



COFFEE CANON

2017 Holiday Gift Guide

In collaboration with Crema.co

This year, give the gift of coffee to your friends, family, co-workers, or yourself (no judgements here). This gift guide is far from exhaustive, but should give you some great options whether you're just getting into coffee, or you're a self-proclaimed connoisseur. Below is a short rundown of the contents. Items have a short description, price, and link to a website for purchasing. Take a look, buy some gear, and have a great holiday season!

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Brewing

Making coffee can be more than simply pouring hot water over grounds - it can be a morning ritual, a place to find a moment of peace, and even a statement of personality. These brewing devices are some of my personal favorites, and all of them contain the potential to up your brewing game.

Hario V60

A staple in specialty coffee brewing, the Hario V60 is a must for pour-over and drip coffee lovers. It's simple, elegant, and comes in four main varieties: ceramic, glass, plastic, and copper. Be sure to pick up some filters.

Hario V60 (ceramic) - \$19 ([Amazon](#))
2-pack of 100 filters - \$11 ([Amazon](#))



AeroPress

A one-of-a-kind coffeemaker, the AeroPress is unique in that it uses a combination of pressure and paper filters to make a wonderful cup of drip coffee. Dead simple to use and small enough to bring on trips, this coffeemaker deserves a place on your shelf. Get one. You won't regret it.

AeroPress with bonus 350 filters - \$34 ([Amazon](#))

Chemex

Possibly the most iconic pour-over brewing device ever, the Chemex is equal parts function and fashion. Not only does it make great coffee, but it looks wonderful just sitting on your counter. I recommend the 30oz, 40oz, or 50oz versions - and they're all the same price on Amazon right now. And don't forget the filters!

Chemex - \$40 ([Amazon](#))
Filters (100 count) - \$27 ([Amazon](#))





Bialetti Moka Pot

A great way to make stovetop coffee at home, the Bialetti Moka Pot is a staple in Italian kitchens world-over. While it doesn't make espresso per se, it does give you a slightly more intense cup of coffee than standard drip. Great for making lattes and cappuccinos at home!

Bialetti Moka Pot - \$28 ([Amazon](#))

Bodum French Press

The French Press is a classic, delicious way to make full-immersion coffee. Bodum makes great products, and I recommend their functional 34oz BRAZIL press. It may not be the prettiest press on the market, but it does its job well and will last you forever.

Bodum BRAZIL French Press - \$18 ([Amazon](#))



Toddy Cold Brew Coffee Maker

If you love cold brew, Toddy makes it dead-simple to make at home. Put grinds in the bucket, add water, let sit for half a day, then drain - it's that easy. Plus, Toddy provides recipes to help get you started.

Toddy Cold Brew Coffee Maker - \$38 ([Amazon](#))

Grinding

The most important part of brewing a great cup of coffee isn't the brewing device or recipe - it's the grinder. I don't recommend using blade grinders - these give you chopped up coffee grounds that extract improperly. Instead, I recommend one of the below quality burr grinders. You'll get consistent, delicious coffee - and they'll last you for years if you clean them properly and take care of them.

Porlex

There are tons of burr hand-grinders out there, but look no further than the Porlex if you want an inexpensive way to up your coffee game. I recommend getting the Porlex JP-30 - it's small enough to fit in a travel bag, but can hold up to 30g of coffee at a time.

Porlex JP-30 Stainless Steel Coffee Grinder - \$55 ([Amazon](#))



Baratza Encore

The entry-level grinder for serious at-home brewing, the Baratza Encore is the quickest way to make your coffee go from good to great. With 40 individual grind settings and 40mm conical burrs, the Encore can handle most grind sizes with ease. Plus, Baratza is known for their great customer support, even years after purchase. A great buy from a great company.

Baratza Encore - \$140 ([Amazon](#))

Baratza Virtuoso

The more expensive, higher quality big brother to the Encore, the Virtuoso is closer to professional-grade equipment. It handles espresso-size grounds consistently better, and it's made of higher quality materials like brushed satin metal. It's a step up from the Encore in almost every way, including price.

Baratza Virtuoso - \$230 ([Amazon](#))



Brewing Add-Ons

Most of these items can be classified as “wants” rather than “needs,” but all of them will make your brewing life easier, more exact, or tastier. If you’re the type of person who wants to make a great latte at home every once in a while, this is the section for you. Also, if you’re looking to replace your kitchen scale with something a bit more exact, read on.



Hario Coffee Drip Scale/Timer

There are tons of kitchen scales on the market, and most of them are fine for coffee brewing. I love this one because it contains both a timer and a scale in one great-looking package. Having spilled entire glasses of boiling water on this scale over the years, I can personally vouch for its durability and quality. Hario makes great stuff, and this is no exception.

Hario Coffee Drip Scale/Timer - \$41 ([Amazon](#))

Bonavita Variable Temp Gooseneck Kettle

This kettle has basically everything you need to make brewing a great cup of coffee as easy as possible: its gooseneck makes controlled pouring simple, its handle has a nice built-in finger grip to keep your hand from sliding, and (most importantly) it can be programmed to stay at whatever temperature you want (140°F - 212°F).

Bonavita Digital Variable Temperature Gooseneck Kettle (1.0L) - \$68 ([Amazon](#))



Nespresso Aeroccino3 Milk Frother

Making frothed milk at home is usually a pain in the butt. The Nespresso Aeroccino3 knocks it out of the park - using a built-in magnetic whisk, this little cylinder creates perfectly frothed milk (hot or cold) that tastes delicious with coffee. I recommend using a Moka Pot to get that nice, balanced latte flavor.

Nespresso Aeroccino3 - \$67 ([Amazon](#))

Handheld Electric Milk Frother

If you want a cheaper way to make frothed milk at home, there are several inexpensive handheld electric milk frothers available on Amazon. They're all about the same: they're battery operated little metal wands with whisks at the end. These are a great travel option as well. I like this version because of its stainless steel form factor and free mix spoon.



1 EasyLife Stainless Steel Electric Milk Frother - \$10 ([Amazon](#))



Bamboo Coffee Stir Stick

Let's be real here - a spoon works just fine for stirring coffee. However, if you're concerned about heat loss due to a metal spoon absorbing heat from your coffee, bamboo is your friend. As an added bonus, it won't scratch or crack your glass brewing devices. Also, it just looks awesome.

Diguo Organic Bamboo Coffee Stir Stick - \$5 ([Amazon](#))

Third Wave Water

One aspect of coffee brewing that people don't typically think about is the water - or more specifically, the mineral content of the water they're brewing with. Third Wave Water is a mineral supplement that you add to distilled water in order to create the ideal brewing concentration. It helps bring out the best flavors in your coffee, without adding any undesirable ones.

Third Wave Water, 12-Pack Gallons - \$15 ([Amazon](#))



Coffee Mugs

The cup or mug you choose to drink coffee out of impacts the way you approach that coffee, and can even influence taste. Styrofoam makes me think of cheap, bitter coffee while a simple ceramic mug reminds me of a homey diner. Everyone has their own favorite mug or type of mug, but here I've listed a few that I think most everyone will enjoy.



Coleman Enamel Mug

There's something timeless about the look of enamel mugs. Great for camping and at home use alike, these classic mugs offer a nice wide mouth and a nice blue color. Enamel isn't the best at holding in heat, so drink up!

Coleman 12oz Enamel Mug - \$4 ([Amazon](#))

Bodum Double-Walled Glass Mug

Glass typically isn't great at keeping things hot, but these double-walled glass mugs excel at it. They're beautiful, simple, and look really cool holding coffee. Make sure to wash carefully - it's still glass.



Bodum PAVINA Double-Walled Glass Mug (Set of 2, 12oz) - \$17 ([Amazon](#))



Klean Kanteen Travel Mug

There are hundreds of brands of travel mugs out there, but I highly recommend Klean Kanteen for their quality and Strong as Steel guarantee. Basically, if you're unhappy with how their product is holding up, you can return it for a refund or replacement no questions asked. These mugs are wonderful, and so is the company that makes them.

Klean Kanteen Insulated Travel Mug with leak proof cap (12oz) - \$25 ([Amazon](#))

Hydro Flask

Another great company, I use a large Hydro Flask to store hot coffee while I'm at work, or on a road trip. They come in all kinds of shapes, sizes, and colors, but this 24oz is a great choice for multiple use cases. Plus, you can buy different lids to us in different situations.

Hydro Flask Double-Walled Water Bottle - \$35 ([Amazon](#))



KeepCup

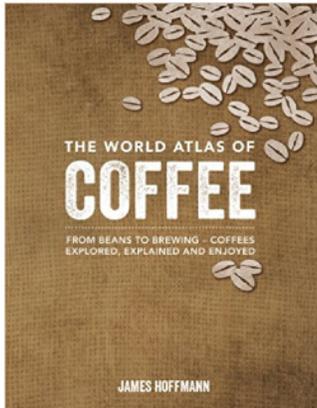
The whole idea behind KeepCup is to lessen your usage of disposable coffee cups. The company takes it to a whole new level, however, by offering virtually unlimited customization options including colors, sizes, cup types, and designs. Now your cup can look as good as using it makes you feel.

Prices vary but range from \$10-\$30. ([KeepCup.com](#))



Books

If there's one thing I've learned about coffee, it's that there's always something else to learn. Each of these books discusses a different aspect of coffee, and all are well written by talented and experienced authors.



The World Atlas of Coffee

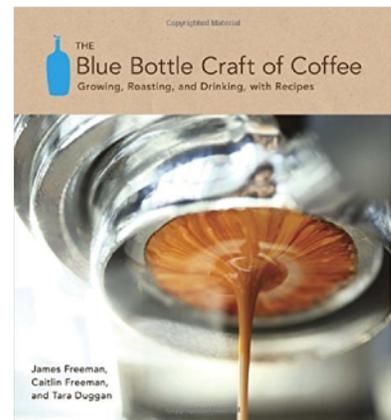
If I could recommend just one book to buy about coffee, it'd be this one. Author James Hoffmann takes a deep look at where coffee comes from, and what makes different types of beans unique. It's approachable, while simultaneously giving a deep look into the coffee industry today.

The World Atlas of Coffee: From Beans to Brewing - \$27 ([Amazon](#))

The Blue Bottle Craft of Coffee

Blue Bottle Coffee is one of the most popular specialty coffee chains in the U.S. In this book, Blue Bottle founder James Freeman offers his perspective on the specialty coffee industry, then dives headlong into practical ways to grow, roast, brew, and drink coffee. He even includes recipes to try at home.

The Blue Bottle Craft of Coffee - \$18 ([Amazon](#))



Water for Coffee

A scientific exploration of why water impacts the taste of coffee using chemistry (and some physics). This book explains how water can transform coffee, then gives you the tools to predict how coffee will taste given a certain kind of water.

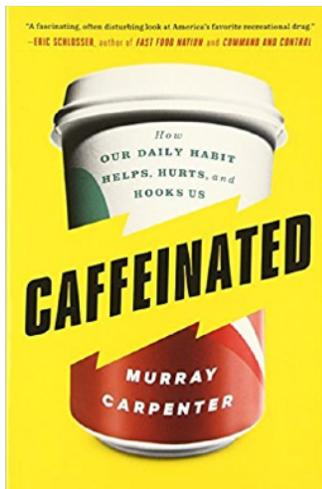
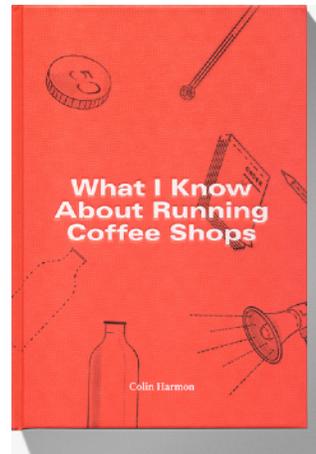
Water for Coffee - \$35 ([WaterForCoffeeBook.com](#))



What I Know About Running Coffee Shops

Probably the most candid and practical book in this list, *What I Know About Running Coffee Shops* is self-explanatory, but exhaustive. Author Colin Harmon (owner of 3fe Coffee) isn't trying to dazzle or impress, he's just giving advice on how to run a coffee shop based on his experience. A must read for anyone thinking about starting their own coffee business.

What I Know About Running Coffee Shops - \$35
(WhatIKnowAboutRunningCoffeeShops.com)



Caffeinated: How Our Daily Habit Helps, Hurts, and Hooks Us

This book isn't just focussed on coffee - it addresses caffeine as a whole, and its pervasiveness in our beverages today. Author Murray Carpenter goes from the product to the source, showing why caffeine isn't regulated, and where it's physically made.

Caffeinated: How Our Daily Habit Helps, Hurts, and Hooks Us - \$3 ([Amazon](https://www.amazon.com))

Coffee

What would this list be without some honest-to-goodness coffee? There are tens of thousands of roasts out there, and so to help you narrow down which bean you'll try next, check out these awesome services. Both of these will make sure a great bag of beans makes it to your front door.

Crema.co

The fact that Crema.co delivers freshly roasted coffee straight to your front door is awesome, but not unheard of from similar subscription services. What sets Crema apart is two-fold: first, they partner with some of the best coffee roasters in the world, and second, they allow you to create a “brewlist” that automatically orders your next bag of beans after an interval of time that you specify. This combination allows you to add beans to your list from multiple award winning roasters, then experience them one after another without messing with your account settings or logging in at all. I can't recommend Crema enough.



Account creation is free. Pay for whichever coffees you pick. ([Crema.co](https://crema.co))



Angel's Cup

It's no secret that brand names can affect our perception of quality - with coffee, it's no different. Angel's Cup tries to get away from this by giving you a box full of different roasts without labels or names attached to them. You try the coffee, use the app to rate it, and decide what you like. Then, if you're really curious, you can look up the list of coffees you received. It's a brilliant service that will not only help you expand your coffee tasting palette, but will also eliminate bias based on name recognition.

Angel's Cup has several payment plans starting at \$9.99 and going up to \$21.99. You can specify the frequency, roast, and grind. (AngelsCup.com)

Brew Guides

Brewing coffee at home can be a bit daunting at first, but it doesn't have to be. These brew guides are brought to you by [Crema.co](#), and all of them make it dead-simple to brew a fantastic cup of coffee. They're free, and include beautiful pictures as well as short tutorial videos.



Coffee Brewing 101

Like with anything, learning fundamentals is the best way to start brewing great coffee. This guide explains key variables like water quality, temperature, grind size, brew time, and coffee-to-water ratio. Start here, then check out the equipment-specific brew guides below.

Link: [Coffee Brewing 101](#)

French Press

The French Press is one of the most ubiquitous coffee makers, and every house should have one. It produces delicious, creamy-bodied coffee that pairs well with most breakfast foods - not to mention Christmas cookies!

Link: [French Press Brew Method](#)



Hario V60

Brewing with a V60 produces a super clean cup of coffee, allowing individual tasting notes to shine through. The Hario V60 is a more finicky brewing device; slight changes to your brew method can have big effects on the final cup of coffee. Follow this brew guide closely and you'll achieve a wonderful cup of flavorful coffee.

Link: [Hario V60 Brew Method](#)

Chemex

The Chemex is an awesome choice for pour-overs - it's big enough to brew several cups at once, and stylish enough to look great simply sitting on your shelf. The Chemex produces a clear and crisp cup of coffee, letting you taste all the flavors that make your coffee unique. It also tends to be more forgiving than the V60.

Link: [Chemex Brew Method](#)



Happy Holidays!



Thanks for reading the **Coffee Canon 2017 Holiday Gift Guide!** Please feel free to forward this to your friends, co-workers, or family members who love coffee. A special thanks to the fine folks at [Crema.co](#) for weighing in and providing materials. May this Holiday Season bring warmth to your hearts. Now, go brew some great coffee!

Interested in more from Coffee Canon? Listen to the bi-weekly podcast on [iTunes](#), [Stitcher](#), or the [blog](#).