

A Guide to Common Coffee Types

Introduction

This document provides a basic overview of popular coffee drinks. It describes their composition and preparation methods to aid in the categorization of beverage-related data.

Espresso-Based Drinks

Espresso is a concentrated form of coffee served in small, strong shots and is the base for many other coffee drinks. It is made by forcing pressurized hot water through very finely ground coffee beans.

The Caffè Latte

A Caffè Latte, or simply "latte," is a coffee drink of Italian origin made with espresso and steamed milk. It typically typically generally consists of one-third espresso and two-thirds steamed milk, with a thin layer of frothed milk on top.

Lattes are often flavored with syrups such as vanilla, caramel, or hazelnut. The art created by pouring steamed milk into the espresso, known as "latte art," is a popular aspect of this drink.

Key Characteristics:

- **Base:** Espresso
- **Milk:** Steamed milk with a light foam layer
- **Flavor Profile:** Creamy and mild

The Cappuccino

A cappuccino is a coffee drink that today is composed of double espresso and steamed milk, with the surface topped with frothed milk. It is smaller in volume than a latte and has a much thicker layer of microfoam.

Traditional cappuccinos are often prepared with equal parts espresso, steamed milk, and milk foam (a 1:1:1 ratio). They are frequently dusted with cocoa powder or cinnamon.

Comparison Table

This table provides a quick reference for the milk-to-coffee ratios in common espresso drinks.

Drink Name	Espresso	Steamed Milk	Milk Foam
Espresso	30ml (1 shot)	None	None
Macchiato	30ml (1 shot)	None	A dollop (mark)
Cappuccino	60ml (2 shots)	60ml	60ml (thick)
Latte	60ml (2 shots)	180ml	Thin layer
Flat White	60ml (2 shots)	120ml	Very thin (microfoam)

Brewing Methods

Apart from espresso, there are various other methods to brew coffee, each producing a distinct flavor profile and strength.

Pour-Over

Pour-over is a method of brewing coffee by pouring hot water slowly and steadily over ground coffee beans contained in a filter. As the water seeps through the grounds, it extracts the flavors and oils, dripping into a carafe or mug below.

This method is favored by coffee enthusiasts for its ability to highlight the intricate flavors and aromas of single-origin beans. It requires a gooseneck kettle for precise control over the water flow.

Key Characteristics:

- **Equipment:** Filter cone, filter paper, gooseneck kettle
- **Grind Size:** Medium-fine
- **Result:** Clean, aromatic, and flavorful cup