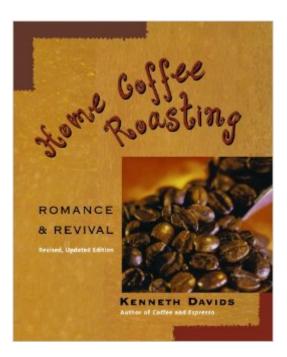
The book was found

# Home Coffee Roasting, Revised, Updated Edition: Romance And Revival





# Synopsis

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 beansTips on perfecting a roast- How to create your own blendWith 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.

## **Book Information**

Paperback: 256 pages Publisher: St. Martin's Griffin; Revised edition (November 20, 2003) Language: English ISBN-10: 0312312199 ISBN-13: 978-0312312190 Product Dimensions: 7.5 x 0.8 x 9.1 inches Shipping Weight: 1.2 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars Â See all reviews (83 customer reviews) Best Sellers Rank: #173,604 in Books (See Top 100 in Books) #65 in Books > Cookbooks, Food & Wine > Beverages & Wine > Coffee & Tea #371 in Books > Science & Math > Astronomy & Space Science > Astronomy

## **Customer Reviews**

Update: March 1, 2006In June, 2001, I wrote about "Home Coffee Roasting":"This book is worth several times its purchase price for the two-page roasting chart alone. As a technically-oriented (read: geek) amateur roaster with three (3) roasters (a Hearthware Precision, an Alpenrost, and the fabulous Sonofresco fluid bed) I am constantly referring to this book to improve my art and understanding.But, amazingly, the book -- only a few years in print -- is now dated, because the equipment options for the home coffee roaster have increased so much. My three roasters (or the types they represent) are not covered. That's the only reason that I gave this 4 stars instead of 5.

But if you roast coffee at home -- regardless of your equipment -- you need this book. What else is missing? I'd love to see a table in the appendix covering the top 50 (or so) growing regions and rating the AVERAGE bean on acidity, sweetness, body, finish, etc, so that one has a clue where to begin when making a blend. The professional coffee roaster is cupping samples all day long, and quickly learns the characteristics of the world's coffees. But we amateurs, buying 1, 2, or 5 lbs at a time could use a secret decoder ring that would tell us in advance what variety we should order that has a good chance of rounding out that blend that is "not quite there yet." Short of that, David's excellent narrative coverage in the book of different coffee characteristics will have to do."With the release of the "Revised, Updated Edition", the book no longer merits the caveats I described.

Let me start off by saying that I do not like to read at all. I rarely start books and even more rarely finish them. With this book however I read it from cover to cover in three days! A very fun book for the coffee hobbyist or anyone who would like to learn more about coffee and home coffee roasting. Not only is this book packed with history (in a fun way) it is also a wealth of reference information regarding home roasting and the overall coffee process, from plant to cup! This book is laid out in a very easy to read format. The chapters can be long but everything is broken down into small 1-4 page sections. Kenneth Davids has a real grasp on the fundamentals of coffee production and lays out a lot of information in an easy to follow entertaining way. The book reads very well from cover to cover. The content is not too scientific and also not too general. Whether you have no idea about anything coffee or you are a coffee hobbyist (like me) you will learn a lot and come to appreciate all that goes into a truly good cup of coffee. Davids also includes a lot of reference information laid out in a fashion that is easy to search and locate specific information such as coffee origin notes, roasting and flavor terms, roasting equipment and methods to name a few. Davids does review and discuss many of todays home roasting equipment quite well however this information is already dated. Not to worry though the total of this information represents a small portion of the total book.Included are also a lot of drawings and diagrams. This book really captures the romance of coffee and coffee roasting and delivers it in a wonderful easy to read and use fashion. I cannot put this book down and have read and reread many parts of it.

Great book very interesting history of coffee origins and roasting techniques equipment, Good explanations of discribing roast profiles: Great discriptions of coffee flavor, taste, and aromas. Excellent presenation on coffee growing regions around the world and what coffees come from where. Good info on how coffee is grown & the various processes used to prepare green coffee

beans for roasting. Good info on roast levels what look for listen to and smell to know where you are in the roasting process. Information on how different beans present different flavors. Talks about how stopping the roast at various light to dark roast profiles can changes things like coffee acidity, body, fruitiness, etc and can make the same coffee beans taste totally different it's just a matter of where you stop the roast.Overall I thought the book was a good read for coffee geeks, and coffee snobs. That's how my wife has taken to discribing me to ours friends since started my home roasting/brewing hobby about two years ago. I love home roasting and brewing it Provides me with a lot of satisfaction and enjoyment all during the day while drain my thermos & & keep my coffee cup full @ work. Once you get past the initial equipment investment you really can save some money home rosting & brewing over buying premium coffee from your local roaster or your favorite coffe shop. However, it does take time & dedicaton each week to roast our own. Also there is a slight learning curve to overcome so it may not be for everyone. Surf the web there is tons of info about home roasting coffee so you can see if it is really something you want to get into.

#### Download to continue reading...

Home Coffee Roasting, Revised, Updated Edition: Romance and Revival Easy Coffee Cake Recipes: - 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel (Coffee Cake, Coffee Cakes, Recipe for Coffee Cake, Delicious ... Streusel, Crumb Coffee Cake) Book 4) The Art and Craft of Coffee: An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee Coffee Roasting: Quick and Easy Guide to Make a Great Cup of Coffee! The Little Coffee Know-It-All: A Miscellany for growing, roasting, and brewing, uncompromising and unapologetic Erotica Stories: Historical Erotic Romance Novels - Adult Love Story Collection of Victorian Romance, Regency Romance, Adult Romance, Highlander Romance, Viking History Romance, XXX, Novels for Women The Shia Revival (Updated Edition) Coffee Time: A Coffee Lovers Coloring Book For Stress Relief and Relaxation (Whimsical Refreshments) (Volume 3) I Love Coffee! Over 100 Easy and Delicious Coffee Drinks Coffee and Cake: Enjoy the Perfect Cup of Coffee--with Dozens of Delectable Recipes for CafA© Treats Coffee: Everything You Ever Wanted to Know About Coffee All about Coffee: A History of Coffee from the Classic Tribute to the World's Most Beloved Beverage How to Make Coffee So Good You'll Never Waste Money on Starbucks Again (The Coffee Maestro Series Book 1) Feng Shui: Wellness and Peace- Interior Design, Home Decorating and Home Design (peace, home design, feng shui, home, design, home decor, prosperity) Home Security: Top 10 Home Security Strategies to Protect Your House and Family Against Criminals and Break-ins (home security monitor, home security system diy, secure home network) BWWM Romance: Lust During The Heat Of The Moment: A Billionaire Interracial Romance BWWM (Alpha Male Erotic Romance,

Billionaire Taboo Romance, Contemporary Erotica Romance) Al horno / Roasting (Williams-Sonoma) (Spanish Edition) Sheet Pan Paleo: 200 One-Tray Recipes for Quick Prepping, Easy Roasting and Hassle-free Clean Up BDSMerotica Romance: A Dark Billionaire Romance Series Complete Boxed Set: BDSMerotica Romance Series (A Dark Billionaire BDSMerotica Romance Full Book Collection) Historical Romance: Maid for Majesty Absence Erotica Version (Maid for Majesty Series Book 2 Historical Romance, Victorian Romance, Regency Erotica, Erotic Romance)

### <u>Dmca</u>