

Contents

Introduction	xi
1. Getting Started	1
2. Espresso	3
<i>Espresso Percolation: a Primer</i>	
<i>Grinding for Espresso</i>	
<i>Dosing and Distribution</i>	
<i>Grooming</i>	
<i>Tamping</i>	
<i>Water Temperature</i>	
<i>Putting It All Together</i>	
<i>Preinfusion</i>	
<i>Espresso-Making Techniques in Italy Versus America</i>	
<i>Pressure Interruptions During Espresso Brewing</i>	
3. The Science and Theory of Percolation and Extraction	35
<i>Percolation Dynamics</i>	
<i>Fines</i>	
<i>Basket Shape and Extraction</i>	
<i>Espresso Brewing Ratios and Standards</i>	
4. Milk	45
<i>Milk Steaming</i>	
<i>Milk Pouring</i>	
5. Barista Systems	61
<i>Efficiency Enhancement Tools</i>	
<i>Workflow</i>	
6. Drip Coffee	67
<i>Freshness</i>	
<i>Drip Brewing Standards</i>	
<i>Grinding</i>	
<i>Temperature</i>	
<i>Turbulence</i>	