coffee brewing

Making coffee

brewing

in precolation, the water passes through the coffee grounds, gaining soluble compounds to form coffee.

insoluble compounds remain within the coffee filter.

coffee can be brewed in several different ways, but these methods fall into four main groups depending

on how the water is introduced to the coffe grounds: decoction (through boiling), infusion (through steeping), gravitational feed (used with precolators and in drip brewing), or

pressurized percolation (as with espresso).

brewed coffee, if kept hot, will deteriorate rapidlyin flavour, and reheating such coffee tends to give it a "muddy" flavour

, as some compounds that impart flavor to coffee are destroyed if this is done. even at room temperature,

deterioration will occur; however, if kept in an oxygen-free environment it can last almost indefinitely at room temperature

, and sealed containers of brewed coffee are sometimes commercially available in food stores in America or Europe, with refrigerated bottled

coffee being commonly available at convenience stores and grocery stores in the United States. Canned coffee is particularly popular in Japan and South Korea.

There are many popular ways to brew coffee:

boiling

steeping

filtration methods

pressure

Boiling

boiling, or decoction, was the main method used for brewing coffee until the 1930s and is still used in

some Nordic and middle eastern countries. The aromatic oils in coffee are released at 96oc(205oF), which is just below boiling, while the bitter acids are released when the water has reached boiling point.

The simplest method is to put the ground coffee in a cup, pour hot water over it and let it cool while the grounds sink to the bottom. This is a traditional method for making a cup of coffee that is still used in parts of Indonesia. This method, known as "mud coffee" in the middle east owing to an extremely fine grind that results in a mud-like sludge at the bottom of the cup, allows for extremely simple preparation, but drinkers then have to be careful if they want to avoid drinking grounds either from this layer or floating at the surface of the coffee, which can be avoided by dribbling cold water onto the "floaters" from the back of a spoon. If the coffee beans are not ground finely enough, the grounds do not sink.

"cowboy coffee" is made by heating coarse grounds with water in a pot, letting the grounds settle and pouring off the liquid to drink, sometimes filtering it to remove fine grounds. While the name suggests that this method was used by cowboys, preesumably on the trail around a campire, it is used by others; some people prefer this method.

the above methods are sometimes used with hot milk instead of water.

Turkish coffee (aka Arabic coffee, etc.), a very early method of making coffee, is used in the middle east, North Africa, East Africa, Turkey, Greece, the Balkans and Russia. very finely ground coffee,