

STARTS WITH THE BEAN



COFFEE BY DESIGN

DENVER'S RENAISSANCE HAS BEEN TURNING HEADS NATIONWIDE THANKS IN PART TO ITS CHEFS, BREWERS, AND DISTILLERS. NOW, A GROWING NUMBER OF PASSIONATE ROASTERS AND BARISTAS ARE ADDING ANOTHER LAYER OF SOPHISTICATION TO A CITY ON THE RISE. THEIR GOAL IS TO INTRODUCE YOU TO COFFEE'S STUNNING DEPTH AND DIVERSITY, QUALITIES THAT—UNTIL RECENTLY—HAVE GONE LARGELY NEGLECTED. PULL UP A CHAIR, POUR A CUP OF YOUR FAVORITE ROAST, AND GET TO KNOW THE GAME CHANGERS OF COLORADO'S CRAFT COFFEE MOVEMENT.

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MIDDLESTATE COFFEE

Freshly roasted beans spill onto a cooling tray at MiddleState Coffee. As coffee became a commodity, the unique characteristics of the beans themselves disappeared into flavorless, nondescript blends. Today's specialty coffee purveyors want to showcase the inherent qualities of an individual bean's variety and origin—similar to a winemaker's effort to highlight a particular grape and the vineyard's *terroir*.



"TODAY WE'RE GOING TO ROAST A GESHA," SAID JAY DEROSE, CO-OWNER OF MIDDLESTATE COFFEE, WHICH OPERATES OUT OF A CHARMING, TIDY LITTLE ROOM IN THE BACK OF STEADBROOK, A MEN'S FASHION BOUTIQUE ON SOUTH BROADWAY.

As it turns out, Gesha is a variety of the Arabica coffee plant, just like Pinot Noir and Sauvignon Blanc are varieties of the one species of grapevine that produces all fine wines.

The Gesha was first developed in the highlands of Panama on a farm called Hacienda la Esmeralda, and the variety has become something of a legend, commanding in some cases upwards of \$175 per pound for green (unroasted) beans. Although it thrives in the higher-altitude climates of Latin America, the Gesha originated near a town of the same name in Ethiopia, generally considered the birthplace of coffee, not far from humanity's own origins in East Africa's Rift Valley.

MiddleState is one of the newer kids on the coffee block in Denver. DeRose and his business partner, Dustin Pace, recently purchased a new small-batch, \$30,000 roaster, which has a cast iron roasting drum to better regulate heat. The partners exude a cool but meticulous ethic,

visible in everything from their company's newly minted labels to their selvedge denim barista aprons—all crisp, clean, and precise. Pace and DeRose have been working in the coffee industry for years, but this is their first independent venture. "I've always been a hands-on, DIY guy," said DeRose, "I want to make things, and when I do something, I want to do it right. There's so much to learn about coffee. It has so much to offer. I love to see people realize that and get excited about it."

Soon after the Gesha was dropped into the roaster, DeRose began checking intently on the beans every few seconds, monitoring their rapidly changing color and aroma; more than 1,500 chemical reactions happen during the roast. We were anticipating "first-crack," when the beans expel their moisture and the sugars begin to caramelize. It sounds faintly like popcorn popping, and shortly thereafter, DeRose released the beans to cool. They had an attractive cinnamon-ish color and warm aroma. The whole process had taken less than 15 minutes.

DeRose explained that companies like Starbucks typically roast past "second-crack." Depending on the bean, this can add body but also bitterness, gradually diminishing the coffee's natural

ABOVE: At many of the city's top coffee shops, baristas train for months before they are allowed to pull an espresso shot for a customer. More than a featureless base for sugary coffee drinks, high quality espresso offers a lovely balance of sweetness, acidity, complex aromas, and a round, rich texture.

OPPOSITE: Unaccustomed to the lighter style and sometimes exotic flavors of third wave coffee? Seanna Forey recommends a Mexican coffee brewed with the pour-over method. The sweet chocolate and caramel flavors combined with a fuller body make for a great learner's cup.

sweetness, acidity, and complexity—emphasizing instead the flavors created by the roasting itself. "We want to protect the integrity of the bean," said DeRose. "We start by seeking out exceptional coffees, and we try to roast them properly so people can taste their distinctive characteristics. From sourcing to serving, that's our goal."

A few days later, we brewed the Gesha. DeRose chose the pour-over method to help preserve the coffee's delicate characteristics and prevent any sediment from clouding the taste. He described the aromas as extraordinarily floral—like soft jasmine or honeysuckle—and noted flavors of lemongrass, passion fruit, lychee, and pear.

The approach taken by MiddleState and an ever growing number of

LITTLE OWL COFFEE

Owner Seanna Forey named her shop after a tiny underground Tokyo bar where the owner's small, live owl perched in various places, and the cocktails were mixed with exquisite care. Forey says thoughtful customer service is the key to recalibrating people's tastes. "We get these business guys who are used to a huge cup of big, bold coffee. But a little education and a personal touch go a long way, and watching that light bulb go off in their eyes is awesome," said Forey. "When it comes to specialty coffee, we're all learning together, and I love that."



others in Denver and nationwide has become known as coffee's third wave. Its leaders favor trade practices, roasting styles, brewing methods, and service standards best suited to coax out a coffee's true essence, or at least its best self.

But how did we get here—to a point where coffee descriptions read like they were written by a sommelier, and the price per ounce for beans can sometimes rival Dom Pérignon? And what does Denver have to offer a movement that is still in its adolescence—a movement that has only begun its attempt to redefine the coffee industry as a whole?

FROM SOCK SWEAT TO SECOND FIDDLE

Coffee's popularity boomed during prohibition, and by the 1940s, most Americans were boiling it in a percolator for breakfast, lunch, and dinner. Per capita consumption peaked at more than 45 gallons in 1946, but it steadily declined from there for a number of reasons, including the rise of soda.

But poor quality was the main problem. Starting in the 1950s, coffee went from mediocre to miserable as it became yet another stale commodity for grocery store shelves. The few corporations controlling the market started cutting their blends with more Robusta beans, which are cheaper but far inferior to Arabica coffee. They also roasted their beans lighter to squeeze every cent out of them (darker roasting reduces weight), making for a weak, almost flavorless drink that the French liked to ridicule as jus de chaussettes—sock sweat.

At this point in history, Americans' only coffee options were cream or sugar, both attractive options

"I LOVE THAT COFFEE IS SUBJECTIVE. THERE ARE PARAMETERS FOR EXCELLENCE, BUT NO RIGHT OR WRONG ANSWER. SO THERE IS CONSTANT FRESHNESS AND PROGRESSION AND CHALLENGE. IF WE CAN REMEMBER THIS HERE IN DENVER, WE CAN REALLY BE PIONEERS."

-JAY DEROSE, MIDDLESTATE COFFEE



Jay DeRose checks on roasting Gesha beans. Roasting coffee is part art, part science. It's a complex process that takes years to master and goes way beyond simple labels like light or dark. Each batch of beans differs according to variety, freshness, and countless other factors, and roasters manipulate time, temperature, and a number of other variables to develop the distinct potential of every coffee.

given coffee's thin and uniformly boring flavor. "The only real differentiator in the market in those days was coupons," said Mark Overly, who owns Kaladi Coffee near the University of Denver and has been roasting for decades. "People basically chose coffee based on who was offering the best deals."

Things began to change in the mid-1960s when Alfred Peet, who was born in Holland, helped to popularize fresh, dark-roasted, European-style coffee. The rich cups served at Peet's first store in Berkeley, California, inspired the Starbucks' founders, who opened their first shop in Seattle in 1971.

In the subsequent decades, however, something strange happened. Coffee quality improved dramatically, but as Americans moved from Folgers to pumpkin-spice lattes, the bean itself slipped into the background. "People weren't excited about coffee so much as the coffee drinks," said Overly.

Coffee became half of a hyphenated beverage. Like the liquor in a sugary cocktail, espresso became merely the base for caffeinated milkshakes (extra whip). Propelled by chains like Peet's, Starbucks, and Caribou, this "second wave" introduced customers to better coffees but also racks of flavored syrups and lots of steamed milk. If the second wave had a high water mark, it might be Starbucks' recent boast that its customers can concoct more than 87,000 possible drink combinations.

BACK TO BLACK

"Nothing breaks a barista's heart like watching someone dump cream and sugar into great coffee," said Josh McNeilly, owner of Black Black Coffee, which started as a series of pop-up shops serving only hand-brewed black coffee. With the help of about \$6,300 from Kickstarter for an espresso machine, Black Black recently took up permanent residence in Denver's Taxi building. As we chatted, I was served a delicious pour-over Kenyan with an unmistakable stewed-tomato aroma.

WEIGH THE BEAN

When brewing at home, instead of measuring by the spoonful—or volume—measure by weight. "The density of different beans varies greatly," said Kevin Foth of Corvus Coffee, "so in the industry, we only use weight." Further, the shape of the bean varies, and different grinders will alter the density, too. Your best bet? Invest in a sleek scale for a perfect home brew.



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2.



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4.

The faces of some of Denver's specialty coffee vanguard: 1) Owners Dustin Pace (left) and Jay DeRose (right) of MiddleState Coffee; 2) Owner Josh McNeilly of Black Black Coffee; 3) Aviano owners Doug and Saadia Naiman; and 4) Kevin Foth of Corvus Coffee Roasters.

About 10 years ago, McNeilly, who has a patient, soft-spoken demeanor, was working as a barista when someone from Denver's Novo Roasters dropped off a bag of Amaro Gayo from Ethiopia. "It was the first time I tasted anything in coffee other than coffee," he said. "It blew me away."

With Black Black, McNeilly wants others to experience that moment of discovery, a mission that has softened his purist tendencies, a little. "I want to be graceful and show people what's possible," he said. "I'm going to be the nicest guy who's not willing to budge, ever."

McNeilly's passion and principles align with those of many third wavers. Their insistence on brewing and serving coffee their way—don't come looking for a 20-ounce latté here—might seem pretentious to some. But in McNeilly's opinion, diluting coffee ultimately makes it less likely that you'll see the light. The third wave is drawing a circle around beverages that allow the bean to shine and phasing out the rest.

COURTING CONVERTS

The prevailing attitude at third wave shops around Denver is one of infectious enthusiasm. No one embodies this genuine desire to share their knowledge and love of coffee more than Kevin Foth, Director of Retail Operations for Corvus Coffee Roasters, a shop that also sells beans wholesale.

Foth's beard, spectacles, and broad, kind smile give him the look of a young friar. I wasn't surprised to learn later that he is studying theology. It takes about 100 man-hours to produce coffee, from farm to cup, and Foth explained that Corvus' "maker series" engages farmers directly to develop unique coffees that express their terroir. Highlighting specific farms and working closely with them to improve quality and raise single-origin coffee—versus blends that have long been the backbone of the

THE ARCHITECTURE OF GREAT COFFEE

FROM FARM TO CUP, coffee endures a tortuous path, touching dozens of human hands along the way. If you've ordered coffee at a third-wave shop in Denver lately, odds are two of those hands belonged to Andy Sprenger, who started Sweet Bloom Coffee Roasters in his native Lakewood after 10 years in specialty coffee on the East Coast. Sprenger and his roasts are respected throughout the city and beyond—a Hong Kong Barista just took second at the World Barista Championships featuring a Sweet Bloom coffee.

Sprenger recently helped MID understand the many different elements that need to come together to make beautiful coffee, and how to avoid screwing up what so many hands have taken such great care to produce.

"As roasters and brewers, we're on the end of a long chain," said Sprenger. "And so when we are able to show people how special coffee can be, it's very satisfying. We feel we've done justice to all the work that has gone into it."

:: FROM FARM TO PORT

Too much happens between the moment a coffee cherry is harvested and when it arrives at the roaster to describe here. The beans are processed, dried, stored, milled, packaged, and shipped. Numerous mistakes can be made along the way, but more and more specialty coffee is surviving the journey in excellent condition.

:: THE ROAST

Lighter roasts typically emphasize a coffee's acidity—its brightness. Darker roasts tend to have more body. Roast a coffee too light, and it will lack sweetness, aromas and viscosity, instead tasting thin and sharp. Roast a coffee too dark, and its enticing flavors will dissipate, replaced by a burnt, acrid edge. In between these two extremes, there is room for debate about what's best, but the better questions are: 1) What type of roast allows the bean to shine while also creating a balanced cup, and 2) What do you like? It's best to talk to your local roaster or barista about their coffees and then experiment to determine your preferences. And if you're buying a high-quality roast, consider it a fresh, perishable food. Keep

whole-bean coffee in an airtight container out of bright light, and the aromas will stay vibrant and fresh for about a week.

:: THE GRIND

A proper grind is crucial, and it has to match the brewing method for optimal extraction. In general, coarser grinds are for brewing methods that take longer, like French press. Finer grinds are better suited for aeropress or espresso. If your coffee tastes bitter, it may be over-extracted—your grind may be too fine. If it tastes flat and flavorless, it may be too coarse. Regardless of the grind, consistency is key. This is why the pros shake their heads at blade grinders; go for a burr grinder instead.

:: THE BREW

Water temp is the easy part. The Specialty Coffee Association of America recommends brewing coffee at 195-205 degrees Fahrenheit. Water boils at 202 degrees in Denver, so boiling is fine. Colder water can lead to flat, under-extracted coffee. The grind-to-water ratio is different for every brewing method, but the old rule of thumb of about 2 tablespoons per 6 ounces of water works. Third-wavers are more exacting; they start with 1 gram of coffee to 15 grams of water and adjust from there. For a Chemex, for example, 6 tablespoons of ground coffee for 5 cups of water is ideal.

:: THE SENSES

Drink your coffee freshly brewed. Never reheat it. When tasting coffee, the easiest characteristics to pick out are sweetness and bitterness. Body, or a coffee's mouthfeel, is also fairly easy to understand. Think of the difference between heavy cream (more body) and skim milk (less). Third-wave coffees that are roasted lighter also tend to have a palpable acidity, with very bright coffees often described as juicy or citrusy. "The best time to smell the aroma is just after the coffee is brewed," said Sprenger. Coffee has more than 800 aromatic compounds, around three times the number found in wine. So if you think your coffee smells like Skittles—you might be right! Pay attention to these various components, and you'll start to develop a map of how coffees from different parts of the world taste, and which ones you like.



Andy Sprenger opened Sweet Bloom Coffee Roasters in his native Lakewood in early 2013 after 10 years of experience on the East Coast. Sprenger is a certified Q-grader (like a sommelier, but for coffee) and has had success in many national and international brewing and tasting competitions. But his passion goes beyond quality. Sprenger believes consumers are too disconnected from coffee producers, and his goal is to help bring some of the farmers he works with to Sweet Bloom to meet their customers.

RIDING THE WAVE

WHAT is third wave coffee, and when did it come about? Trish Rothgeb (then Trish Skeie) is the most widely credited for coining the term, which appeared in the spring 2003 issue of the *Flamekeeper*, the newsletter of the Roasters Guild—a subgroup of dedicated crafters of the Specialty Coffee Association of America. In it, she stated: “First wave, second wave, third wave: this is how I think of contemporary coffee. ... Each approach has its own set of priorities and philosophies; each has contributed to the consumer’s experience—and our livelihoods. Occasionally, the waves overlap; and one inevitably spills over to influence the next.”

One wave is not necessarily superior to the other—it’s more of a matter of taste. To get a better idea of where your preferred styles fall on the spectrum, take a look here.

FIRST WAVE

The first wave often gets a bad rap. This wave represents the Folgers of the world, and the people behind it were business people, not coffee connoisseurs. They were responsible for turning coffee into a major commodity. The upside to that? They revolutionized its marketing along with its packaging, which we still use today. You can thank them for the air-tight cans and pre-ground packs.

SECOND WAVE

Think of the second wave as your Starbucks. “They helped introduce the words ‘latte,’ ‘French Roast,’ and ‘cappuccino’ into consumers’ vocabularies—not to mention their daily lives. They have become so specialized within the world of specialty coffee that they have even created their own language,” Rothgeb wrote. With this wave, the beauty lies in the customization for the consumer. Endless options are at your fingertips, putting the drinker in the driver’s seat.

THIRD WAVE

The third wave represents the artisanal trend taking over Denver. These roasters and baristas revel in the larger locavore and DIY movements. They are dedicated to meticulously honing their craft, and they bring passion and enthusiasm to every part of the process. Rothgeb’s initial depiction of it still rings true today: “For every outlet that opens with a semi-automatic espresso system, there is a third waver, working overtime, staining her hands brown with coffee as she handcrafts the perfect shot. ... These baristi will be able to tell you exactly when their coffee was roasted, how the beans were processed, the idea behind the blend, and offer cupping notes.”

BLACK BLACK

Black Black Coffee began as a series of pop-up shops serving only black coffee. Owner Josh McNeilly still doesn’t offer cream or sugar at his shop in the Taxi building—he wants you to taste his hand-brewed coffee unadulterated—but McNeilly has added traditional espresso drinks to the menu.

Third-wave shops tend to adhere to different proportions when it comes to the amount of milk in their espresso drinks. McNeilly’s lattes at Black Black, for instance, come only in a 6-ounce size, so that the steamed milk doesn’t drown out the espresso’s full range of flavors.



industry—is another hallmark of many in the third wave. “As baristas, we’re the last chapter in the bean’s story,” said Foth. “But we want you to know the whole plot. And if we’re going to educate, we can’t be snobby or standoffish. People like handmade things in Denver, so they’re likely to be curious. Our quality and service have to be super high, so new customers are delighted when they try specialty coffee for the first time.”

I asked Foth if he wasn’t a barista, what he would be. “Maybe an evangelist,” he laughed. “If you think I’m passionate about coffee, you should hear me preach!” He then invited me behind the bar to learn how to pull an espresso shot. Prospective baristas at Corvus train for months before making espresso for guests. After tasting my thin, sour shot compared to Foth’s sweet, fragrant, velvety cup, I could see why.

BREWING IN DENVER

Doug and Saadia Naiman, owners of Aviano Coffee, have been at the forefront of artisan coffee in Denver since their first store opened in 2006. Along the way, Aviano has had three locations, something that helped them hone their craft. Aviano’s new Cherry Creek store is probably the most fully evolved third-wave shop in the city, but it wasn’t easy getting there. “In 2010, when we first moved to Cherry Creek, we quit serving large drinks, shrunk our menu and started offering a market-price coffee,” said Doug. “The response was mixed. Some people said, ‘Good luck charging that for coffee!’ and my baristas were asking us to reduce prices and go back to large-batch brews. I was out of my comfort zone.”

But with the help and advice of Intelligentsia, an early national leader in specialty coffee, the

Naimans stayed the course. On a recent visit, the line at Aviano was out the door, and nearly every seat inside was full.

The shop—which Doug and Saadia designed and built with the help of Vega Architecture, Doug’s brother, their staff of baristas, and coffee industry experts—fairly glows, its sleek modern lines enlivened by warmth of activity. The coffee bar is set up as an island in the center of the space, with elevated bench seating along the wall, effectively putting the baristas on stage.

“We wanted the coffee to be the focal point,” said Saadia. “And we wanted there to be very few barriers between the customers and the baristas, so people can see the care and discipline that goes into their coffee—and so they would feel comfortable asking questions.” Every single detail at Aviano is calibrated in a never-ending quest



There’s one thing all third wave brewers and roasters share, and that’s a passion for coffee education. Locally, Black Black Coffee’s classes offer opportunities to learn in a hands-on lab environment. Mark your calendar for a class this winter!

DECEMBER 20

Manually-brewed Coffee Basics
Advanced Latte Art

JANUARY 17

Espresso Basics
Latte Art Basics

JANUARY 31

Manually-brewed Coffee Basics
Advanced Latte Art
Advanced Coffee Tasting

FEBRUARY 14

Espresso Basics
Latte Art Basics

FEBRUARY 28

Manually-brewed Coffee Basics
Advanced Latte Art
Advanced Coffee Tasting

MARCH 14

Espresso Basics
Latte Art Basics

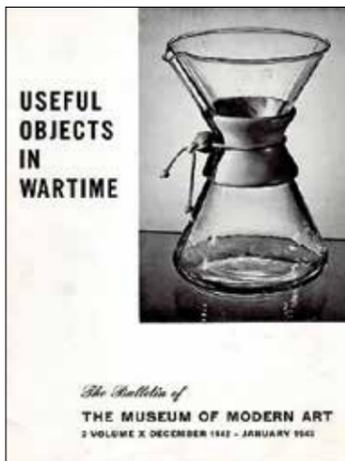
Classes are available for purchase online or in the shop for \$75. They are 2-3 hour, hands-on classes taught by owner Josh McNeilly. +blackblackcoffee.com

BLENDING ART AND SCIENCE

A MODERN CLASSIC INVENTED BY A CHEMIST IN 1941, THE CHEMEX COFFEEMAKER IS A WORK OF ART, QUITE LITERALLY.

The coffeemaker—selected by the Illinois Institute of Technology as one of the best designed items of modern times—is part of the permanent collection at the Museum of Modern Art in New York. Yet the design, which you'll find as a staple in many third wave coffee shops and households today, was inspired by science.

Inventor Peter Schlumbohm, Ph.D. made the modern iconic piece from non-porous, borosilicate glass and fastened it with a wood collar and tie. It brews coffee without imparting any flavors of its own. The Chemex coffeemaker was inspired in spirit by the Bauhaus school of design and in form by laboratory equipment such as the Erlenmeyer flask. Of the design, he explained, "A table must be a table; a chair must be a chair; a bed must be a bed. When, in 1938, the personal desire for coffee came up, my aspect simply was: A coffeemaker must make coffee, and then I applied my knowledge of physics and chemistry."



Many third wave coffee shop owners and roasters encourage brewing your own coffee at home as a more economical way to drink exceptional coffee. The majority of pros recommend the Chemex as the easiest, most consistent method to making a great cup that unlocks almost any coffee's full range of flavors and aromas.

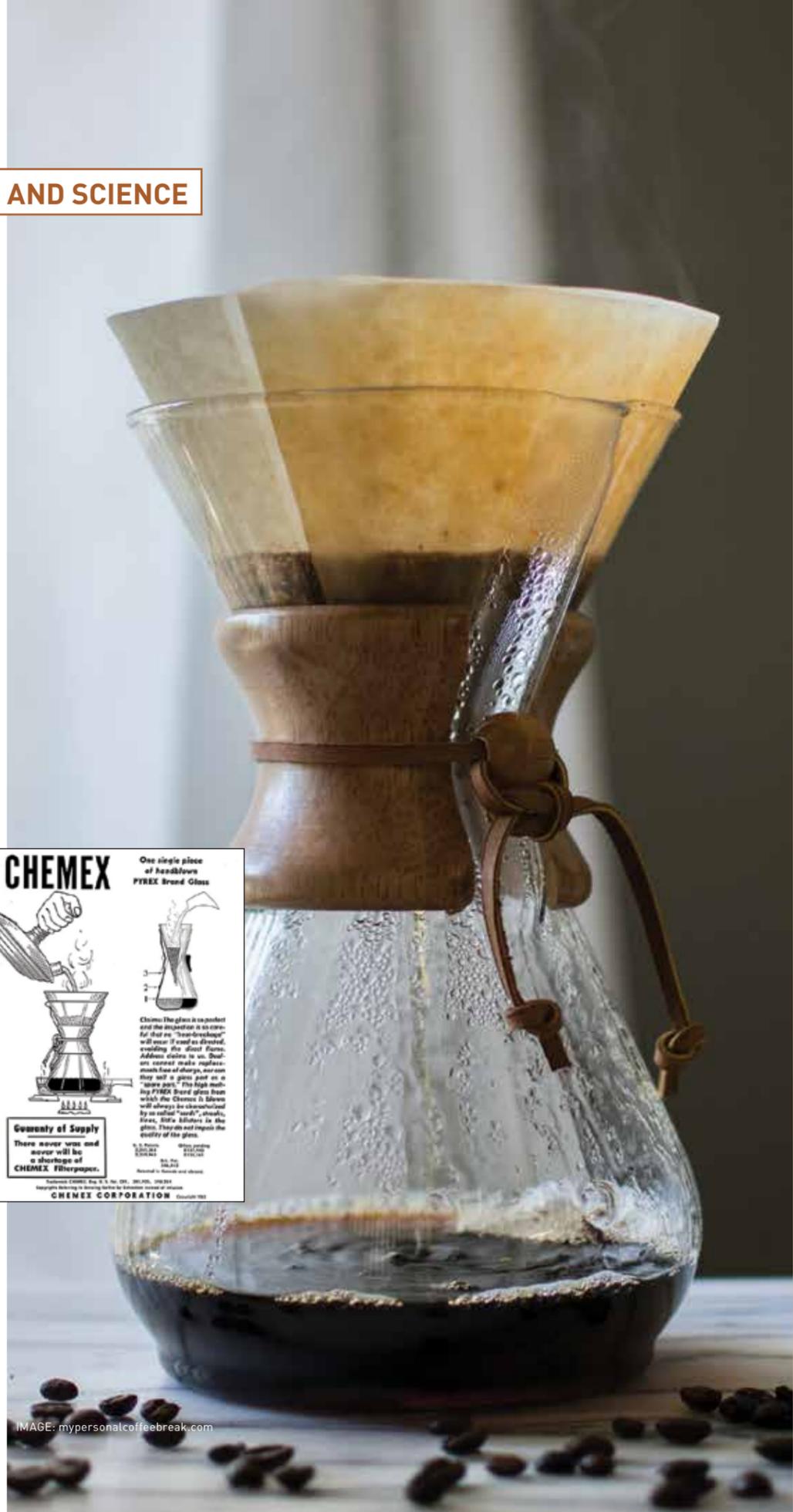


IMAGE: mypersonalcoffeebreak.com



to ensure consistency and reach increasingly sophisticated levels of quality. The handles of the cups are placed at a certain angle, and pour-over grinds and doses—known as recipes—are dialed in several times daily to showcase each coffee's fullest potential. Baristas go through rigorous training, including exams akin to a graduate-level mid-term.

But press Naiman on why he entered the industry, and you'll find a more primal instinct. "My grandfather was European, and I think I first had coffee when I was 4 years old with him and my father," said Doug. "Coffee is this really romantic drink. It has the power to draw us together with family and friends, and in that way it's always there in our memories."

TASTEFUL DEBATE

There is an ongoing conversation in the coffee world when it comes preferences versus quality. Veteran purveyors like Overly bristle a bit at the idea that the third-wave's tendencies are objectively better. "There's a certain bias to some of what the third wave is doing," said Overly. "But they are putting the coffee first, and that's a good thing. It would be nice to see some healthy debate within the movement as it matures."

Although Denver's coffee leaders still check in with their peers on the east and west coasts, they are increasingly engaged in a conversation with each other about how to move forward. This is the same type of collaborative mindset that helped craft beer and spirits blossom here, and it seems only natural that coffee will follow suit, providing the kind of demand that will fuel further progress. Along the way, Denver is poised to make its mark on the coffee world. "I love that coffee is subjective," said DeRose, as we sip our Gesha at MiddleState. "There are parameters for excellence, but no right or wrong answer. So there is constant freshness and progression and challenge. If we can remember this here in Denver, we can really be pioneers."



COLORADO CRAFT COFFEE SHOPS

New roasters and baristas join Denver's coffee community regularly these days. To help introduce to you the craft movement, our coffee connoisseur Aaron Rosenbluth lists his top picks to consider the next time you stop for a cup of joe.

AVIANO COFFEE

Ask for: an iced Angelino
Find it: 244 Detroit Street, Denver
+avianocoffee.com

BLACK BLACK COFFEE

Ask for: a Chemex pour-over made with beans from San Francisco's Four Barrel coffee
Find it: 3459 Ringsby Court, Denver
+blackblackcoffee.com

BLACK EYE COFFEE SHOP

Ask for: a V60 pour-over, the cold-pressed juice, and any of the food from the constantly rotating menu of house-made options
Find it: 3408 Navajo Street, Denver
+drinkblackeye.com

BOXCAR COFFEE ROASTERS

Ask for: a bag of beans, specifically the Ethiopian Yirgacheffe
Find it: 1825 B Pearl Street, Boulder 3350 Brighton Boulevard (The Source), Denver
+boxcarcoffee.com

CORVUS COFFEE ROASTERS

Ask for: a latte made with the in-house almond cashew milk
Find it: 1740 South Broadway, Denver
+corvuscoffee.com

CREMA COFFEE HOUSE

Ask for: a cappuccino and house-made quiche
Find it: 2862 Larimer Street, Denver
+cremacoffeehouse.net

HUCKLEBERRY ROASTERS

Ask for: a slice of pie on "Friday Pie Day" along with a cortado
Find it: 4301 Pecos Street, Denver
+huckleberreroasters.com

LITTLE OWL COFFEE

Ask for: house-made almond milk cappuccino
Find it: 1555 Blake Street, Denver
+littleowlcoffee.com

MIDDLESTATE COFFEE (AT STEADBROOK)

Ask for: a V60 pour-over of Gesha (and pick up a pair of Japanese denim from Steadbrook while you're at it)
Find it: 46 South Broadway, Denver
+steadbrook.com

NOVO COFFEE

Ask for: one of the biweekly "cuppings" to improve your palate
Find it: Roastery: 3008 Larimer Street, Denver Retail: 1600 Glenarm Place, Denver
Retail: 1700 East 6th Avenue, Denver
+novocoffee.com

OZO COFFEE CO.

Ask for: a pour-over, and for home, a monthly coffee subscription
Find it: 5340 Arapahoe Ave., Boulder 1015 Pearl Street, Boulder
+ozocoffee.com

SWEET BLOOM COFFEE ROASTERS

Ask for: an aeropress brew using beans of owner Andy Sprenger's choice
Find it: 1619 Reed Street, Lakewood
+sweetbloomcoffee.com

THUMP COFFEE

Ask for: a cup of coffee from the steampunk brewing machine
Find it: 1201 E. 13th Avenue, Denver
+tbumpcoffee.com

TWO RIVERS CRAFT COFFEE COMPANY

Ask for: a latte sweetened with house-made sauces and syrups
Find it: 7745 Wadsworth Blvd, Suite B, Arvada
+tworiverscoffee.com

JUST BREW IT.

FOR THE HOME | SUPPLIES

LIKE REPLICATING THE CULINARY SKILLS OF AN EXECUTIVE CHEF, IT'S TOUGH TO RECREATE THE WORK OF A PROFESSIONAL BARISTA AT HOME. THERE ARE NUMEROUS STYLISH AND SOPHISTICATED HOME BREWING TOOLS, BUT HERE ARE A FEW STANDOUTS TO HELP YOU GET STARTED.



HARIO V60 BUONO KETTLE

This one is a classic—and for a reason. It's modestly priced (~\$50), has a large capacity (1.2 liters), and packs a low-mounted spout for a precise pour.

+prima-coffee.com



COASTERS

This mod geometric set of coasters from Etsy shop ArtisEverything is made from wood and brings a retro pop to coffee time.

+etsy.com/shop/ArtisEverything



EVA SOLO THERMO CUPS & LUNGO TUMBLER

Coffee too hot to handle? Not with the Eva Solo line, which is wrapped in a sleek silicone sheath and comes in multiple hues.

+studio2bdenver.com



FABLE COFFEE POT

CB2 puts a sweet twist on serving coffee. Originally imagined as a chocolate pot for a London art exhibition, the candy-like handle recalls memories of a windy pier filled with cotton candy stands, toffee apples, and colorful candy sticks.

+cb2.com



HORN COFFEE SCOOP

The Horn Coffee Scoop was designed by a family-owned company that has produced fine horn goods since the 1930s. Scoop up one of these beautiful pieces, made in Denmark.

+trnk-nyc.com



JM & SONS POUR-OVER COFFEE STAND

The pour-over is a traditional Japanese method, which extracts more flavors—so it's no wonder many of the craft coffee shops swear by it. Make your own at home with this creative take on it, built with salvaged barn wood.

+jmandsons.com

HOME COFFEE PRODUCTS



HARIO SKERTON CERAMIC COFFEE MILL

Want coffee on the go? This manual coffee mill is ideal for travelers and campers, and the no-slip rubber bottom keeps it from sliding. It's also great for testing new beans and experimenting with different grind fineness.

+wholelattelove.com



CANTINA COFFEE MUG

There are no surprises about how much coffee is left when drinking from the Cantina Coffee Mug. We love its square handle and that it's made of ultra-durable beaker glass.

+cb2.com



AMERICAN WEIGH POCKET SCALE

For the precise pourer, measure whole beans, the ground coffee, your water, and even the shot of espresso you're brewing. To get it right, an accurate kitchen scale is a must-have, and this 4-by-4-inch scale does the trick.

+americanweigh.com



LINO COFFEE CUP

The LINO collection from notNeutral achieves a seamless marriage of form and function. Used by home brewers and craft coffee shops alike, the wide mouth accommodates the drinker's nose to take in the aroma, and the base is thick to retain heat. Buy one for your home kitchen or try it out at shops like Aviano.

+notneutral.com