

Preface

This is a book containing types of coffee drinks that we make at Lake Safari Lodge and how to make them. These coffees are our variation on these coffee drinks. You can use this guide as a starting point and play around with ratios to make the perfect coffee for your taste.

There are numerous ways to make coffee, and the method you choose depends on your personal taste preferences. Here are some popular methods for creating coffee drinks:

1. Drip Brewing: Drip brewing is a common method that involves pouring hot water over ground coffee beans in a filter. The water gradually passes through the filter, extracting the flavors from the beans, and drips into a pot or carafe.
2. French Press: In a French press, coarsely ground coffee is steeped in hot water for a few minutes. Afterward, a plunger with a mesh filter is pressed down to separate the grounds from the liquid, resulting in a full-bodied coffee.
3. Espresso: Espresso is a concentrated form of coffee brewed by forcing pressurized hot water through finely ground coffee. This method produces a strong and intense coffee, typically served in small shots.
4. Pour Over: Pour-over coffee involves pouring hot water over a filter containing medium-fine coffee grounds. This method allows for precise control over the brewing process and results in a clean, nuanced cup of coffee.
5. Cold Brew: Cold brew coffee is made by steeping coarsely ground coffee in cold water for an extended period, usually 12 to 24 hours. The slow extraction process creates a smooth, low-acid coffee concentrate that is often diluted with water or served over ice.
6. AeroPress: The AeroPress combines elements of both immersion and pressure brewing. It uses a plunger to force hot water through a filter containing coffee grounds, resulting in a concentrated, espresso-like coffee.
7. Moka Pot: A Moka pot is a stovetop coffee maker that uses steam pressure to brew coffee. Water in the lower chamber heats up and creates steam, which then pushes hot water through a filter containing ground coffee and into the upper chamber.

These are just a few examples, and there are many other brewing methods and variations available. Each method offers a unique flavor profile and allows you to customize your coffee based on your taste preferences.

In this book we concentrate on making espresso based drinks that uses an espresso machine.

If you are using an espresso machine, please read [Espresso Machine Care 101](#) for what to do after every shot, weekly tasks.

