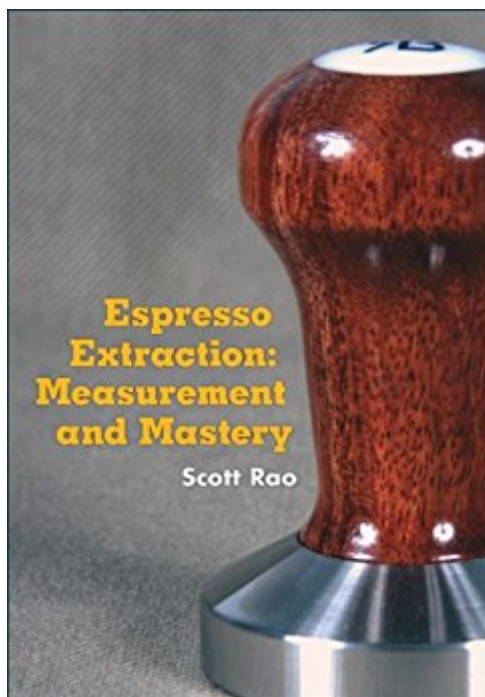


The book was found

Espresso Extraction: Measurement And Mastery



Synopsis

Espresso Extraction: Measurement and Mastery is the highly technical follow-up to The Professional Barista's Handbook. Baristi who have mastered Scott's earlier work will enjoy this compact ebook's new material and numerous original ideas. EEMM examines topics such as pressure profiling, portafilter basket design, and advanced use of the coffee refractometer. Scott also discusses the current popular topic of how to produce delicious coffee at extractions as high as 23%, an idea he pioneered in 2010.

Book Information

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Customer Reviews

I have a double boiler home espresso machine. This is a clear and logical presentation of how to tune your espresso making skills and how to determine the best settings for your machine. It is really targeted at people who run espresso shops and need to produce the best and most consistent results. I skipped the advance chapters on how to use a densitometer since I am really just doing this for my own use and was not going to purchase that expensive a test tool.

Although I'm a trained engineer some of this was beyond me. Could be that I was a bit tired when I

tried to read this. It is not an light read. I should rather label it as a book to be studied not simply read. The data presented is enlightening to a newbie espresso brewer like me.

It would serve you well to understand concepts like brew strength (%TDS) and extraction yield (EXT%) before you approach this book. (For an introduction to these and other important concepts, see Scott Rao's other books: Everything But Espresso; and/or Professional Barista's Handbook, which this book greatly expands upon.) However, if you're reading this, chances are you're already familiar with Scott Rao's work. The chapters are short and the material digestible. If you're looking to take your espresso to another level (and who isn't, really?) this book is indispensable.

I'm a bit torn as to how to review this book. On one end, it's great information for any barista out there; on the other, it feels more like a powerpoint presentation than a full-fledged book, and really only skims the surface of the science of extraction (a lot of the information presented here could easily be found online for free). Still, it's a good resource, and one that will hopefully nudge more baristi to the geek side. I originally wanted to give this 3 stars due to how underwhelmed I felt after finishing the read in minutes, but considering the contribution of people like Scott Rao and Vince Fedele to the specialty coffee industry, I'm bumping it up to 4 stars and feeling no remorse in supporting their work with my money. On a side note, the kindle presentation is excellent and clearly shows that this book was made with the digital format in mind.

As a new barista who's interested in diving into more advanced concepts, theory, and practices, this book helped me quite a bit. By the end I was left thinking, "More! More! More!" Scott Rao is a skilled writer who can make complicated ideas simple to the interested reader. Get this short read to take your espresso game to the next level.

The most amazing espresso book I've read. It's more scientific than art-crafting. Everything is measured. If you are able to repeat experiments the quality of your espresso will improve dramatically! Thanks Scott for sharing this knowledge. I'd recommend this book only to advanced baristas.

Scott Rao has produced the definitive guide to preparing coffee in a modern espresso bar. If you read all the information in his books (that means actually read!) you will be well above the majority of baristas in specialty coffee shops in terms of technical knowledge. If you are serious about quality

espresso and haven't read this book, you need to.

Great book for the professional barista. I use a refractometer in my shop for many reasons because of it's many uses detailed by Rao in this book. Be careful buying a specialized coffee refractometer, they are usually too expensive for the average cafe owner/operator. Rao pushes the coffee refractometer hard. With enough internet research you can find how to use a cheap brix refractometer to get very similar if not identical results. Do read the book though. Lots of good info.

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