just a number that I've seen people recommend like some some roasters will recommend now which is really handy and yeah the kind of three weeks three four weeks this thing comes up a bit.

Tom:

[52:04] I think when, from what I can tell, when you put coffee in the freezer, it essentially stops resting. I mean, that's just my own observation, because if I vacuum seal something, it will stay quite tightly packed, if you know what I mean. Like, there's not, it doesn't look like it's puffing out again. So, and if I get a coffee and I freeze it straight away, it's not something I've done recently. But I have I have taken coffees out where I've only rested it a little while and it's had quite a big bloom on it making me think maybe I should rest it that bit longer but I resting is something that I still don't understand very well myself I I kind of take the lead from things I hear and, yeah there's a lot of people with a lot of opinions on this.

Lars:

[53:06] Yeah i mean we can't cover all the topics right because basically freezing resting roasting, green beans from the farmer are all different huge topics but when

Lars:

[53:20] we i would like to have one last few about the effects on taste and quality when you're freezing the coffee because we are just talking about a normal roasted coffee bean right now but if we are yeah really deep into this case we have different kind of coffee beans like we have arabica we have a canifora we have liberica and all of this we could also have a decaf one right so do you, know or do you have any experiments done with this kind of cases that you have an arabica differently to an arabica decaf for example um where you where you saw impact about the freezing because what i know for example is that decaf stales a lot faster, at least what i have read in the internet and what i've, head for myself at home as well.

Tom:

[54:23] Hmm. That's interesting. I mean, I've not done any experiments myself to compare like, um, yeah, like different types of coffee. I, as far as I'm concerned, they're probably all acting pretty similarly, as long as, um, I mean, one thing that's good about roasted coffee is it has a really, really low, uh, water content. So it's not it's not even actually freezing um it's just really cold so and as far

as I can tell as long as it's roast once it's roasted it's all going to be acting pretty similarly um but again it's it's not something I've really tested myself I mean the good thing like you say I with with decaf I mean you've got the if it is a coffee that ages quicker that's even more um reason to put in the freezer because um as long as you've you've kind of established when it's tasting good if you put it in the freezer then um you should be, um good to drink that coffee for a longer than if you hadn't froze it so yeah that's a really good benefit right there that's.

Lars:

[55:41] What i did with decaf on my side to be.

Tom:

[55:44] Honest because.

Lars:

[55:44] I know i don't have much decaf to consume at home and sometimes someone wants a cappuccino with a decaf and i i tell them oh wait i'm going to the freezer and getting a frozen decaf and they're always oh you freeze your coffee and i said yeah because i also getting stale.

Tom:

[56:03] That's a really good use for it i think like um yeah i really like that um because even if yeah you didn't freeze coffee to make your day-to-day drinking of coffee more um like let's change that it's it's a good option to have that just just for that situation um yeah i really like that i.

Chris:

[56:31] Think decaf is a topic i think james hoffman did a huge experiment on on decaf decaf coffee currently um and But for me, it's also, as Lars said, decaf coffee is very fast sailing. It's not so good. I think for decaf simply alone, it is a good idea to freeze.

Chris:

[56:59] Is there a huge difference if you freeze coffee in a real freezer or put it simply in the fridge?

Tom:

[57:15] Yeah, it's not something that I've tested. I sometimes think about that, and I think that would be interesting to test. But the problem I find is when trying to test something like this, it's really hard. You have to collect a lot of samples, and you have to do it all blind, and you have to have somebody who's good at tasting. And it's very difficult um it's we've over the years we've tested a few little things but that's not something that i've tested myself um and uh yeah maybe that will be the next um revelation that actually keeping the fridge is fine i've just been wasting my time using a freezer, i mean i suppose it would be the same kind of principles that we get the one day equaling 90 days or maybe just be what i can't work that in my head but i imagine you'd get some benefit as long as you're keeping that kind of fridge air out um but i've not seen anyone test it um if anyone wants to do that yeah please let me know it.

Chris:

[58:28] All comes back to tasting afterwards.

Tom:

[58:30] You can.

Chris:

[58:31] Do as lot as as much as you like to do experiments here and there but if you don't do the tasting afterwards it's not really worse

Chris:

[58:40] so we talked now a lot about putting coffee beans into the freezer and I think in the beginning you said that you do unfreeze coffee and refreeze coffee again so I think probably we can tackle that topic again a little bit what what's what's here your recommendation. I've heard about, yeah, if you freeze coffee, the best way is you put it frozen into the machine and don't wait till it's on room temperature again. And if you do this, then the aromas will be gone very fast. And if you then refreeze it, you lose all of these benefits. What's your opinion on that one?

Tom:

[59:33] So, yeah, specifically with refreezing, I think I kind of touched on it a little bit earlier. I think it's probably fine. And I know that sounds really not very helpful.

Tom:

[59:51] But we did test this a little bit a long time ago. We just did it with one sample where I think I refroze the same coffee like eight times or something. And we just did like a side-by-side tasting and we couldn't really tell much difference but then that's just one sample and it's um but that gave I mean at the time that gave me some comfort I thought oh this is this is good but yeah I think it's probably just something not to worry too much about um and I know that's kind of hard to say, but i i think the the thing with with it is um really moisture is the thing that i try and avoid like trying because when you're moving around like some frozen coffee you'll get moisture on not the coffee itself but on the containers and um yeah you just have to be a bit careful of that.

Tom:

[1:00:55] And that kind of comes up when you're refreezing because particularly glass, like as soon as you take that out of the freezer you'll get loads of condensation on it and then if you're trying to dose that out and refreeze it, you have to be careful not to, for example, don't have water on your hands and you go handling the beans, because that can potentially damage the coffee. You don't want it to get it wet.

Tom:

[1:01:22] So, yeah, I think that's something to... Maybe think about but yeah as far as i'm concerned you can just rephrase it as much as you like um, so yeah in the absence of any hard data on this i

would say to not worry about it.

Chris:

[1:01:43] And if you if you put the frozen beans into the grinder can we get rid of these rdt methods so we don't have to spray water on it and it don't get these statics do you have experience with that one so i can try it on my own but i didn't do till now so it would be a benefit also if you if you put the frozen beans in it i remember i saw some pictures from america i think prod mary or stuff like this they have a fridge over the grinder something like this i remember some kind of pictures here uh floating around um.

Tom:

[1:02:21] So yeah that that's a freezer that's a big long freezer, um yeah they they just they have an amazing workflow there where they i mean they're not as far as i know they don't vacuum seal anything they just use these big um big glass bottles, um to store all their coffee in a in like a chest freezer and then yeah they they trans when they want to use when the coffee's on their bar they transfer that to that freezer above the um above all their grinders and yeah so the bottle is in the freezer but the rest of but the grinder isn't they just cut holes in their freezers it's it's amazing um i really like that um but with the The RDT thing, I think I still spray all my coffee with water because if you get some coffee out of your freezer, you might notice that it doesn't actually form condensation on the actual beans, it's the wrong kind of surface because it's a porous surface. You don't get any moisture forming on it so if you are wanting to add some water for grinding purposes you still need to do that.

Tom:

[1:03:46] One thing that I really like though is that if you've got quite a first grinder the grounds come out cold which I quite like. Yeah yeah that that's also a.

Chris:

[1:03:55] Topic if you.

Tom:

[1:03:56] If you.

Chris:

[1:03:57] Have too much temperature while grinding then it should be also impact the the taste the aromas i heard i never tasted it.

Tom:

[1:04:06] Yeah the aroma thing is i feel like my sensory ability is not good enough to detect any of these differences um i mean from what i recall when when things are cold you can't um i think you can't smell them as much i know that sounds really that might be a bit basic but um that might be where it comes from um i'm not too sure um but yeah one thing that i definitely do recommend is

that if particularly for espresso is to if you're gonna freeze the coffee you have to dial in from the frozen coffee because um any small changes in grinding are gonna affect your your shots so you need to have that um initial dial in with it frozen because it it will be a little bit different it'll just act a bit differently um and yeah like I said if with with filter coffee if you grind it it'll it'll come out and it'll be cold so that might potentially affect your your bloom temperature if that's something that you're looking into if your blooming with cooler water, it's going to be even cooler with frozen coffee.

Tom:

[1:05:35] So it's, I think that's where it's helpful to just do it all the same way all the time. Like, if you're always freezing it, then, it's going to be consistent in that way.

Lars:

[1:05:48] Yeah it shows definitely a lot of things to think about because i totally wouldn't even notice the blooming situation with colder coffee but you're totally right so um but also to mention when you're grinding frozen coffee.

Lars:

[1:06:05] Beans the opinion out there is that you need to grind a little bit finer because all of all of the beans but I think that's

Lars:

[1:06:14] worth a new experiment in this kind of but we are already in the experimental situation like here on the expert section and we've already talked a little bit about the one coffee bar which having like the grinder below the huge fridge in this case or the huge freezer. And I think that's one of the one of the changes that that's incoming because we all want to have great fresh coffee with a with a great quality kind and if you having a coffee bar where you like having 20 different coffees and 15 out of them are always bought by the consumer and five out of them not they are.

Lars:

[1:07:00] Going stale and you need maybe to throw them in the bin so or maybe can't sell them anymore like on this high quality level and I think especially on the third wave coffee movement in this case that's a really cool idea to preserve all of the aromas and the freshness and the quality of cup in this case and it's also beneficial for the work of the farm in the end because they had all of the work to do right to get that grade of coffees in the end to the consumer on our side do you know maybe more about different your technologies or methods that are used outside where we didn't come across right now um.

Tom:

[1:07:50] Technology um in relation to freezing let me think i mean i can't think of anything off the top of my head um.

Chris:

[1:08:01] So tom let me let me jump in here um there there is one thing comes to my mind which I read on your homepage and it's injecting gas into the bottles, packages zip bags glasses whatever so what about that one injecting helium or co2 or whatever.

Tom:

[1:08:29] I'd forgotten I even wrote that.

Chris:

[1:08:32] Thank you for reminding me.

Tom:

[1:08:34] Yeah, I mean, that's like injecting containers with inert gas is definitely something that I think a few roasters do that for their retail coffee to keep it really fresh. In relation to freezing it's something which I sort of looked into a little bit but I keep just coming back to this idea of well if everything's happening that much slower anyway do we really need to bother with like extending it even further with like injecting gas in there I think it might have some effect because that layer of carbon dioxide or nitrogen or something like that, it's going to keep the coffee fresh. But it's more of a concern at room temperature, I would have thought. But, yeah, it's not something which I've thought about for a while. But, I mean, it would just add to how long the coffee is lasting for, I suppose. Yeah it's definitely something you could try.

Tom:

[1:09:54] Yeah you get those things that people use for wine as well where they're injecting nitrogen to replace the air with I think it's nitrogen, and you could do that for coffee it might work but in my case it's all in the freezer anyway so I tend to tend to not bother at the moment yeah one.

Lars:

[1:10:21] One trend I have also read in the internet and in this case it was quite new to me but it made a lot of sense afterwards I hear that roasteries are freezing their roasted coffee beans because when they buy a replenishment from the farmer in the next year, they maybe want to, knowledge about what has been differently on this kind of a batch they've got from the farmers out there. So they freeze 2023 for example and get a new fresh bags in 2024 and they can have a look how differently is the coffee and we don't talk about good or bad in this case or better work or something like this. It's just like, what impact maybe has been done on the farmer or the wetter seasoning and how can this be related in the years or in the staling process, right? So that was like, man, when all of these roasters are doing this, that's a great feedback also for the farmers in the end, because the farmers can then also understand how their coffees were differently in the different years in this kind of case, right?

Tom:

[1:11:41] Yeah, that's definitely something that could be useful for roasters. I know, I know that some roasters will just freeze their green coffee. And there's a few that do that I'm aware of. But yeah, it's

definitely an option. I mean, we've built up samples of the same farm year on year for quite a few farms and mainly because I just like to buy from the same farms but yeah potentially for a roaster it's a really really interesting way to see how the coffees have changed.

Chris:

[1:12:22] Um yeah i think raw coffee beans freezing in stuff it's an endless topic but i think we touched so much now it's it's it's probably good to have a small wrap up here um tom probably you have these one important tip for our coffee lovers out there if they think about freezing coffee um to conclude that one or if you have three good tips it would be also nice so that we can close here with some good tips from from your practices.

Tom:

[1:13:00] Okay yeah i feel like i've talked a lot about containers i i talk a lot about containers but i think i do have a few kind of tips i mean i've touched on it a little bit already but my main thing is if you want to get into freezing just don't worry too much about the stuff that you see people saying online um maybe even including me um just it's gonna if it's in the it's gonna be better in the freezer than out the freezer in my opinion so yeah don't worry too much um i think like think about think about what you want from your workflow and think about what kind of so if you want to do the single dosing thing like think about what size containers you want to use um i like centrifuge tubes are really popular but i personally don't like them because they fall over and that really annoys me so um yeah there's loads of information on our website about this so yeah i'd recommend checking that out if you want to see like lots of information about containers this hasn't been enough for you.

Tom:

[1:14:17] Just trying to think what else. I think that's my main thing is to not worry too much. If you're getting into freezing, you're going to be on the right track. Just keep that freezer air out and make sure all of your bags are sealed or your containers of lids on them and it's it's going to be great um uh and i i think another thing is to, try and set yourself a sort of hard limit on how much of your freezer you're going to use for coffee, it's it's very easy for me to say this i feel this like i think what's um i completely understand that some people will just not have room in their freezer for coffee, that is fine. In that case, you might be able to pick up a little small freezer that you'll just use just for coffee. Are quite cheap to get hold of in comparison to some of the coffee stuff that we all spend a lot of money on um but i mean if you've got just you just want to use a little bit of a freezer maybe like your top drawer of your your kitchen freezer maybe that's your coffee drawer now.

Chris:

[1:15:36] Um

Tom:

[1:15:37] I think that's that's what i have in in the kitchen i have the top drawer that's coffee and yeah i don't stray into the other drawers mostly um and then then there's just the two freezers in the

basement and that's that's my hard limit i mean i've got the third.

Chris:

[1:15:58] Freezer but that's the backup.

Tom:

[1:16:00] And it's not on.

Chris:

[1:16:01] Okay if we if we talk another hour then um there there comes out the fourth and the fifth freezer somewhere huh it's.

Tom:

[1:16:11] Only four like um yeah i do have a backup freezer but it's it's not on it's just uh in case.

Chris:

[1:16:18] Yeah and that's always good you always need a backup that's that's very important no backup no

Chris:

[1:16:24] mercy i always say um so tom thank you very very very very much it was very interesting and a very good topic here um what i take here is don't throw away coffee in any case never do that do throw it into the freezer let's let's take it this way um and um yeah i'm i'm i'm so lucky that we have had this conversation here there is so much in um there is your home page we will link it on the um on our show notes and um definitely um if you guys out there have different experience give us a note give us an email give us a shout doubt we are interested in different opinions here right so from my perspective I like to thank you Tom very very very much Lars up to you.

Lars:

[1:17:22] Yeah, Tom. I mean, basically the Bean Cancure implementation was based on your articles in the internet. So that's why we are all here together, because that's so much information with such great impact for our daily lives or for my daily life from freezing perspective to give the value back for all who is working in the whole coffee chain, I would say. So thanks for making all this possible thanks for making the public tasting thanks for your yeah you're thrilled laugh for freezing coffee beans and spreading that out here and thanks for taking the time yeah and we will get to you back in a decade to talk about 10 years or more frozen coffees thanks Tom.

Tom:

[1:18:08] Well thank you for having me and yeah I gotta say as well being Conqueror as so handy for me it's such a good way of knowing what i've got in my freezer um yeah so yeah thank you so much um and yeah like i say there's there's a load of information on our website um if anyone wants to do any experiments to compare anything there's a experiment method on there that is

drafted which will help you compare anything you want like vacuum seal reusables whatever, you will need a fair bit of coffee and yeah it's all laid out for you i just don't have the time to do it so yeah thank you so much thank you thanks for having me yeah thank you thank.

Chris:

[1:18:57] You wow uh yeah thanks again and also huge thanks go out to all the listeners who followed us here and from my side all the best to all of you and always a good coffee to your side probably a frozen one in the future and let us close down here okay cheers bye bye bye bye.

Tom:

[1:19:22] Thank you.