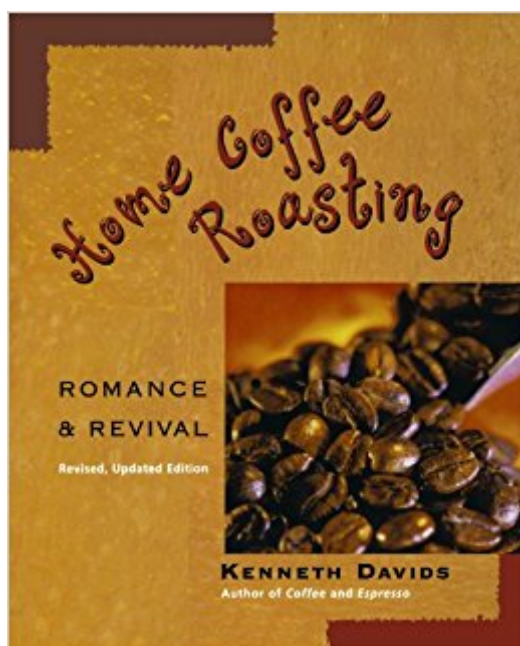




The book was found

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 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

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 0.4 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 96 customer reviews

Best Sellers Rank: #183,318 in Books (See Top 100 in Books) #74 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Coffee & Tea](#) #487 in [Books > Science & Math > Astronomy & Space Science > Astronomy](#)

Customer Reviews

This nation's obsession with coffee continues to evolve. Coffee addicts who have already traded up to the latest bean grinders and brewing machines now have a new frontier to conquer: roasting their own beans. Davids' updated edition of his earlier work addresses the technological advances that have made home roasting even more accessible. After surveying the history of coffee roasting and the machinery invented for that purpose, Davids scrutinizes the world's coffees, comparing their varietal characteristics so that home roasters can anticipate which beans will produce coffees that

best suit their tastes. His quick guide to home roasting methods clearly delineates the advantages and disadvantages of each alternative, from the most expensive home roasting machines to simple stove-top and microwave oven techniques. Beginning home roasters may be surprised to find that one of the simplest coffee-roasting machines is a hot-air popcorn popper. Davids' clearly written instructions make home coffee roasting sound easy and should extend the process to a broad audience. Mark Knoblauch

Copyright © American Library Association. All rights reserved

Kenneth Davids is the author of three books on coffee, one of the main figures in the home coffee-roasting revival, and writes for a number of coffee-industry publications and web-sites. He lives in the San Francisco Bay Area.

Very informative on coffee roasting and has interesting information on the origin of coffee. If you are looking to get started home roasting or just want to know more about coffee, look no further.

I think this book is a must read for anyone interested in home coffee roasting. While some of its products reviews are dated, it does give you something to go on when looking for equipment. The only reason I didn't give this 5 stars is that it gets a bit boring at times. It's almost as if the editor made the author add repetitive sentences just to make some sections look larger. I think a bit more editing would be very helpful.

Love this book. It doesn't go into as much detail as I would have liked but it's an enjoyable read the whole way through. The author's writing style is very entertaining. I'd recommend this book more for beginners/hobbyists than those looking for advanced/step-by-step techniques, but it's perfect for what it is. Scott Rao's Coffee Roaster's Companion goes way more into depth with technical details, but it also costs a lot more money, and is aimed more at professional/commercial roasters.

What a GREAT 1st book to learn about home coffee roasting. Absolutely a fun as well as educational read.

I like the book for what it taught me - NOT to try getting into coffee roasting on my own. No, there aren't any warnings against personal roasting. I concluded that the variables are so great that it would be unwise for me to go beyond just making a fresh roast batch now and then.

Great book very interesting history of coffee origins and roasting techniques equipment, Good explanations of describing roast profiles: Great descriptions of coffee flavor, taste, and aromas. Excellent presentation 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 change 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 describing me to our 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 roasting & brewing over buying premium coffee from your local roaster or your favorite coffee shop. However, it does take time & dedication 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. I roast & brew about a 1 pound per week I love it it's a fun, helps me stay awake at work, and my coffee so I have been told tastes great & I certainly like it or I wouldn't go through the work of roasting grinding and brewing all of the time. I even roasted about 20 pounds of coffee and gave to friends and family as Christmas gifts. They loved it and almost everyone has asked for more. This book & several other resources available on the Internet have helped me improve my roasting techniques and broaden my palate and tastes for various coffees and roasting styles. I hope this review was helpful. Now let's go home; roast, grind & brew a cup of coffee!

As a coffee connoisseur, I've moved from Starbucks, to grinding my own store-bought roasted beans, to becoming a home roaster. I purchased this book mostly to learn about home roasting techniques but I really enjoyed the historical overview of the origin of coffee roasting, how it evolved from region to region with different roasting methods and techniques, and the discussion of current day characteristics and differences in green bean production in different regions. I refer to it often when deciding on my next purchase of green beans to roast at home. There are some handy charts and guides for the home roaster. If you're interested in home roasting as well as gaining an appreciation of coffee through the centuries, this is an excellent resource.

If you're looking for the history of coffee, coffee roasting, and coffee brewing apparatus this book has it. Also covers how to home roast and brew, not bad. If you're looking for more technical roasting manual this isn't the book, I recommend The Coffee Roasters Companion, my son bought this book and it has more roasting information.

[Download to continue reading...](#)

Home Coffee Roasting, Revised, Updated Edition: Romance and Revival My AeroPress Coffee & Espresso Maker Recipe Book: 101 Astounding Coffee and Tea Recipes with Expert Tips! (Coffee & Espresso Makers) A Coffee Lover's Guide to Coffee: All the Must - Know Coffee Methods, Techniques, Equipment, Ingredients and Secrets My Takeya Cold Brew Iced Coffee Recipe Book: 101 Astounding Coffee & Tea Recipes with Pro Tips! (Takeya Coffee & Tea Cookbooks) My Takeya Cold Brew Iced Coffee Recipe Book: 101 Astounding Coffee & Tea Recipes with Pro Tips! (Takeya Coffee & Tea Cookbooks) (Volume 1) The Blue Bottle Craft of Coffee: Growing, Roasting, and Drinking, with Recipes Faith in Divine Unity and Trust in Divine Providence: The Revival of the Religious Sciences Book XXXV (The Revival of the Religious Sciences, Book 35) I Love Coffee! Over 100 Easy and Delicious Coffee Drinks Motivation Coloring Book for Adult: Coffee is My Best Friend (Coffee, Animals and Flower design pattern) The Coffee Lover's Diet: Change Your Coffee, Change Your Life Bulletproof Coffee: Power from an unusual Source (Weight Loss, Energy Boost, Paleo approved, Bulletproof Diet, Coffee) Coffee Break French 4: Lessons 16-20 - Learn French in your coffee break Historical Romance: Maid for Majesty Absence (Maid for Majesty Series Book 2 Historical Romance, Victorian Romance, Regency Erotica, Erotic Romance) Beginner's Home Recording On A Budget: How to Build an Affordable Recording Studio at Home and Get Your Music Heard (Home Recording, Home Recording for ... Songwriting, Home Studio, Acoustic) INTERIOR DESIGN : The Beginner's guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) The Shia Revival (Updated Edition) Smoke It Like a Pro on the Big Green Egg & Other Ceramic Cookers: An Independent Guide with Master Recipes from a Competition Barbecue Team--Includes Smoking, Grilling and Roasting Techniques Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking One-Pan Wonders: Fuss-Free Meals for Your Sheet Pan, Dutch Oven, Skillet, Roasting Pan, Casserole, and Slow Cooker Fresh Fish: A Fearless Guide to Grilling, Shucking, Searing, Poaching, and Roasting Seafood

Contact Us

DMCA

Privacy

FAQ & Help