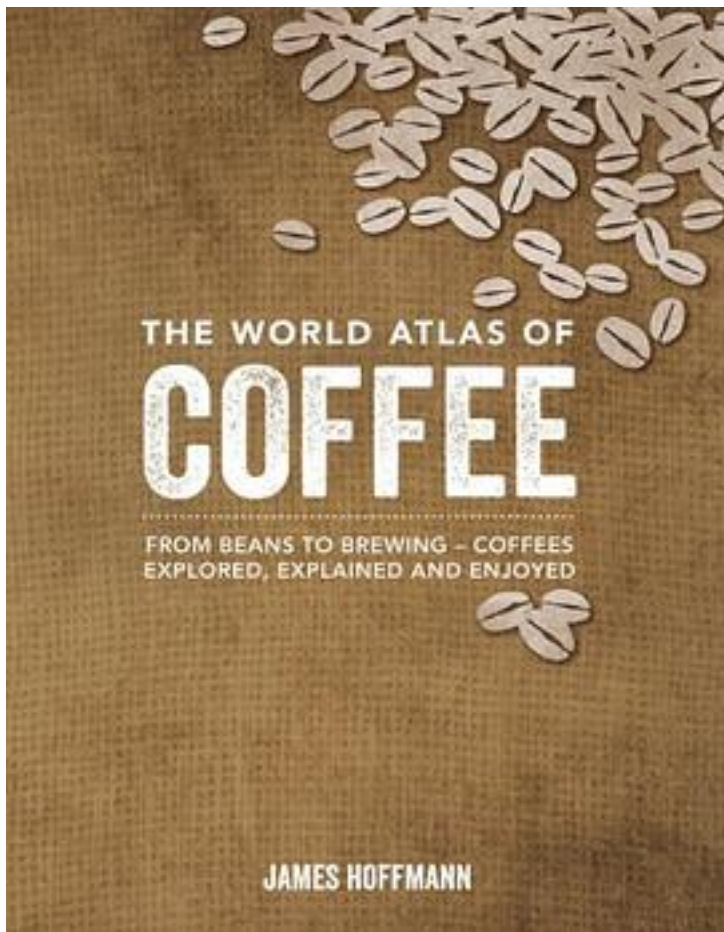


# The World Atlas of Coffee



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Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find.

Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee roaster James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry. For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have.

### 作者介绍:

James Hoffmann is the managing director of Square Mile Coffee Roasters, a multi-award-winning coffee roasting company based in East London. He is also the World Barista Champion 2007, having won the UK Barista competition in both 2006 and 2007. He writes a popular blog, [www.jimseven.com](http://www.jimseven.com), about coffee and the coffee business. The World Atlas of Coffee is his first book.

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## 标签

咖啡

coffee

文化

英文原版

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食物

英文版

貿易

## 评论

忘记标了，中信那本翻译可以去死了。迄今为止唯一一本退掉的书。

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非常实用的工具书，简洁清楚

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私藏咖啡馆有中英两个版本，但这英文版真比中文版好读多了！最终在NokNok Coffee读完了最感兴趣的几个章节。

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喜欢咖啡的人不妨拿来看看，简洁明快的风格

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长知识

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简单流畅细节丰富

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朝咖啡师之路前进！

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amazon  
4.5。非常详细一本入门书，从初级到中级的进阶教程：）买了好久，一直在用。咖啡大师配套教材，超级推荐。会知道好多关于产区有意思的事情。

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很棒的咖啡入门级图书，质量贼好，图片也是

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还行吧 感觉信息没有挖的很深 做reference book还ok 纯粹闲来读的话有点无聊

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补标一下，入门类的，好在比较全面，从精品咖啡的生长、买卖到烘焙都有简单的概略介绍，很适合对精品咖啡感兴趣的看。作者是伦敦Square Mile咖啡的创始人之一

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面面俱到，值得珍藏，各产地咖啡介绍略简单

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详尽阐述从咖啡豆到一杯咖啡的所有工序，需要了解咖啡文化这一本书足矣

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#纸质# 简洁明快且实用的工具书

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原来Metal Hands的大书就是著名的《世界咖啡地图》的原版啊，有眼不识泰山了！算是和小七一起翻过了吧，只重点瞅了瞅最开始的几章，后边儿都是走马观花。好读，内容也挺全面的，不过制法里没讲 Cold brew，Asia产区里没提云南，我替云南潞江坝铁皮卡不服气！

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面面俱到，但是深度不够

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前半本科普简明到位，后半本没有概念只能翻翻，好了第一步是去搜索本地roaster还是先买grinder

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The book, to guide you to fine drinking of coffee. After reading the book, I spent a fortune on all kinds of machines and quality beans. Powder coffee is no longer

acceptable to me.

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书很不错。只是和我想得到的知识有一些出入。

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Part 2可以再详细一点

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书评

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