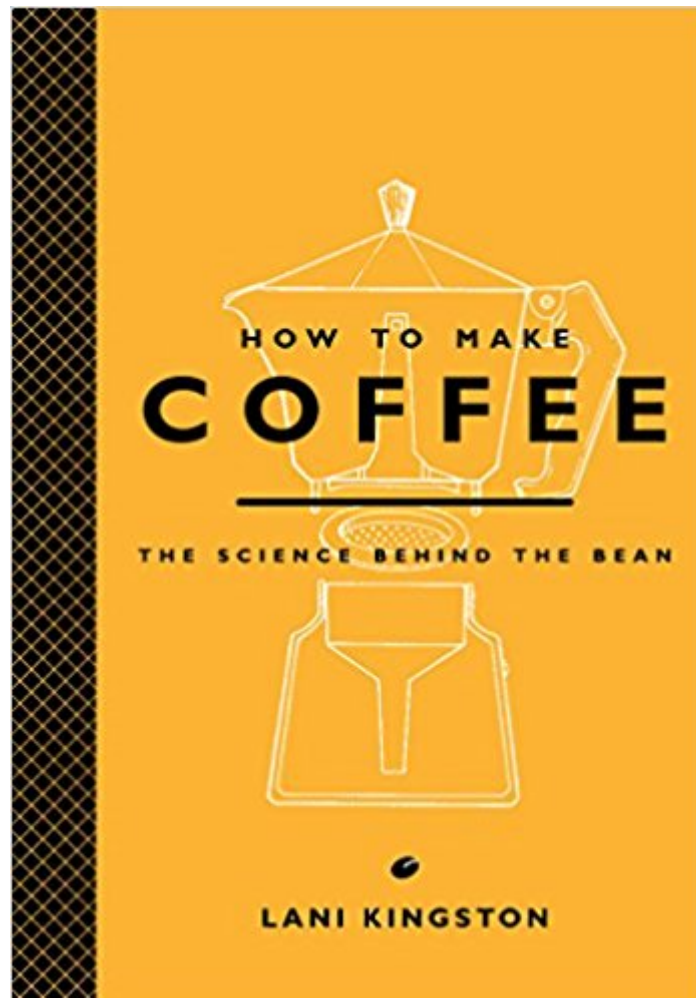




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# How To Make Coffee: The Science Behind The Bean



## Synopsis

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.

## Book Information

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## Customer Reviews

Lani Kingston obtained a master's degree in food studies and food writing from the University of Adelaide and a master's in education from Deakin University. Her expertise includes not only coffee but the anthropology of food and food heritage. This is her first book.

Like this book a lot, but must say this feels like a review of other books. I much preferred The Art and Craft of Coffee: An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee. But for what's it's worth, they are both good.

I cannot say enough good things about this book. If you are a coffee connoisseur (or pretend to be), this book will give you more knowledge about the bean than anything I have ever read. The

illustrations are fantastic, the information is great, and it caused me to consume 10 CUPS IN A MATTER OF MINUTES. Caffeine not included.

This is a great no-fluff book. Really explains the science behind coffee. I was truly impressed. I roast my own coffee that I buy on and this goes great with it!

I bought this book for my fiancé, who isn't much of a reader, but is an amazing barista, and he is obsessed with it. Will recommend it.

Very informative & perfect for anyone looking for a more in-depth & technical explanation of coffee and the brewing process. Out of the three coffee books I purchased, this was my favorite.

This quick read is the best introduction to the science and reasoning behind making coffee that I have read to date. Makes the brewing chemistry and physics easy to understand without delving too deeply into the specifics.

Great book for anyone looking for general info about different aspects of the coffee making process. Some parts are skimmable, but the book is an overall good resource that you can reference over time.

Easy read but nonetheless packed with facts and research.

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