

Coffee Science

12 SCIENTIFIC TIPS FOR BREWING
COFFEE TO TASTE BETTER



KEI
NISHIDA



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Dedication

To my lovely wife Miki







Acknowledgments



I would like to thank Mr. Jin Ito from Sapporo Coffee Kan for giving me a chance to get into the wonderful world of Japanese coffee.



TABLE OF CONTENTS

<u>Dedication</u>	3
<u>Acknowledgments</u>	5
<u>Introduction</u>	7
<u>Tip #1 Brief History and Origin of Coffee</u>	8
<u>Tip #2 Brewing Temperature</u>	10
<u>Tip #3 Myth of Grinding Yourself Tastes Better</u>	13
<u>Tip #4 Packing Your Coffee Right</u>	17
<u>Tip #5 The Right Brewing for Your Preference</u>	20
<u>Tip #6 Water Makes a Difference</u>	25
<u>Tip #7 Your Coffee Machine and How to Clean It</u>	27
<u>Tip #8 The Coffee Belt</u>	29
<u>Tip #9 Are You Up to Coffee Variety?</u>	31
<u>Tip #10 Farming Practices and Processing</u>	33
<u>Tip #11 Roasting for the Color and Aroma</u>	35
<u>Tip #12 Does Milk Matter</u>	38
<u>Summary</u>	40
<u>About the Author</u>	41



Introduction

The no more protracted debate that coffee has been a staple drink. It is not just in the morning for most of us, and many of us would stay curious to make everything better in this world. This curiosity beats all of us and also applies to every sip of our favorite drink. Have you ever wondered the do's and don'ts of coffee to think that we take a cup of it at least every day?

From its origin and farming to machine maintenance, read on to find out 12 of the essential scientific tips that influence a better coffee quality for you or your customers. This write-up would tour you on suggestions to prepare a better cup of coffee along with data and scientific reasons to back them up.



About the Author

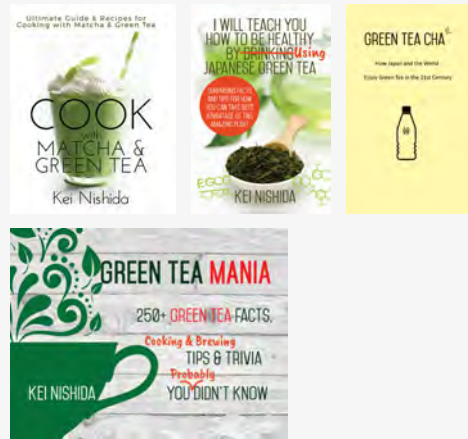


Kei Nishida is renowned as an award-winning green tea and coffee enthusiast, writer & CEO. He has published three books on the topic of tea. He has also had his articles featured in multiple magazines, including Fresh Cup Magazine. After establishing the widely successful **Japanese Green Tea Co**, he decided to branch out into Japanese Coffee. With the creation of **Japanese Coffee Co**, he hopes many more people around the world can enjoy the unique delight of Sumiyaki Coffee.

Kei Nishida is a regular author for:



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