



# Craft Coffee: A Manual: Brewing a Better Cup at Home

*Jessica Easto , Andreas Willhoff (With)*

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**Craft Coffee: A Manual: Brewing a Better Cup at Home** Jessica Easto , Andreas Willhoff (With)  
**This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home. Unlike other coffee books, this one focuses exclusively on coffee--not espresso--and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices.**

Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving cafe quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn't seem made for the rest of us, it can be difficult to know where to begin.

*Craft Coffee: A Manual*, written by a coffee enthusiast for coffee enthusiasts, is a comprehensive guide to improving your brew at home. The book provides all the information readers need to discover what they like in a cup of specialty coffee--and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, *Craft Coffee* focuses on the issues--cost, time, taste, and accessibility--that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home.

## Craft Coffee: A Manual: Brewing a Better Cup at Home Details

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water quality, and more in order to help someone create their own version of the perfect cup. There is a ton of information here, but she makes it accessible and it has been fun experimenting. This is a definitive resource. For my own records, my favorite cup of java is made as follows:

Bring 400 grams (plus a bit extra) water to a boil.

Grind 25 grams WHOLE PapaNicholas French Roast coffee (1/4 cup plus 1/2 tsp) to coarse size.

Shake French Press to level the grounds. Set on kitchen scale and zero the scale.

When water just starts to boil, remove from heat and cool for 30 seconds.

Fill press on scale with water til it reads 400 grams.

After 1 min, gently stir 10 times. Replace plunger.

After 5 min total, depress plunger slowly.

Put any remaining coffee in new container.

Note: Have long appreciated PapaNicholas coffee and had no idea it was roasted in the next town over ... Batavia, IL. Like the local aspect, but it can also be ordered online and shipped.

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### **Albert says**

Excellent book for coffee lovers and those getting into home brewing. I found this book fascinating and couldn't read it fast enough. The book takes a practical and unpretentious approach to coffee and makes great home brewing easy to understand. I really enjoyed learning about how coffee behaves, characteristics of coffee, and how to fine tune home brewing to improve quality. Highly recommend!

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### **Andrey Silaev says**

The book is very structured and fun to read. After 5 years into coffee finally I get to know it better. Consider this book as handbook or little encyclopedia.

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### **Austin Wright says**

Incredible! For what it offers, I would consider it all-encompassing. My favorite book on third-wave coffee so far.

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### **Lynn Gionette says**

great book! there was so much about coffee that I didn't know!

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### **Emily says**

I appreciate how straightforward, non pretentious, and helpful this little book is. As someone who is just

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getting into craft coffee at home, this was exactly the book I needed to help me make a better cup of coffee. I checked out half a dozen books from my library and this was the only one I ended up buying.

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### **Cindy says**

I love all things coffee. However, my knowledge of how to make a good cup of coffee is extremely limited. This book is going to help me change my game though and I'm pumped! It's easy to understand and discusses everything from different types of hardware and brewing techniques to bean varieties, their histories and the countries they come from. You can learn how to decipher coffee labels or figure out how to use that French Press you got for your birthday last year (but is still in its box). I kind of geeked out about the delightful illustrations and charts too. Hey, Coffee Taster's Flavor Wheel, I'm talking about you. It's a truly fascinating read. Highly recommend to coffee freaks of all levels.

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### **Hannah Gies says**

I'm not going to lie, I did not read every single page. However this book gave me so much knowledge and guidance in my coffee making game! I got it from the library and ended up renewing it SEVERAL times so I could keep experimenting and using the methods presented in the back of the book.

The time is coming for me to return it, but I'm hoping to purchase a copy for myself. Anyone wanting to learn more about coffee or just improve their coffee making game, will benefit from this excellent book!

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### **Dalton Currin says**

Great book for learning about coffee. Pretty in depth in my opinion.

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### **Sara Eaton says**

Great for any coffee enthusiast. Teaches you about every part of the process with useful and specific brewing guides based on the manual brew method

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