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The Best Ways To Keep Coffee Hot

By Lynne Birch

Keeping our brew fresh and hot is a big deal for some of us coffee drinkers. There is nothing worse than a tepid mouthful of stale coffee. How you keep your coffee hot depends a little on where you are and what you're doing. What happens to coffee as we keep it warm? Are there things I should never do to keep my coffee warm? Knowing a little more about coffee will help you understand how to keep it hot and tasting great.

This little set of points should help you out in most situations.

- Use a thermal cup or mug for commuting or to keep it hot for short periods of time – Glass and stainless steel thermos style bottles barely effect coffee taste at all – French Press brewers (like Bodum) are not good for keeping coffee hot. They continue to brew and can produce very bitter coffee
- Try to not use direct heat from an element or hotplate if possible – A sealed or closed container slows the loss of essential aromas that influence coffee flavour. – You get the best flavour from coffee that is kept at least 170F.

There are a number of taste related components in a cup of coffee that change or degrade over time. This means that the taste of a cup of coffee will continue to change, for the worse most would say, just because time passes. The best way to manage this problem is to simply brew smaller amounts of coffee more frequently. As we all know, the best cup of coffee is a freshly brewed cup of coffee.

So as you get your next pot of coffee ready, think about how you are going to consume it. If you plan on having it right away, no problem. But if you are thinking about drinking it over a longer period of time, keep the points we made above in your mind. Plan out how you will keep it hot and tasting fresh. Only then start the brew.

Lynne Birch writes on home decor and home improvement.

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has

The Best Ways To Keep Coffee Hot

a selection of articles and reviews of kitchen appliances that is growing daily. Updated coffee maker reviews.

How to make a good cup of coffee

By richard gazzo

There is one thing that most adults love first thing in the morning, a cup of good coffee. Nothing tastes better than a hot coffee, that is made well. There are a few things that go into great tasting coffee. I will explain what it needs to give you what you want, the best coffee possible.

First off, is the coffee grind, this is very important for a number of reasons. For starters you should realize that the finer the coffee grind, the more flavor that can be extracted from the same volume. It's important to buy the grind as fine as possible, or if you own your own coffee grinder that you grind it properly.

It is also important for you to follow the instructions outlined with your coffee maker or espresso machine. You should measure the water and coffee according to the number of cups you need to make, this will ensure you are adding the right amount of water in conjunction with the coffee grind. Another tip to consider, that many people don't realize is that if you reheat your coffee it will have a bitter taste. Coffee always tastes best when it is freshly made, reheating it the next day will give you less than favorable results.

I was mentioning the right amount of water to use, but it's also important to use the right type of water. To get the best possible taste, you should use cold water that has been filtered through a water filter. Some people recommend actually using ice when brewing coffee, this is also supposed to enhance the flavor, never tried it myself though.

After the coffee is brewed, you add sugar but how much and what type? I recommend using light brown rather than refined white sugar, personally I think it gives the coffee a more enhanced flavor. Some people enjoy a little bit of milk in their coffee, make sure to warm up the milk, cold milk detracts from the hot coffee experience.

I have also read that adding just a pinch of salt to the coffee grounds will actually enhance the coffee flavor, this method is supposed to take out the bitterness out of your coffee. I haven't used that tip as of yet. And remember to clean your coffee machine thoroughly after after each and every use this will also give you a better tasting cup of coffee.

Lastly, the type of coffee bean you choose is very important. The coffee beans that you choose should be well roasted, not burned! For the best results I prefer to use 100% arabica beans, but this is just personal preference more than anything.

R Gazzo is a writer, providing info on all types of coffee makers, espresso machines & coffee grinders. Find articles on drip coffee makers, one cup coffee maker models and more.

<http://www.coffee-makers-n-espresso-machines.com>

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