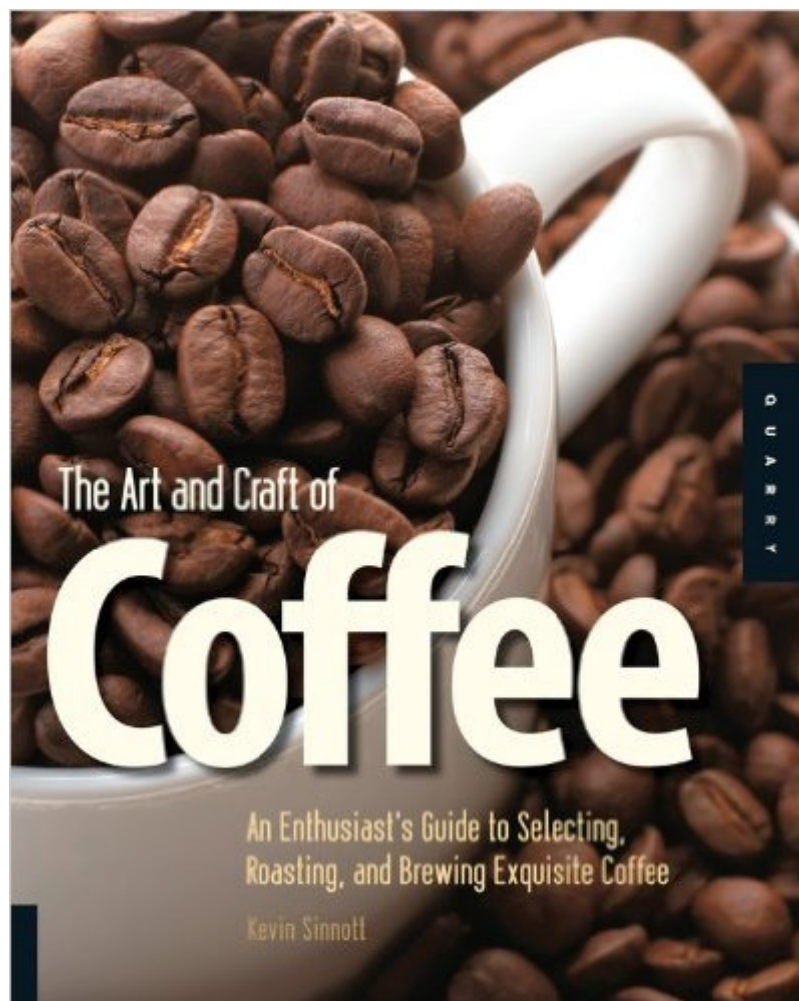


The book was found

The Art And Craft Of Coffee: An Enthusiast's Guide To Selecting, Roasting, And Brewing Exquisite Coffee



Synopsis

In the decades that Kevin Sinnott has spent meeting with and interviewing hundreds of coffee professionals, rather than crossing over to the dark side and becoming one himself, he has taken what he has learned and translated it from coffee geek-speak into English. Why? For the sole purpose of allowing you to better enjoy your coffee. In short, if you like coffee, you will love this book.

Oren Bloostein, proprietor of Oren's Daily Roast There is no other beverage that gives you a better way to travel the world than coffee. You can literally taste the volcanic lava from Sumatra, smell the spice fields of India, and lift your spirits to the Colombian mountaintops in your morning cup of joe. The Art and Craft of Coffee shows you how to get the most out of your coffee, from fresh-roasted bean to hand-crafted brew. In The Art and Craft of Coffee, Kevin Sinnott, the coffee world's most ardent consumer advocate, educates, inspires, and caffeinates you. Inside you will find:

- How green coffee beans are farmed and harvested
- Insight into single-origin coffee beans and worldwide coffee harvests
- A photo guide to roasting your own coffee at home
- How to choose the best grinder for your beans
- A complete, visual manual for 9 coffee brewing styles, including French press, vacuum, Chemex, auto-drip, Turkish ibrik, and espresso
- Delicious recipes for dozens of coffee and espresso beverages

Book Information

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Customer Reviews

I have received this book just a few days ago. The book itself looks nice, illustrations are reasonably good, and plenty. It has multiple chapters on just about everything you need to know about coffee, from selecting, to roasting, to brewing in a variety of ways. It could be a great book, but there are many mistakes and inaccuracies here I will not list everything I disagree, or everything most authors

disagree. Such differences are always open to interpretation and each own's opinion. So those really do not matter - it is actually good to hear different opinions. However, I can mention certain things that are clearly wrong. The roasting part has two sections that discuss how "done" the coffee is. The first one, a pictorial, describes espresso as number 4, from 1 (lightest) to 6 (darkest). Later on, when discussing how to get there, all of a sudden espresso is the darkest of them all, even more so than vienna or french (which come after espresso as 5 and 6 just a few pages before). Furthermore, when describing how to achieve each level, some of the roast levels have no difference whatsoever, same instructions for two different levels of roasting, suggesting to someone that certain roast levels are achieved the exact same way (it is not, late in the roasting seconds make quite a lot of difference). The author goes as far as state on his roasting section that every single roast, even the lightest, is carried until after second crack. It should be mentioned that is the difference between most light and dark roasts - the former end roasting before second crack, the latter afterwards. Basic roasting knowledge. There is another section in the book that calls the rust (a disease of coffee bushes) as caused by fungus. It is later called a virus.

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