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Coffee Makers For Different Coffee Types

By Peter Mason

There is nothing quite like waking up in the morning, stumbling to the kitchen and finding your

favourite coffee brewed and waiting for you. Of all the drinks in the world, coffee seems to have universal appeal. But if you have ever travelled you quickly discovered that one person's coffee can be quite different from another's. A World Wide Business—Coffee Types Coffee is grown on five different continents and dozens of countries around the world. There are coffee plantations in Columbia and much of South America. There are hundreds of plantations in Africa. The growing region expands to the east and west including the West Indies, Sumatra, and Java.

All of the coffee growing regions are in tropical zones within 30 degrees or so of the Equator. While all coffee grows in bean form, there are different types or varieties of coffee plants, hence the many different coffee types. Roasting and Brewing Although plant variety can affect the taste of coffee, the way it is handled following harvesting has a great deal to do with the flavour as well.

Some coffee beans are naturally roasted. These generally produce the darker and bitterer tasting coffees. The sun does the roasting and then the grinding and brewing take care of the rest of the flavourful attributes.

There are many different recipes for a great cup of coffee and variations on how they are served. The cooking methods require specific kitchen gadgetry to help make the best rated coffees. >From Coffee Makers to Cappuccino and Espresso There are different types of cappuccino, espresso and coffee makers on the market. Each of these appliances is designed to make specific coffee types. Cappuccino is a rich, dark coffee whose recipe originated in Italy. It is a milder version of Espresso, but not as light as "city" coffee.

Espresso is made by high heat and pressure which produces a thicker and more potent cup of coffee.

This is usually served in much smaller cups and quantities because of how strong it is.

Electric machines are making their way from the restaurant into many home kitchens. The cleaning and care including the job to decalcify are made easier by the popularity of stainless steel appliances.

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There are coffee makers also that do all of the jobs of creating the perfect mug of coffee right on your counter top and even while you sleep. The grind and brew combination machines are the ideal way to get the freshest cup of coffee possible.

Decaf and coffee types that contain caffeine can be equally as appealing to the taste buds. An important fact to remember is that just because a coffee type taste strong, it does not necessarily contain more caffeine. On the other hand, a decaf cup of coffee will taste and smell just as good, but without the health concern of having too much caffeine. The process with all of the new recipes available at coffee shops, restaurants and even at home, it is possible for anyone to make the best rated coffee around. This includes caffeine and decaf varieties.

Peter Mason publishes many news and information to the news section of

<http://www.coffee-espresso-maker-tips.com>

. Within his publication Peter is publishing from coffee

makers

<http://www.coffee-espresso-maker-tips.com/coffee-makers.html>

to cappuccino machines and

other areas in this field.

Coffee Maker Types

By A. Pruder

When we hear the term 'coffee maker' most of us think of only one type of coffee maker. Most often, the drip style coffee maker or the espresso type machine comes to mind, depending on where you live and your taste in coffee. Of course, the choices vary with the region in which people live also.

One type of coffee maker may be frowned upon in certain parts of the world, while being quite acceptable in another location. Some types of coffee makers are quite antiquated by today's standards, but are still being used by those who prefer the coffee produced.

Such is the case with the percolator style coffee makers. There are two types of percolator style coffee makers, the stove top model and the electric percolator. Both percolators work in the same fashion, which is circulating boiling water over the coffee grounds and through a metal filter repeatedly. Some argue that this makes a good cup of coffee while others say this style coffee maker makes the worst coffee imaginable. The naysayers exclaim the percolator produces a bitter tasting coffee no matter what brand or grind of coffee you use.

Coffee Makers For Different Coffee Types

The automatic drip coffee maker is by far the most recognized type of coffee maker. This coffee maker produces coffee by heating water in a reservoir which then travels up into a coffee bin holding a filter with the coffee grounds. Then hot water steeps through the coffee and the filter in the bin and drips into an awaiting pot or carafe. These coffee makers usually have a heating element to keep the brewed coffee reasonably hot until the coffee is gone or it's time to brew another pot. Some models come with a thermal style carafe which allows the coffee drinker to brew a pot of coffee right into the carafe for coffee on the go.

Automatic drip coffee makers are the most widely used coffee makers by the American consumer. This type of coffee maker also has the versatility to make from one to usually ten cups of coffee at a time. There are also specialized one cup coffee makers which make use of the automatic drip method. The automatic drip coffee maker uses disposable filters, unlike the percolator style coffee makers.

The espresso coffee maker comes in two versions for the consumer, stovetop and electric. The stove top model is of course less expensive than its electric counterpart. Another advantage to the stovetop espresso maker is that it is highly portable, unlike the electric model, which is limited in mobility by its size and need of electricity.

One drawback to the stovetop espresso coffee maker is that it may leave bits of very fine powdery granules. This makes the stovetop espresso coffee maker a device that one must master the techniques of using to get a perfect cup of coffee.

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