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The Little Coffee Know-It-All: A Miscellany For Growing, Roasting, And Brewing, Uncompromising And Unapologetic



Synopsis

If they call you a know-it-all, well, you've got the last laugh - the best coffee in town! So you think you know your coffee? Consider this book your advanced degree in all things java. You may think you know the how and why of roasting and brewing, but you nerds know nothing yet. This goes even further into everyone's favorite beverage. With even deeper history, techniques, science, and tasting guides than some of the other guides, you're going to obsess over this book for the ultimate coffee lover. The Little Coffee Know-It-All is not for the faint of heart. What's the best way to store coffee and why? How do you brew the perfect cup of joe? What's the premium coffee bean in the world? What's the roast with the most? What's the real reason to use a siphon coffee maker? In The Little Coffee Know-It-All, Shawn Steiman, Hawaii's own "Doctor Coffee," answers these questions and more in a fun, playful but scientifically rigorous manner. If you are serious about your coffee, this book is the perfect companion to your journey from coffee drinker to a being a coffee know-it-all.

Book Information

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Customer Reviews

Are you obsessed with coffee? Then this book is your next fix! Whether you're just a casual drinker or planning to challenge your favorite barista to a cage fight, you will find everything that you didn't know you didn't know yet in this book. The book is divided in four major parts that will enhance your knowledge about the intricacies of growing coffee beans, how they are roasted, and eventually how all this comes together as our formidable favorite brew. Well illustrated with infographics, each spread addresses a specific question and answers it with well presented information. These questions range from the practical on how to get the most buzz from a cup to the psychological as how to avoid the pitfalls of coffee sampling. The information presented by the

author is to the point and always supported by current scientific research, without ever getting onerous. When I first flipped through the book I was immediately drawn in and kept reading for a few pages. Inspired with knowledge, I then wandered over to my kitchen cabinet and started sniffing the neglected variety of half empty bags of coffee that had accumulated there. Could I smell the difference between Arabica and Robusta? My consciousness during this otherwise sleepy daily ritual was buzzing with questions now. Where do these beans come from, what do they taste like, why do they smell like this, why it is a bad idea to put them in the freezer, and why should I care? This book enhanced my daily coffee rituals in more ways than any new brewing gadget could have ever done by itself. If you're planning on gifting someone a French Press, make sure to include "The Little Coffee Know-It-All" along with it. They will serve you better coffee - forever! Trust me.

This book is a great practical guide to all the different aspects of coffee, from the beans all the way to the cup. The book consists of many 1 or 2 page discussions on various aspects of coffee, such as roast level, brew time, and many others. The author summarizes the scientific literature on each topic, boiling it down to the essential facts. I learned about the effects of temperature on coffee plants and the keys to brewing a delicious cup of coffee, among other factoids. This book is great for learning what those terms such as peaberry beans, shade-grown coffee really mean for your coffee taste.

This book is amazing! Set up like a FAQ page, it's easy to read about one topic or devour the whole book in one sitting! It's easy to read, extremely informative, and makes coffee even more fun. I wish I could find a book like this about topics other than coffee too!

What can I say, fun book to read. Even someone like me who knows everything, it is still very informative.

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