

GUIDE TO COFFEE GRIND SIZE

Setting a grinder up initially can be tricky. The coffee needs to be fine enough to pick up the flavour profiles of the coffee, however not too fine to over extract the coffee.

The best way to think of this is comparing a bucket of sand and a bucket of gravel. If you pour water over a bucket of gravel the water will pass through quickly to the bottom, if you pour water over a bucket of sand it will slowly seep through the sand until it reaches the bottom.

TOO COARSE

Like gravel



Very large particles
Water flows through too quickly.

RESULT:

Under-extraction
Weak, sour, thin.



TOO FINE

Like sand



Very small particles
Water flows through too slowly.

RESULT:

Over-extraction
Bitter, harsh, dry.



JUST RIGHT

Like beach sand



Consistent, even particles
Water flows through evenly.

RESULT:

Balanced extraction
Sweet, smooth, full flavour.



RECIPES & CONSISTENCY

All our coffees come with brew recipes for how to make the perfect coffee. These should include how many grams of coffee are required and how long extraction should take based on this.



ADJUST, TEST, REPEAT

Remember, adjustments made to how coarse the coffee is ground, how much coffee is around, and tamping pressure can all make a difference. Ensure that you only adjust one thing at a time and then test. Small adjustments can make a big difference.



QUICK TIPS

- Start with your recipe as a guide
- Adjust grind size in small increments
- Too fast? Grind finer
- Too slow? Grind coarser
- Taste and dial in – it's worth it!



GREAT COFFEE IS IN THE DETAILS

Dial in your grind, stay consistent, and enjoy better coffee every time.

