

## Scott Rao The Coffee Roasters Companion

From bean to brew--a complete guide to coffee roasting for beginners and professionals alike. Now you can master the art of coffee roasting--with its heavenly aromas and full-bodied flavors--all on your own. The Coffee Roaster's Handbook is packed with practical information for roasters of any level, whether you're just getting started or you're already a coffee-roasting connoisseur. From selecting and purchasing green coffee beans to storing and cupping your roasts, this colorfully illustrated handbook has all the comprehensive, roasting-related knowledge you'll need to create and enjoy your own delicious coffee. You'll find a deep dive on the science of coffee roasting, tips on how to spot bean defects, a how-to guide to evaluating your roasts, and so much more. Now, go forth and roast! The Coffee Roaster's Handbook includes: A brief history of coffee--Learn all about the origins of coffee, including primitive roasting methods, its introduction to worldwide trade markets, and its evolution to today. Essential roasting equipment--Explore helpful info about at-home and commercial equipment, from air-popper-style roasters to large drum roasters, and other important tools like thermometers, afterburners, and beyond. Quick reference guide--Discover an illustrated guide to roasting with a small or large drum roaster, from start to finish. Master the art of coffee roasting with The Coffee Roaster's Handbook!

The Design of Coffee provides a non-mathematical introduction to chemical engineering, as illustrated by the roasting and brewing of coffee. Hands-on coffee experiments demonstrate key engineering principles, including material balances, chemical kinetics, mass transfer, fluid mechanics, conservation of energy, and colloidal phenomena. The experiments lead to an engineering design competition where contestants strive to make the best tasting coffee using the least amount of energy - a classic engineering optimization problem, but one that is both fun and tasty! Anybody with access to a sink, electricity, and inexpensive coffee roasting and brewing equipment can do these experiments, either as part of a class or with your friends at home. The Design of Coffee will help you understand how to think like an engineer - and how to make excellent coffee! This revised second edition presents streamlined lab experiences, adds new bonus material on industrial coffee operations, and includes a new lab experience focused on sensory analysis during traditional cupping of coffee. FEATURES: \* Covers all aspects of making coffee, from green beans to the final brew \* Does not require calculus or college-level chemistry \* Emphasizes the scientific method and introductory data analysis with guided data sheets and lab report questions \* Includes 10 full experiments, each with background on key concepts, overview of necessary equipment, and detailed instructions: Lab 0 - Safety Overview and Introduction to Tasting Coffee Lab 1 - Reverse Engineering a Drip Coffee Brewer Lab 2 - Process Flow Diagram and Mass Balances for Coffee Lab 3 - The pH of Coffee and Chemical Reactions Lab 4 - Measuring the Energy Used to Make Coffee Lab 5 - Mass Transfer and Flux during Brewing Lab 6 - Coffee as a Colloidal Fluid and the Effect of Filtration Lab 7 - First Design Trials: Optimizing Strength & Extraction Lab 8 - Second Design Trials: Scaling Up to 1 Liter of Coffee Lab 9 - Design Competition and Blind Taste Panel "Build a better brew by mastering 10 manual methods, from French Press to Chemex, with this comprehensive guide." —Imbibe Magazine Named a top food & drink book of 2017 by Food Network, Wired, Sprudge, and Booklist This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home. Unlike other coffee books, this one focuses exclusively on coffee—not espresso—and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices. Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving café quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn't seem made for the rest of us, it can be difficult to know where

to begin. *Craft Coffee: A Manual*, written by a coffee enthusiast for coffee enthusiasts, provides all the information readers need to discover what they like in a cup of specialty coffee—and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, *Craft Coffee* focuses on the issues—cost, time, taste, and accessibility—that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home. “Engaging and fun . . . I really can’t recommend *Craft Coffee: A Manual* enough. If you’re even mildly curious about brewing coffee at home, it’s absolutely worth a read.” —BuzzFeed

Thoroughly revised to reflect the latest advances in neurosurgery, radiation oncology, chemotherapy, biological therapy, and the basic sciences, the Second Edition of this highly acclaimed volume is the most comprehensive, current reference on tumors of the central and peripheral nervous system. More than 100 of the foremost authorities present multimodality treatment strategies for specific tumor types and examine the mechanisms of tumorigenesis. Coverage includes state-of-the-art information on image-guided surgery, local delivery systems, intraoperative imaging, proton beam therapy, conformal systems, radiosurgery, new drugs and biological agents, and cell cycle deregulation and chromosomal abnormalities in tumorigenesis. This edition contains over 400 illustrations.

The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.' (Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

*I Know Coffee Series: Book 3* How a bean is grown determines its flavor potential, but it's the roasting that brings those flavors out and creates the rich, complex flavors in the coffee that we drink. Changing the roast level can bring out completely different notes and flavors from a bean, and is just as important to the cup's ultimate profile as the growing and processing. This book will explore how coffee beans are roasted, both in large-scale operations and by home enthusiasts. Find out: What roast levels work best with what beans How to roast for a certain brewing method What you'll need to set up your own roaster at home What are the coffee roasting process and stages The different coffee bean types Where to get unroasted coffee beans Coffee roasting profiles How to roast your own coffee commercially Traditional coffee

roasting at home The perfect coffee roasting time

Most of us can't make it through morning without our cup (or cups) of joe, and we're not alone. Coffee is a global beverage: it's grown commercially on four continents and consumed enthusiastically on all seven—and there is even an Italian espresso machine on the International Space Station. Coffee's journey has taken it from the forests of Ethiopia to the fincas of Latin America, from Ottoman coffee houses to "Third Wave" cafés, and from the simple coffee pot to the capsule machine. In *Coffee: A Global History*, Jonathan Morris explains both how the world acquired a taste for this humble bean, and why the beverage tastes so differently throughout the world. Sifting through the grounds of coffee history, Morris discusses the diverse cast of caffeinated characters who drank coffee, why and where they did so, as well as how it was prepared and what it tasted like. He identifies the regions and ways in which coffee has been grown, who worked the farms and who owned them, and how the beans were processed, traded, and transported. Morris also explores the businesses behind coffee—the brokers, roasters, and machine manufacturers—and dissects the geopolitics linking producers to consumers. Written in a style as invigorating as that first cup of Java, and featuring fantastic recipes, images, stories, and surprising facts, *Coffee* will fascinate foodies, food historians, baristas, and the many people who regard this ancient brew as a staple of modern life.

In *Cook's Science*, the all-new companion to the New York Times-bestselling *The Science of Good Cooking*, America's Test Kitchen deep dives into the surprising science behind 50 of our favorite ingredients--and uses that science to make them taste their best. From the editors of *Cook's Illustrated*, and the best-selling *The Science of Good Cooking*, comes an all-new companion book highlighting 50 of our favorite ingredients and the (sometimes surprising) science behind them: *Cook's Science*. Each chapter explains the science behind one of the 50 ingredients in a short, informative essay--topics ranging from pork shoulder to apples to quinoa to dark chocolate--before moving onto an original (and sometimes quirky) experiment, performed in our test kitchen and designed to show how the science works. The book includes 50 dynamic, full-page color illustrations, giving in-depth looks at individual ingredients, "family trees" of ingredients, and cooking techniques like sous vide, dehydrating, and fermentation. The 400+ foolproof recipes included take the science into the kitchen, and range from crispy fried chicken wings to meaty-tasting vegetarian chili, coconut layer cake to strawberry rhubarb pie.

*The Craft and Science of Coffee* follows the coffee plant from its origins in East Africa to its current role as a global product that influences millions of lives through sustainable development, economics, and consumer desire. For most, coffee is a beloved beverage. However, for some it is also an object of scientific study, and for others it is approached as a craft, both building on skills and experience. By combining the research and insights of the scientific community and expertise of the crafts people, this unique book brings readers into a sustained and inclusive conversation, one where academic and industrial thought leaders, coffee farmers, and baristas are quoted, each informing and enriching each other. This unusual approach guides the reader on a journey from coffee farmer to roaster, market analyst to barista, in a style that is both rigorous and experience based, universally relevant and personally engaging. From on-farming processes to consumer benefits, the reader is given a deeper appreciation and understanding of coffee's complexity and is invited to form their own educated opinions on the ever changing situation, including potential routes to further shape the coffee

future in a responsible manner. Presents a novel synthesis of coffee research and real-world experience that aids understanding, appreciation, and potential action. Includes contributions from a multitude of experts who address complex subjects with a conversational approach. Provides expert discourse on the coffee value chain, from agricultural and production practices, sustainability, post-harvest processing, and quality aspects to the economic analysis of the consumer value proposition. Engages with the key challenges of future coffee production and potential solutions.

From the bestselling author of *The 48 Laws of Power* and *The Laws of Human Nature*, a vital work revealing that the secret to mastery is already within you. Each one of us has within us the potential to be a Master. Learn the secrets of the field you have chosen, submit to a rigorous apprenticeship, absorb the hidden knowledge possessed by those with years of experience, surge past competitors to surpass them in brilliance, and explode established patterns from within. Study the behaviors of Albert Einstein, Charles Darwin, Leonardo da Vinci and the nine contemporary Masters interviewed for this book. The bestseller author of *The 48 Laws of Power*, *The Art of Seduction*, and *The 33 Strategies of War*, Robert Greene has spent a lifetime studying the laws of power. Now, he shares the secret path to greatness. With this seminal text as a guide, readers will learn how to unlock the passion within and become masters.

**The Best Coffee Journal This Coffee Roasting Log Book** is the most complete logbook for recording your coffee brewing results. This Coffee Journal contains areas to track: Coffee Type Origin Variety Altitude Humidity Roasting Time Temperature Process Aroma And more... With this Roast Log Book, you are able to measure and track your progress with every batch. Each Coffee Roasting Journal has a glossy cover and is 6" x 9" in size. There are 110 pages, including over 100 Roast Logs. At the bottom of each page is space for writing notes and ideas. Our Coffee Tasting Journal is perfect for: Coffee Lovers Home Brewers Gifts for Anybody Who Loves Coffee Our Coffee Journal is designed to be easily carried in backpacks, purses and laptop bags. Maximize Your Success by Tracking Your Progress DETAILS: Height: 9" Width: 6" - 110 pages - 55 Sheets 60# paper Glossy Laminated Cover

Many people feel like they know everything there is about coffee because they have a cup on their way to work every day. But did you know there's a lot more behind every sip than just a pick-me-up for your daily commute? *Roasting, Brewing, and More: How to Enjoy Coffee Beyond your Morning Routine* offers a thorough exploration into the incredible, amazing, and sometimes controversial world of coffee. This handy book includes the keys to identifying the right grind for every style of coffee, recognizing and discovering favorite roasts, learning new brewing techniques, and much more. This information can even educate and inform you about the way coffee is made, where it comes from, and just what labels like "fair trade" and "organic" mean, too. By reading through this guide, you'll learn how to save time on your coffee-making process, even if you prefer more complicated beverages. You'll find hints and tips to help you save money by cutting down on the cost of café visits, and you'll find joy in trying new and exciting methods to create the perfect cup of coffee every time. Elevate your status among your friends and family and take your coffee to the next level, too, with *Roasting, Brewing, and More*.

Follow the ultimate coffee geeks on their worldwide hunt for the best beans. Can a cup of coffee reveal the face of God? Can it become the holy grail of modern-day knights

errant who brave hardship and peril in a relentless quest for perfection? Can it change the world? These questions are not rhetorical. When highly prized coffee beans sell at auction for \$50, \$100, or \$150 a pound wholesale (and potentially twice that at retail), anything can happen. In *God in a Cup*, journalist and late-blooming adventurer Michael Weissman treks into an exotic and paradoxical realm of specialty coffee where the successful traveler must be part passionate coffee connoisseur, part ambitious entrepreneur, part activist, and part Indiana Jones. Her guides on the journey are the nation's most heralded coffee business hotshots: Counter Culture's Peter Giuliano, *Intelligentsia*'s Geoff Watts, and *Stumptown*'s Duane Sorenson. With their obsessive standards and fiercely competitive baristas, these roasters are creating a new culture of coffee connoisseurship in America—a culture in which \$10 lattes are both a purist's pleasure and a way to improve the lives of third-world farmers. If you love a good cup of coffee—or a great adventure story—you'll love this unprecedented up-close look at the people and passions behind today's best beans. “Weissman illustrates how the origin, flavor compounds and socioeconomic impact of a cup of coffee are relevant now more than ever. . . . Tagging along behind the main characters in today's specialty coffee scene, [she] travels from the exotic to the expected to artfully deconstruct the connoisseur's cup of coffee.” —*Publishers Weekly*

Craft of coffee roasting - from green beans to business

I set out with the goal to understand the ways in which the roast profile affects the flavor of the coffee. Through a large amount of research and experimentation, I have developed what I would consider a unified theory of coffee roasting with regards to how it affects the flavors being developed in the bean. This has helped me understand and intentionally manipulate the flavor of coffees that I am roasting since. I hope it will be as beneficial a paradigm for you as it has for me.

This, the first comprehensive review of coffee flavor chemistry is entirely dedicated to flavor components and presents the importance of analytical techniques for the quality control of harvesting, roasting, conditioning and distribution of foods. Provides a reference for coffee specialists and an introduction to flavor chemistry for non-specialists The author is a research chemist with Firmenich SA, one of the few great flavor and fragrance companies in the world Contains the most recent references (up to 2001) for the identification of green and roasted coffee aroma volatiles

An illustrated guide to the essential rules for enjoying coffee both at home and in cafes, including tips on storing and serving coffee, coffee growing, roasting and brewing, plus facts, lore, and popular culture from around the globe. This introduction to all things coffee written by the founders and editors of Sprudge, the premier website for coffee content, features a series of digestible rules accompanied by whimsical illustrations. Divided into three sections (At Home, At the Cafe, and Around the World), *The New Rules of Coffee* covers the basics of brewing and storage, cafe etiquette and tips for enjoying your visit, as well as essential information about coffee production (What is washed coffee?), coffee myths (Darker is not stronger!), and broadcasts from a new international coffee culture.

Describes the equipment, ingredients and techniques used for roasting a variety of styles of coffee at home.

A guide to selecting and brewing artisan coffees covers how to use standard kitchen tools to make professional-tasting coffees and espressos and is complemented by

recipes for coffee-inspired treats.

More than 150 million Americans drink coffee each day. We're not the only nation obsessed: More than 2.25 billion cups of coffee are consumed in the world each day. In *Coffee Obsession*, we take a journey through the coffee-producing nations around the world, presenting the different styles, flavors, and techniques used to brew the perfect cup. We explore how coffee gets from bean to cup in each region, and what that means for the final product. Through clear step-by-step instruction, *Coffee Obsession* will teach you how to make latte, cappuccino, and other iconic coffee styles as if you were a professionally trained barista. With more than 130 classic coffee recipes to suit every taste, detailed flavor profiles and tasting notes, as well as recommended roasts from around the world, *Coffee Obsession* is like nothing else out on the market.

A purposeful methodology of discovery in roasted coffee. This book shows the novice and the experienced roaster alike a useful and repeatable process of discovering the best roasting profile for any coffee and any method of brewing.

Written by leading coffee technology specialists in consultation with some of the world's biggest coffee manufacturers, the second edition of the successful *Espresso Coffee* will once again comprehensively cover the current status of the chemistry and technology of espresso coffee. It comprehensively covers topics such as agronomy, green coffee processing, roasting/grinding, packaging, percolating and decaffeination techniques. It provides a comprehensive resource for those interested in the fundamental notions of coffee quality; with a point of reference given in the form of a detailed bibliography to provide direction to the wider literature. Chapters Include: \* Quality of espresso coffee \* The plant \* The raw bean \* Roasting \* Grinding \* Packaging \* Percolation \* The cup \* Physiology

From Alfred Peet's original shop on the corner of Walnut and Vine in Berkeley, to the small roasters opening each year, West Coast roasters have largely defined and refined how Americans drink and think about their morning cup of joe. They have turned a morning ritual into an obsession. *Left Coast Roast* is a caffeine-fueled guide to 55 key companies in Washington, Oregon, and Northern California Ñ from small artisan roasters like Heart, Coava, and Kuma and history-making icons like Peet's and Starbucks, to rapidly expanding shops like Portland's Stumptown and San Francisco's Blue Bottle. Profiles describe each company's background, roasting history, and style, and explain how to visit and order beans for home brewing. A coffee primer Ñ with notes on lingo, varieties, roasting basics, and how to brew the perfect cup Ñ makes this an ideal guide to the coffee obsessed. Drink up!

*How to Make Coffee* explores the scientific principles behind the art of coffee making, along with step-by-step instructions of all the major methods, and which beans, roast, and grind are best for them. This book also covers topics such as: The history of the bean Chemical composition Caffeine and decaf Milk Roasting and grinding Machines and gadgets . . . and many more Caffeine is the most widely consumed mind-altering molecule in the world; we cannot get enough of it. How is it that coffee has such a hold? Its all in the chemistry; the molecular structure of caffeine and the flavour-making phenols and fats that can be lured

out from the bean by roasting, grinding and brewing. Making good coffee depends on understanding the science: why water has to be at a certain temperature, how roast affects taste, and what happens when you add cream. This book lays out the scientific principles for the coffee-loving non-scientist; stick to these and you will never drink an ordinary cup of joe again.

The term 'coffee' comprises not only the consumable beverage obtained by extracting roasted coffee with hot water, but also a whole range of intermediate products starting from the freshly harvested coffee cherries. Green coffee beans are, however, the main item of international trade (believed second in importance only to oil), for processing into roasted coffee, instant coffee and other coffee products, prepared for local consumers. The scientific and technical study of coffee in its entirety therefore involves a wide range of scientific disciplines and practical skills. It is evident that green coffee is a natural product of great compositional complexity, and this is even more true for coffee products deriving from the roasting of coffee. The present volume on the chemistry of coffee seeks to provide the reader with a full and detailed synopsis of present knowledge on the chemical aspects of green, roasted and instant coffee, in a way which has not been attempted before, that is, within the confines of a single volume solely devoted to the subject. Each chapter is directed towards a separate generic group of constituents known to be present, ranging individually over carbohydrate, nitrogenous and lipid components, not forgetting the important aroma components of roasted coffee, nor the water present and its significance, together with groups of other important components.

The first monograph on the complete works of award-winning design studio Industrial Facility Sam Hecht and Kim Colin's world-renowned, London-based studio is one of the most influential in industrial design, and their work has enjoyed a global cult following thanks to its combination of simplicity and intellectual rigor. This book presents a carefully crafted visual narrative interspersed with candid conversations among key collaborators, project notes, and a collection of essays. The book concludes with a catalogue raisonné, showcasing more than 200 projects that together reveal Industrial Facility's distinct clarity of vision.

Coffee is the most popular drink worldwide with around two billion cups consumed every day and more and more people are turning to good quality, fair trade coffee (premiumisation); evident by the number of independent coffee shops opening up in towns and cities as well as the number of us playing home barista as the choice of specialist beans and professional coffee-making gadgets grows. Real Fresh Coffee is the indispensable guide for those who want to understand more about how to source and brew quality coffee so that you can choose your beans and make your perfect cup of fresh coffee with confidence. The book follows the chain from farming, processing, grading, shipping, roasting and brewing; teach you the full range of coffee styles available in modern coffee shops and how to recreate good quality coffee at home; learn to identify regional

and varietal differences; and how to make signature drinks.

The Coffee Roaster's Companion  
The Professional Barista's Handbook  
Coffee Roasting Best Practices  
Dear Coffee Buyer  
A Guide to Sourcing Green Coffee  
The Coffee Roaster's Handbook  
A How-To Guide for Home and Professional Roasters  
Rockridge Press

I made the expensive mistakes so that you don't have to! You don't have to be a coffee connoisseur or business mogul to start making money as an entrepreneur in the coffee roasting industry. This book will tell you how to start your own coffee roasting business with under \$500 in startup costs and how to do this while working from home! It is intended for people who live in the United States and who want to take control of the coffee that they are drinking --and make a profit along the way. Read on to find out how you can take the first step into the world of entrepreneurship today! BeanType.com Disclaimer: If you live in an area where the market for specialty coffee has been saturated (like in cities that already have a well-established sustainable coffee industry), you may have more competition than those who live in an area with less market saturation.

A five-hundred-year history of coffee draws on sources in alchemy, anthropology, politics, and other disciplines to document coffee's identity as one of the most valuable legally traded commodities in the world, tracing its origins in fifteenth-century East Africa, its rise as an imperial consumer product, its role in commercialism and social disruption, and more. 15,000 first printing.

"Enchanting . . . An absorbing narrative of politics, ecology, and economics."--New York Times Book Review (Editor's Choice) Located between the Great Rift Valley and the Nile, the cloud forests in southwestern Ethiopia are the original home of Arabica, the most prevalent and superior of the two main species of coffee being cultivated today. Virtually unknown to European explorers, the Kafa region was essentially off-limits to foreigners well into the twentieth century, which allowed the world's original coffee culture to develop in virtual isolation in the forests where the Kafa people continue to forage for wild coffee berries. Deftly blending in the long, fascinating history of our favorite drink, award-winning author Jeff Koehler takes readers from these forest beginnings along the spectacular journey of its spread around the globe. With cafés on virtually every corner of every town in the world, coffee has never been so popular--nor tasted so good. Yet diseases and climate change are battering production in Latin America, where 85 percent of Arabica grows. As the industry tries to safeguard the species' future, breeders are returning to the original coffee forests, which are under threat and swiftly shrinking. "The forests around Kafa are not important just because they are the origin of a drink that means so much to so many," writes Koehler. "They are important because deep in their shady understory lies a key to saving the faltering coffee industry. They hold not just the past but also the future of coffee." "A must-read for coffee enthusiasts."--Smithsonian (Best of the Year) "Reads like an engaging multimystery detective novel."--Wall Street Journal "Fascinating . . . How a local crop transformed into a global commodity."--Real Simple (Best of the Month)

Coffee is one of the largest and most valuable commodities in the world. This is the story of its origins, its history, and the threat to its future, by the IACP Award-winning author of *Darjeeling*. Welcome to *The Artisan Roaster* - your complete guide to setting up and running an artisan coffee roastery café from start-up to sale. This comprehensive book covers everything you need to know to run a professional, rewarding business, from choosing a great location, fitting out your coffee roastery café, sourcing, roasting and blending specialty coffee, managing your staff and more. Written in an engaging and easy-to-read manner, yet packed with essential practical advice as well as fascinating facts on all-things-coffee, this book is designed to give you all the expert tips you'll need to hit the ground running in this exciting industry. David Rosa is an award-winning Australian coffee roaster with a twenty-year career in running a successful



coffee roastery and brand. David's previous experience in consumer marketing and advertising proved invaluable in setting up his coffee roastery café. He currently runs coffee roasting and industry-related courses and provides private consultancy services. "David shares his expertise on all aspects of establishing a roastery and the various pitfalls of running a successful business. What David shares is invaluable, informative and concise. It perfectly reflects his enthusiasm, honesty, thirst for knowledge and not least, his sense of humour. I have no doubt this will be read, enjoyed and used as a guide for all new roasters as well as current roasters worldwide." ANDREW MACKAY - COFI-COM TRADING

2013 World Barista Champion, Pete Licata, gives his insight into the process of manual filter coffee brewing. 4 fundamentals of brewing are broken down in detail in order to educate the reader on how to find the best ways of preparing their own coffee.

In the past decade, home coffee roasting has gone from a small but growing trend to an increasingly mainstream audience. Still, for many in the current generation of coffee lovers, roasting remains a mysterious process. In this completely revised, expanded edition of his classic Home Coffee Roasting, James Beard Award nominated Kenneth Davids reveals the secrets to simple, quality home roasting. Home Coffee Roasting provides insightful, easy-to-follow guidelines for every step in the process: - The new home roasters: how to evaluate and use them - A resource guide for green beans and home-roasting equipment - Best techniques for storing green beans Tips on perfecting a roast - How to create your own blend With David's charming blend of commentary on coffee, the history of roasting and connoisseurship, how-to instructions, copious illustrations, and an invaluable resource guide, this revised, expanded edition of Home Coffee Roasting is the one necessary book for every true coffee lover.

"Davids' clearly written instructions make home coffee roasting sound easy and should extend the process to a broad audience."--Booklist

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