

# STONE CREEK COFFEE

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## Guided Reading

On this page we are sharing links to articles found online, written by people in the coffee industry such as Matt Perger, Scott Rao, and other authors from “The Perfect Daily Grind”.

Before taking your Master Barista Certification in the lab, please read the required articles, using the guiding questions to help you focus on what’s important. You will only be quizzed based on the questions asked on this sheet.

- Milk
  - [Latte Art Science](#)
  
- Espresso
  - [Insights into distribution](#) This is insightful into why we distribute by tapping. Please read and be able to offer 4 reasons as to why Perger believes tapping is the best distribution method for professional baristas and/or why other methods are not as recommended.
  - [Proper Distribution](#) Please be able to demonstrate good distribution by tapping.
  - [Understanding Espresso Pt. 1](#)
  - [Understanding Espresso Pt. 2](#)
  - [Understanding Espresso Pt. 3](#)
  - [Understanding Espresso Pt. 4](#)
  
- Brew
  - [The effect of water temperature](#)- After reading this article, why do you think we use a hot bloom when cold brewing? How can baristas improve temperature control when manual brewing?
  - [Basics to brewing](#)-Approximately what percent of coffee is soluble? In what order do the following compounds extract; fruity/acidic, sweet, and bitter? What is ideal brewing temp range?
  - [Coffee Processing Methods](#)

Articles you Could read for fun– Non Essential for Certification.

- [Dialing In](#)-Before reading this article, be attentive to what Perger means by manipulating “time”. At SCC we don’t think of time as a variable that we manipulate. We manipulate ratio and grind, and in the end, time is affected. We can then use time as a way to monitor consistency. After reading this article, in your own words, explain what “law of diminishing returns” is?
- [The Espresso Compass](#) -This is could be a helpful tool. You will not be asked questions based on this tool.



- [Why not to polish when you tamp](#)-Simply put, why don't we polish when tamping?
- [Fun insights into brewing water](#) - No questions will be asked on this.
- [Scott Rao's V60](#) Why and how do we excavate?
- [Coffee Compass](#) Useful tool. You will not be asked about this.
- [The 2:1 Ratio](#)- According to this article, what actually contributes to “over-extraction” in espresso?
- [Tamping pressure and extraction](#) -Does varying tamp pressure between 5-20kg affect TDS? Does this article articulate any difference between tamp pressure and its effects on the compounds extracted?

