

Published based on [Make Coffee Using Just Roasted Coffee Beans](#)

Make Coffee Using Just Roasted Coffee Beans

In my opinion the key to making a great cup of home brewed coffee to start with filtered water and recently roasted whole bean coffee. The smell...the taste... is wonderful. Now, there are two ways that you can purchase this delicacy. You can either purchase them pre-roasted or you can buy green coffee beans and then roast them yourself. at home. Roasting your own coffee beans is far less complicated than it sounds.

Selecting Whole Bean Coffee

The whole bean coffee you choose will depend on if you like a light, medium or dark roast flavor. Since a light roast lets all of the bean's true flavor come through, use this coffee for the coffee you use to impress friends.

Purchasing your beans from a store or coffee shop that roasts its own beans is most important. Many online retailers will take your order, roast the coffee beans and then quickly package them up and send it to you. In this way you receive the freshest [whole bean coffee](#) available. Once roasted, coffee's true flavor only lasts from around 7 days to up to two weeks depending upon the type of whole bean coffee you purchase.

Why is this so important?

An important factor to stay mindful of is that as soon as the beans are roasted, they begin to lose their freshness. The oils in the beans will start breaking down almost immediately after roasting, which causes the bean to lose the fresh roasted flavor. The less time between roasting and brewing the better.

Though you may be tempted to, buy whole bean coffee from your local grocery these beans have been roasted far away and trucked to your local supermarket. These beans could already be 7 days old.

Keeping Coffee Beans Fresh

I like to grind just what I need for immediate use and then store the rest of the [coffee beans](#) in an airtight container preferably away from extreme heat, cold or light. I like to keep my beans in the freezer and if I do grind extra I usually keep this in the fridge. I keep my whole beans in the freezer and any ground coffee in the refrigerator. Just like my whole bean coffee that's been roasted, ground beans begin to lose their freshness very quickly.

If You Want To Make A Good Cup Of Coffee

Purchase whole bean coffee from a reputable online roaster.

Grind the beans only when you're ready to make a pot.

Use bottled water.

Use a coffee pot that brews at a temperature of 200 degrees.

You can also find this article published on [Make Coffee Using Just Roasted Coffee Beans](#), and on the tag pages [coffee](#), [drink](#), [food](#).