

Cambridge Physics Centre presents:

COFFEE BEANS: Pressure, Volume and Temperature

by Dr William G. Proud

Institute of Shock Physics, Imperial College London and XueCam Coffee, Chesterton, Cambridge

In the last 100 years the technology of coffee has advanced significantly. Roasting spoons, rotating ovens, French presse, moka pots, espresso machines and recently aeropress have taken coffee from 'black sooty clots' to 'light, frothy, nutty', and the splendours of the colour-intense flavour wheel. There is an increasing understanding of the physics, chemistry and genetics of coffee to provide a huge range of possibilities, and a reproducible individually-tailored drink. This talk will introduce these concepts and discuss how such a commonplace drink involves basic science and engineering.

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6pm on Thursday 6th December 2018

Pippard Lecture Theatre, Cavendish Laboratory,
J J Thomson Avenue, Cambridge

Directions at

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No need to book, just turn up