

Light Roast vs Dark Roast Coffee (vsdiff.com)

Attribute	Light Roast	Dark Roast
Bean color & roast stage	Light brown; ends near <i>first crack</i>	Dark brown to nearly black; often past <i>second crack</i>
Typical internal temp	~196-205°C (385-401°F)	~220-240°C (428-464°F)
Surface oils	Dry surface	Visible oils on surface
Perceived acidity	Higher; brighter	Lower; more muted
Body & mouthfeel	Thin to medium	Medium to heavy
Dominant flavor drivers	Origin & varietal clarity	Roast-driven, caramelized/roasty notes
Brewing fit	Pour-over, drip, filter	Espresso, French press, moka
Caffeine (by mass)	Comparable (within ~0-10%)	Comparable (within ~0-10%)

Source: <https://vsdiff.com/light-roast-vs-dark-roast-coffee/>