



How to Make Coffee: The Science Behind the Bean

Lani Kingston

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To make any old cup of coffee, you simply need a pot, heat, ground coffee, and water. But you're not just anyone. You are a coffee aficionado, a determined, fearless seeker of the best java. And this is the guide for you.

How to Make Coffee provides an in-depth look at the art and science behind the bean. Learn the anatomy of coffee; the chemistry of caffeine; the best way to roast, grind, and brew the beans to their peak flavor; and what gadgets you really need (versus what gadgets are for mere coffee dilettantes). With illustrated, step-by-step instructions, *How to Make Coffee* is for the person who doesn't want to settle for anything less than the perfect cup.

How to Make Coffee: The Science Behind the Bean Details

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Author : Lani Kingston

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From Reader Review How to Make Coffee: The Science Behind the Bean for online ebook

Jay says

Very much the facts about coffee, from chemical makeup and chemical processes in growing, prepping, grinding, roasting, and brewing, through devices used for coffee. The book ended with descriptions of different coffee and espresso drinks with steps to make these drinks well defined. There are line drawings throughout. This is more for reference, the author doesn't try to make it very exciting. I noticed the info on the Clover machine, which is covered in a few paragraphs, was a bit dated. The book would have benefited from additional info on suggested brands or types, taste tests, reheating, flavorings, and other things a coffee connoisseur might want to try at home or at their local café.

Hong says

- Level of scientific details: enough for a 40 minutes presentation at high school level. This is at ~20% of my expectation.
 - Practical information for coffee-makers: probably sufficient for amateurs? Probably not for professionals. I do find information that helps me and I am satisfied.
 - Clarity: easy to read overall. There are subjective descriptions I find confusing (not sure if it's my fault). For example, "complex snappy composite flavors", or a figure showing grind size without scale bar.
-

Dariusz Kuźnierek says

Jeżeli interesuje Was nie tylko to *jak*, ale i *dlaczego* w?a?nie tak nale?y przygotowywa? kaw?, to ta ksi??ka jest dla Was.

Tate says

Fantastic resource and great starting guide for those interested in coffee. I definitely learned a lot about the science behind the coffee bean.

Jonas Stephan Johnson says

Good day all well this is i faith a good book through coffee god blees really.

Deirdre says

Everything you've ever wanted to know about making coffee, science and complicated methods. The geekiest book I have read on coffee making.

Jeremy Hessman says

Contains a lot of information about the coffee industry, brewing techniques, and helpful tips, without feeling overwhelming. Great brief overview while still getting the full picture that helps show why people are obsessed with coffee.

Cloay says

- available in SG NLB 641.3373 (Bishan)

?????? ?????????????????? says

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in the Middle ?????????????? ??? ??
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Fernando De Freitas says

Amazing little coffee book. It's focused mainly on the technical aspects of the coffee bean and also some brewing theory. Also has pretty handy instructions on how to brew coffee using different methods, as well as how to brew different espresso types (like ristretto and macchiato). It's a nice book to fine-tune your coffee making skills

yamiyoghurt says

Useful book on coffee that provided some insights into coffee science that I haven't got from others.

João says

Great introduction to coffee: its origins, processing methods, roasting, grinding and preparation. The book

??????? ????? says

Lauma says

Mikael says