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Beginner lessons for Coffee Basics

Master the Art of Brewing Coffee Like a Pro!

DEFINITION

> Coffee basics involve understanding the essential techniques and tools for brewing coffee. This knowledge helps you make delicious coffee at home.

KEY CONCEPTS

Coffee Beans

Coffee beans are the seeds of the coffee plant and come in various types, primarily Arabica and Robusta.

Grind Size

The grind size affects extraction; finer grinds are used for espresso, while coarser grinds suit methods like French press.

Brewing Methods

Common brewing methods include drip, French press, pour-over, and espresso, each offering unique flavors and strengths.

Water Temperature

The ideal water temperature for brewing coffee is between 195°F to 205°F, which optimizes flavor extraction.

Coffee-to-Water Ratio

A standard coffee-to-water ratio is 1:15, meaning one gram of coffee for every 15 grams of water.

EXAMPLES

→ Use a medium grind for a drip coffee maker.

→ Brew espresso with a fine grind and high pressure.

→ Experiment with a 1:15 coffee-to-water ratio for balanced flavor.

MEMORY TIPS

★ Remember 'G-B-W-C' for Grind, Beans, Water, and Coffee ratio.

★ Think 'Hot and Strong' for water temperature and coffee strength.

★ Use 'F-P-E-D' to recall French press, Pour-over, Espresso, and Drip methods.

COMMON MISTAKES

✗ Using the wrong grind size for the brewing method.

✗ Not measuring coffee and water accurately.

✗ Brewing with water that's too hot or too cold.

QUICK RECAP

Understanding coffee basics is essential for brewing great coffee at home. Focus on grind size, brewing methods, and the right coffee-to-water ratio for the best results.