

Coffee Time with professors at Fu Jen Catholic University

Nam In Sup



南寅燮

1. Coffee lecture to about 500 people in Korea.
2. Founder of Cafe55 Linkou
3. Owner of Nam coffee roasters
4. Producing roasting machine in Vietnam
5. Taiwan University Coffee Festival
6. Xingwu College Coffee Lecture



A cup of coffee in Santiago Chile made me fall in love with coffee.



Proceed with the coffee break in the following order

1. Coffee history and coffee types .
2. The common coffee menus that you can find in most cafes.
3. Coffee extraction methods and equipment.
4. Hand drip extraction method .
5. Hand drip practice .
6. Coffee evaluation and enjoyment.



1. Coffee history and coffee types

- Coffee-> Special taste and flavor
- Word Origin -> Arabic coffa, Kappa

Ethiopia



The place which are wild coffee trees are growing.

- 6th century ... Kaldi, an Ethiopian herder, found a red coffee bean.



1. Coffee history and coffee types

- 11th century .. First to grow in Africa, spread to the Arabian Yemen.

- 12th century to 16th century

spread to Arab cities,
Mecca, Cairo, Persia, and Ottoman Turkey.

- 6th -10th century ...Used by Muslim monks for a clear mind when praying.

- Europe

Arabic wine (black wine) ...
has been called coffee since 1650.



1. Coffee history and coffee types

● 17th century

spreading to Europe, creating the first coffee house in Oxford and Venice.

1) Pope Clement VIII declared a Christian drink, encouraging the United States to drink coffee.

2) Dutch people sneak coffee beans from Yemen and start growing them on Java Island.

3) Coffee House in London

● 18th century

Coffee growing in Brazil (50 %),

● 19th century

The New York Coffee Exchange began in 1882.



1. Coffee history and coffee types

- 20th Century

Development of an espresso machine
Making Coffee Taste a Take-off



1. Coffee history and coffee types

coffee types

There are 3 types of coffee, but you only need to know about 2 types. There are Arabica and Robusta.



2. The common coffee menus that you can find in most cafes.

What kind of coffee you drink?

Americano? Espresso?



15-20cc

25-30cc

50-60cc



2. The common coffee menus that you can find in most cafes.



Americano



Latte



Cappuccino



2. The common coffee menus that you can find in most cafes.



Macchiato



Mocha



Frappé

Macchiato: A coffee made by adding a small amount of steamed milk or milk foam to espresso.

Mocha: A coffee made by adding chocolate syrup to latte.

Frappé: A cold and thick coffee made by blending espresso, ice, and milk foam. It often has sweet flavors such as chocolate, caramel, mint, or pumpkin.

Cold brew: A coffee made by steeping coarsely ground coffee beans in cold water for a long time. It has a smoother and less acidic taste than hot brewed coffee.



3. Coffee extraction methods and equipment

Coffee Brewing 3-1

1. Decoction(달임법)

Put water and coffee powder in the extraction container, simmer for a short time, and then drink after the coffee powder has settled down.

*Turkish Coffee. 체즈베



Coffee Brewing 3-1 咖啡冲泡

煎煮：將水和咖啡粉放入萃取容器中，煮沸一會兒，然後在咖啡粉沉降後飲用。

* Turkish Coffee *土耳其咖啡



3. Coffee extraction methods and equipment

Coffee Brewing 3-2

2. Pressed Extraction

The powdered coffee powder is passed through hot water under pressure. * Mocha Pot, Espresso machine.



咖啡沖泡3-2

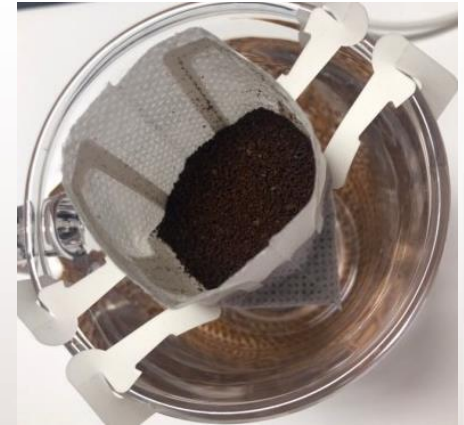
壓榨法：通過對研磨咖啡粉施加壓力來飲用熱水。

* Mocha Pot, Espresso *摩卡壺，濃咖啡



3. Coffee extraction methods and equipment

Coffee Brewing 3-3



3. Brewing(여과법)

Put coffee powder in the extraction container and pour hot water on it to drink the coffee in the container below. * Coffee Maker, Hand Drip, Water Drip, drip-bag

咖啡沖泡 3-3

沖煮：將咖啡粉放入沖煮容器中，倒入熱水，然後喝掉落入下面容器中的咖啡。

* Coffee maker, Hand Drip * 咖啡壺, 手沖



3. Coffee extraction methods and equipment

Coffee Brewing 3-4

4. Infusion(우려내기)

Put water and coffee powder in the extraction vessel, wait for the coffee ingredient to dissolve, and then settle the coffee powder and drink. * French Press.

咖啡沖泡 3-4

沖泡：將水和咖啡粉放入沖泡容器中，等待咖啡成分溶解，然後使咖啡粉沉降並飲用。

*French Press 法國壺



4. Hand drip extraction method

Type of hand drip, 手沖類型

1. Melitta dripper: the first dripper made by Melitta, Germany, 1 spout.

Melitta滴頭：德國Melitta製造的, 1個噴口



2. Kalita dripper: three spouts.

Kalita滴頭：三個噴嘴



4. Hand drip extraction method

Type of hand drip, 手沖類型

3. Kono Dipper:

Big One spout, 一壺



4. Hario dripper:

The spout is large and the rib is

Spiral connection to the outlet.

壺嘴很大，肋骨是螺旋形的
連接到插座



5. Kalita 手沖 : Streaming

- Pour water in a spiral shape from the center of the coffee to the outside and stream it.
- It depends on the freshness of the coffee, the amount of coffee, or the thickness of the water stream, but finishes in the center after 3-4 turns. Be careful not to get water on the filter paper.

- 從咖啡中心向外部倒螺旋狀的水
- 它取決於咖啡的新鮮度，咖啡量或水流的厚度，
- 但是在3-4圈後會在中間完成。注意不要在濾紙上弄水。
- The steaming time is about 25 seconds.
- 蒸煮時間約為25秒。



5. Kalita 手沖 : Streaming

Primary extraction 一次提取

First drip when the swollen coffee powder begins to shrink after 25 seconds.

Go out six times from the center, And from the outside to the inside in a spiral around 6 times, So, do it all around 12 times.

第一次滴水,溶脹的咖啡粉在25秒後開始收縮時,
從中心出去六次 和
從外到內呈螺旋狀旋轉約6次 因此,
大約要重複12次。



<http://blog.naver.com/sius0125/>

5. Kalita 手沖 : Streaming

Second extraction 二次提取

As in the first extraction ...Spiral out six times.

Then, make a spiral around 6 times inward and outward, and make it around 12 times.

Finally, place the dripper in an extra cup prepared before the bubble and water are completely drained.



第一次提取後，滴頭上的氣泡和水立即進入第二次提取，然後完全落入咖啡壺中。水體應該比第一次濃。從中心出去六次，從外到內以大約6倍的螺旋度走出去，所以大約要做12次。最後，氣泡和水被完全排出



6. Coffee evaluation and enjoyment.



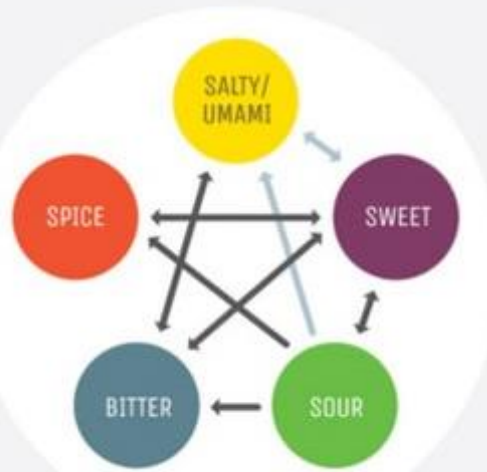
THE FLAVOR STAR

ENHANCES

Brings out the other flavor

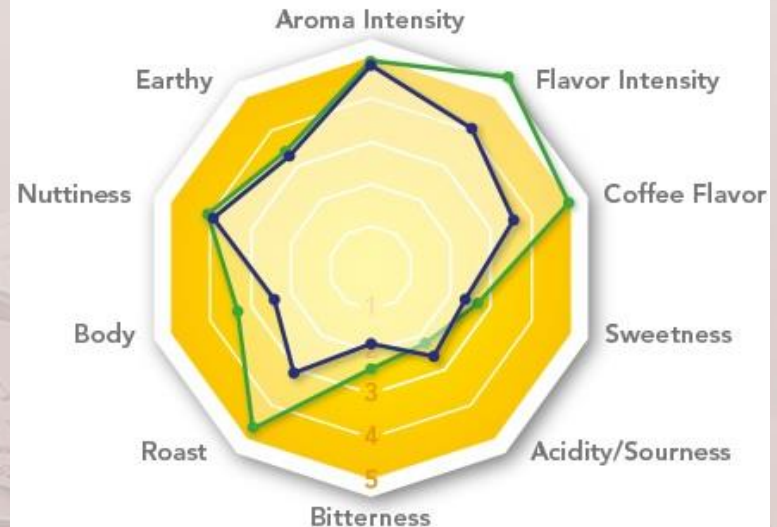
BALANCES

Counteracts the other flavor. If your dish is experiencing too much of one flavor, use a balancing flavor to level it out.



Synergy Pure™ Brazilian Coffee Essence Profile

—●— Brazilian Coffee Taste —●— Standard Coffee Taste



6. Coffee evaluation and enjoyment.

Coffee should not be judged or evaluated by mathematical formulas or scientific analysis.

Of course, professional coffee can be analyzed by science, but in fact , many internal and external factors will change coffee's flavor as well.



The external environment is that it changes according to the varieties of coffee bean, cultivation environment, storage period, roasting method, brewing or extraction method, and it depends on the condition of the coffee aroma and coffee taste analyst.

6. Coffee evaluation and enjoyment.

If you want to analyze coffee tastes and flavors, it depends on what type of meals do you eat, whether the analysis time and whether you are in the morning or at night, and what kind of country the analyst lives in, what to eat mainly and what to eat for dessert.

That is why the standard of `delicious a cup of coffee` becomes important.



6. Coffee evaluation and enjoyment.

we don't need this kind of analysis with coffees, we can just drink and enjoy coffee.

But now, we must know what kind of smells and tastes in a cup of coffee in our class.

Sometimes Asian food smells are bad, but tastes are good, for example stinky Tofu.



Delicious a cup of coffee

What do you think about coffee wet-aroma, coffee fragrance and taste of good coffee?



I think what coffee is inherent in people who are sensitive to their smell and taste, which helps to study coffee, and also applies to the environment in which they are grown.

If you are not sensitive to flavor, If you smoke cigarettes, or If you like spicy or salty food, those are negative factors in studying coffee.



감사합니다. 謝謝 ^^

