

Brewing methods

- **Cold Brew:** Cold brew is a coffee brewing method where coffee grounds steep in cold water for an extended period, resulting in a smooth and less acidic flavor.
- **Decoction:** Decoction is a brewing method that involves boiling coffee grounds in water to extract flavors, resulting in a strong brew.
- **Espresso:** Espresso is a strong, concentrated coffee made by forcing hot water through finely-ground coffee beans under high pressure.
- **French Press:** French press is a coffee brewing method where coarsely ground coffee is steeped in hot water before being pressed through a mesh filter.
- **Infusion:** Infusion is the process of steeping coffee grounds in hot water to extract flavors, aromas, and caffeine for brewing.
- **Pour Over:** A method of brewing coffee where hot water is poured over ground coffee in a filter, allowing the coffee to drip through.
- **Siphon:** Siphon is a brewing method that uses vacuum pressure to extract flavors from coffee grounds through vaporization and condensation.
- **Aeropress:** Aeropress is a manual coffee brewing method that uses air pressure to extract rich flavors from coffee grounds.

Roasting profiles

- **Rate Of Rise:** Rate of rise refers to the speed at which the temperature of the coffee beans increases during the roasting process.
- **Roasting Profile:** A roasting profile refers to the specific temperature and time settings used to roast coffee beans to achieve desired flavor.
- **Roast Degree:** Roast degree refers to the level of darkness a coffee bean reaches during the roasting process, influencing its flavor profile.
- **Maillard Reaction:** The Maillard reaction is a chemical reaction between amino acids and reducing sugars that gives coffee its flavor during roasting.
- **First Crack:** First crack refers to the initial stage in the coffee roasting process where beans start to crack, releasing moisture and expanding.
- **Endothermic Stage:** Endothermic stage in coffee roasting is when beans absorb heat, causing moisture loss and chemical reactions that develop flavors.
- **Drying Phase:** The drying phase in roasting profiles refers to the initial stage where moisture is removed from green coffee beans.

- **Development Time Ratio:** The development time ratio is the proportion of time after the first crack in a coffee roasting profile.

Bean varieties

- **Arabica:** Arabica is a type of coffee bean known for its mild flavor, smooth texture, and lower caffeine content compared to other varieties.
- **Bourbon:** Bourbon is a high-quality Arabica coffee bean variety known for its unique flavor profile, often used in specialty espresso blends.
- **Catuai:** Catuai is a type of coffee bean variety known for its high productivity, resistance to diseases, and vibrant fruity flavors.
- **Caturra:** Caturra is a dwarf variety of Arabica coffee known for its bright acidity and sweet flavor profile, commonly used in espresso blends.
- **Geisha:** Geisha is a rare and prized coffee bean variety known for its unique floral and tea-like flavors and high quality.
- **Robusta:** Robusta is a type of coffee bean known for its strong, bitter flavor, high caffeine content, and resistance to disease.
- **Typica:** Typica is a variety of coffee bean known for its balanced flavor profile, often used in specialty espresso and coffee blends.

Coffee Varieties

- **Espresso:** Espresso is a concentrated coffee made by forcing hot water through finely-ground coffee beans, resulting in a strong and bold flavor.
- **Flat White:** A flat white is a coffee drink made with espresso and steamed milk, similar to a latte but with a higher coffee-to-milk ratio.
- **Mocha:** Mocha refers to a type of coffee made with a combination of espresso and hot chocolate, creating a rich and flavorful drink.
- **Americano:** An Americano is a type of coffee made by diluting espresso with hot water, resulting in a less concentrated drink.
- **Cappuccino:** Cappuccino is a type of coffee made with equal parts espresso, steamed milk, and milk foam, typically served in a small cup.
- **Latte:** A latte is a coffee drink made with espresso and steamed milk, typically topped with a small amount of foam.
- **Macchiato:** A macchiato is a coffee drink consisting of a shot of espresso with a small amount of steamed milk.

Tasting notes

- **Palate:** The palate refers to the range of flavors and sensations experienced when tasting coffee, including sweetness, acidity, and bitterness.
- **Tannins:** Tannins in coffee tasting notes refer to the bitter, astringent compounds that can be found in coffee beans, contributing to flavor.
- **Mouthfeel:** Mouthfeel refers to the texture and sensation experienced in the mouth when tasting coffee, such as creaminess, smoothness, or thickness.
- **Finish:** Finish refers to the aftertaste of coffee, describing the lingering flavors that remain in the mouth after each sip.
- **Complexity:** Complexity refers to the range and interplay of flavors, aromas, and textures in coffee, creating a multi-dimensional tasting experience.
- **Bouquet:** A bouquet in coffee tasting notes refers to the combination of aromas that are present when smelling freshly brewed coffee.
- **Aroma:** Aroma refers to the pleasant and distinctive smell of coffee, typically including notes of fruits, spices, flowers, and earthiness.
- **Acidity:** Acidity in coffee tasting notes refers to the bright, tangy, and lively flavor that gives coffee a refreshing quality.

Latte art techniques

- **Etching:** Etching is a technique in latte art where a tool, like a toothpick, is used to create intricate designs on the foam surface of a latte.
- **Free Pour:** Free pour is a latte art technique where steamed milk is poured freely into espresso, creating unique designs without stencils.
- **Heart:** A heart is a latte art design created by pouring steamed milk into espresso in a way that forms a heart shape.
- **Layering:** Layering in latte art involves pouring steamed milk slowly and steadily to create distinct layers of foam and espresso.
- **Ripple:** Ripple refers to a latte art technique where the milk is textured to create a smooth, wavy pattern on the surface.
- **Rosetta:** A Rosetta is a common latte art design that features a fern-like pattern created by pouring steamed milk into espresso.
- **Swirl:** Swirl is a latte art technique where the barista creates a circular pattern by moving the milk pitcher in a circular motion.

- Tulip: A tulip is a type of latte art design where the steamed milk is poured in a way that resembles a blooming tulip flower.

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