

The Art and Craft of Coffee: An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee

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“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

The Art and Craft of Coffee: An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee Details

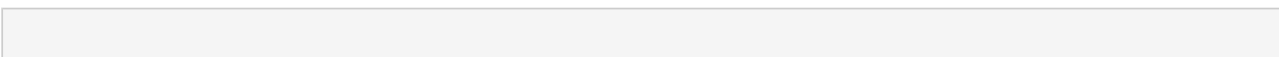
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Vincentjones says

This book is well structured with plenty illustrations. So it is very easy to read.

The book talked about the history of coffee, the present coffee regions, different ways to brew coffee, cake recipes and an independent chapter for espresso.

There are many step by step photos for each brewing methods such as French press, Turkish and so on. I enjoyed all of these instructions. I was amazed with all the details and the quality of these photos.

There are judgement of the quality of beans from different regions and a collection of recipes. Many readers may have different opinion about them especially when the book talked negatively about their favorite coffee beans. After all, it should be a easy read book not a reference.

Mark says

Excellent book on the fundamentals of coffee without being overly technical or pompous.

Comfort says

Great and short book (read it in a few hours) for anyone wanting to know about all things coffee related - highly recommend it

Andrew Mulnix says

I unreservedly recommend this book to anyone interested in speciality coffee. I found this book comprehensive and ideal for coffee lovers at any stage.

Marina says

**** Books 248 - 2016 ****

3,7 of 5 stars!

I've got more knowledge about coffee especially how to selecting, roasting and brewing the coffee. I am shocked since so many ways to brew the coffee. This books is really informative since it step by step process includes with pictures. I think i'm start to falling in love with coffee

Thankyou Bookmate!

Glenn says

Well-written, but poorly edited if edited at all. A good basic overview of the topics covered. It's a pity that an otherwise good book was marred by typos and errors that a simple editing job would have removed. Obviously published by amateurs, but recommended nonetheless.

Sarah Lawson says

This book was easy to read and fun too! I now have knowledge on coffee that I didn't have before ~ coffee is a good talking point when I want to appear to be knowledgeable ;)

Arif says

I learn a lot from this book: beans origin and varieties, roasting methods, different brewing methods from hot and cold, tastes of origin, blending bean varieties, storing beans, tools and equipments, roastings, grindings, and coffee presentation (with good photography illustration). With such knowledge, I knew making a cup of good coffee at home doesn't necessarily making us broke, since there are some affordable brewing methods (such as drip and french press with cheap tools) and its tasted good compared to using expensive tools. Tough I am a bit confused on the categorization of Indonesian coffee variety. He puts Java outside of Indonesia and Oceania category.

This is a good introduction book for everyone who wants to enjoy a sip of caffein in their morning, or afternoon, or night, and knowing the history, quality, taste, and how-to make their drinks.

Matt says

The information on bean varietals and growing regions was interesting and useful. I also liked the sections on roasting and cupping. I wasn't impressed by the sections on brewing and making espresso, and I think the food pairing and recipe section at the end was unnecessary. I think the recipes could be added into the chapters about brewing and espresso. Espresso should really be treated in a separate book. Some of the major brewing methods were also left out (Aeropress??), and I found quite a bit of misinformation in the book. Also, typos abound. That said, I think this is a book of beginner-level information, and as such it works pretty well. The pictures are fantastic and the overall presentation is pretty nice. I don't feel like it taught me more than a few things, and I wouldn't really call myself a connoisseur, but it was an enjoyable read.

Ariel says

Some chapters are essential to the slightly more than average specialty coffee consumer, like what to make of "fair trade" or "shade grown" or "organic" labels (sadly, that section was rather short) what sort of freshness, storage, grind consistency you'll want (roughly) and some of the best ways to go about making that perfect shot of espresso or dealing with your new french press. There was also a lot of things that would be useless to the average consumer but could interest small coffee shop business who want to roast their own beans.

What I found unnecessary for both the coffee consuming connoisseur and the small up-and-coming coffee joint was some of the random factoids and "weird coffee ways", such as brewing coffee via the ibrik or turkish method, "cowboy coffee" which consisted of sticking your beans in a sock and putting it in a pot of water over a campfire (as if people reading this book go camping, in the wild, hah), and the many pages that argued whether or not a certain consistency, darkness, or flavour was universally accepted as good by some high and unseen board of "coffee experts". Some details were often vague, but most vague details were only those that pertained to tidbits/unnecessary knowledge. There was an excess of information on coffee growing locations, many of which I've never seen or heard of coffee coming from and were regarded in the book as basically "don't buy coffee from here/from this method of grower".

That said, I learned almost everything I need to know about making my espresso machine work it's best, and some tips that would help me moderate flavour, acidity, and intensity at home. Worthwhile for going the extra coffee mile.

Devin Muylle says

Whether you enjoy the occasional cup of joe, or are somewhat of a bon vivant on the subject of coffee, this book is a fun read and serves as a great reference guide, answering all commonly asked questions and a number of unconventional ones to boot!

The chapters are broken down nicely, covering all topics on the subject of coffee and without going into an exorbitant amount of detail gives the reader a clear, peripheral understanding of the joys and jitters (Excluding decaf...LAME!) that come with every cup.

Peytie says

An absolute must-read for coffee enthusiasts.

What I appreciated most:

If you don't have a lot of money and can't afford to buy expensive gadgets, the book still has tons of great information about buying beans, grinding them, and brewing them as best you can. If you've got the income to buy fun coffee toys, there's lots of great guidance in the book for you, too. It's also a quick and easy read.

Highly recommended!

Nathan Boler says

A well done overview of coffee from different regions, brewing methods, and all the important aspects of quality coffee. (Grind, water, roast, etc)

Heathyr says

I JUST LEARNED SO MUCH ??

Cliff Dailey says

Sinnott provided a steroid injection of coffee information to me while I was working at a local coffee shop. My favorite section to this day was on espresso. I recommend any barista (certified or not) to have this book for you will make better drinks with better knowledge.
