

Table S1. ANOVA Summary Table for pH

<i>Source of Variation</i>	SS	df	MS	F	P-value
Degrees of Roast	1.376178	2	0.688089	604.1756	9.04E-13
Brewing Methods	0.330756	1	0.330756	290.4195	8.96E-10
Interaction	0.019911	2	0.009956	8.741463	0.004546
Within	0.013667	12	0.001139		
<b>Total</b>	<b>1.740511111</b>	<b>17</b>			

Table S2. ANOVA Summary Table for Total Titratable Acidity (TTA)

<i>Source of Variation</i>	SS	df	MS	F	P-value
Degrees of Roast	26.01741	2	13.00871	1558.966	3.18E-15
Brewing Methods	0.597689	1	0.597689	71.62716	2.1E-06
Interaction	0.106411	2	0.053206	6.376165	0.012983
Within	0.100133	12	0.008344		
<b>Total</b>	<b>26.82164</b>	<b>17</b>			

Table S3. ANOVA Summary Table for Total Dissolved Solids (TDS)

<i>Source of Variation</i>	SS	df	MS	F	P-value
Degrees of Roast	0.46283033	2	0.23141517	101.6	5.6146E-18
Brewing Methods	0.1526415	1	0.1526415	67.0153846	1.1534E-10
Interaction	0.041209	2	0.0206045	9.04615385	0.00046363
Within	0.10933	48	0.00227771		
<b>Total</b>	<b>0.76601083</b>	<b>53</b>			

Table S4. ANOVA Summary Table for Browned Compounds

<i>Source of Variation</i>	SS	df	MS	F	P-value
Degrees of Roast	0.226833	2	0.113417	710.5567	5.39E-26

<b>Brewing Methods</b>	0.40896	1	0.40896	2562.14	1.3E-30
<b>Interaction</b>	0.10312	2	0.05156	323.0244	5.1E-21
<b>Within</b>	0.004789	30	0.00016		
<b>Total</b>	<b>0.743702</b>	<b>35</b>			

Table S5. ANOVA Summary Table for Caffeine

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>
<b>Degrees of Roast</b>	101364.8	2	50682.39	23.22708	8.8E-08
<b>Brewing Methods</b>	8346.329	1	8346.329	3.825014	0.056327
<b>Interaction</b>	19211.84	2	9605.921	4.402269	0.017563
<b>Within</b>	104737.9	48	2182.039		
<b>Total</b>	<b>233660.8</b>	<b>53</b>			

Table S6. ANOVA Summary Table for Total CQA

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>
<b>Degrees of Roast</b>	14095067	2	7047533	9660.225	2.88E-63
<b>Brewing Methods</b>	666.7089	1	666.7089	0.913874	0.343879
<b>Interaction</b>	525.3809	2	262.6905	0.360076	0.699491
<b>Within</b>	35017.98	48	729.5413		
<b>Total</b>	<b>14131277</b>	<b>53</b>			

Table S7. ANOVA Summary Table for Total Antioxidant Activities (TAC)

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>
<b>Degrees of Roast</b>	23.9262	2	11.9631	71.3637	4.17E-15
<b>Brewing Methods</b>	76.70594	1	76.70594	457.5753	3.46E-26
<b>Interaction</b>	17.7527	2	8.876348	52.95023	7.18E-13

<b>Within</b>	8.046512	48	0.167636
<b>Total</b>	<b>126.4314</b>	<b>53</b>	

Table S8. ANOVA Summary Table for 5-CQA

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>
<b>Degrees of Roast</b>	3673887.15	2	1836943.57	7788.64327	4.9879E-61
<b>Brewing Methods</b>	864.010993	1	864.010993	3.66340779	0.06159219
<b>Interaction</b>	3293.52552	2	1646.76276	6.98227635	0.00217947
<b>Within</b>	11320.7511	48	235.84898		
<b>Total</b>	<b>126.4314</b>	<b>53</b>			

Table S9. ANOVA Summary Table for 4-CQA

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>
<b>Degrees of Roast</b>	997385.698	2	498692.849	4656.05037	1.0941E-55
<b>Brewing Methods</b>	305.594701	1	305.594701	2.85318773	0.09767962
<b>Interaction</b>	50.9817054	2	25.4908527	0.23799558	0.78913073
<b>Within</b>	5141.10778	48	107.106412		
<b>Total</b>	<b>1002883.38</b>	<b>53</b>			

Table S10. ANOVA Summary Table for 3-CQA

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>
<b>Degrees of Roast</b>	704752.386	2	352376.193	5421.97688	2.8791E-57
<b>Brewing Methods</b>	1423.81735	1	1423.81735	21.9081337	2.3702E-05
<b>Interaction</b>	1162.14942	2	581.07471	8.94093784	0.0005005
<b>Within</b>	3119.53696	48	64.9903534		
<b>Total</b>	<b>710457.89</b>	<b>53</b>			