

COFFEE GRIND CHART



If you want to enjoy a delicious cup of coffee, consider grinding your own. Apart from the wonderful aroma and taste obtained from freshly ground coffee, you'll be able to control the grind size, which has a huge impact on flavor. For the best taste, fresh is always the best choice.

1



Turkish



Extra Fine Grind:

looks like baking powder with a light, powdery feel

2



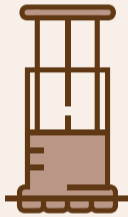
Espresso Machine



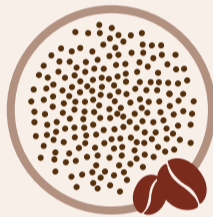
Fine Grind:

looks like fine salt, feels soft, and when pressed it clings together

3



Aeropress



Medium-Fine Grind:

has a grainy feel and looks like table salt

4



Pour-over



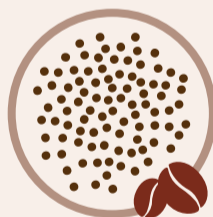
Medium Grind:

looks like potting dirt with a crumbly feel

5



Home Coffee Maker



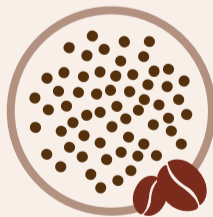
Medium-Coarse Grind:

looks like coarse sand and feels like it, too

6



French Press



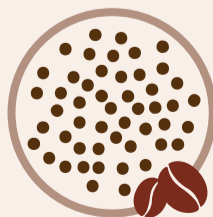
Coarse Grind:

consistency like Kosher or sea salt, with even chunks

7



Cold Brew Toddy



Extra Coarse Grind:

very rough texture like that of cacao nibs

