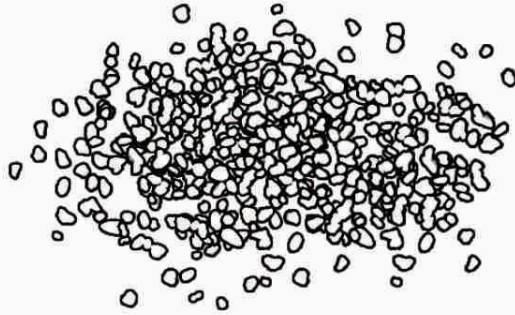


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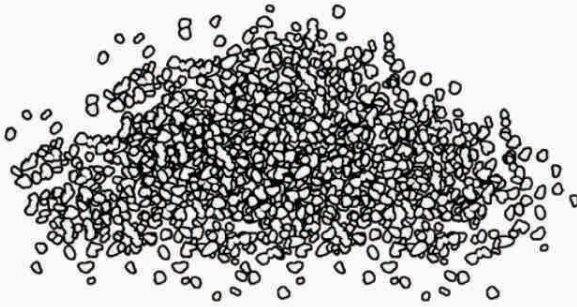
# Grind Chart

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## Very Coarse Grind

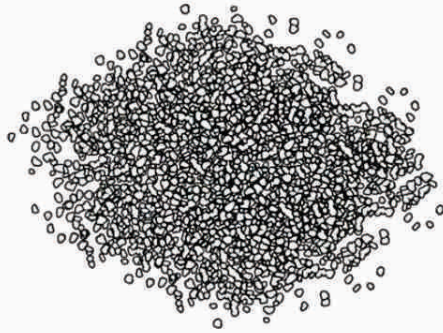
This is about the largest most grinders will allow. Suitable for the simplest brewing methods like *Cold Brew* or *Cowboy coffee*, when done correctly it should be similar to peppercorns.



## Coarse Grind

This rough grind is the ideal grind for a *French Press* or *Perculator*.

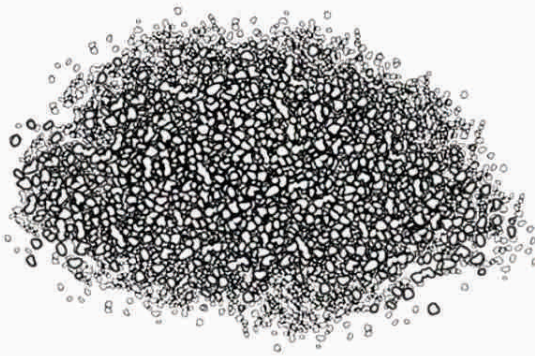
The ideal course grind looks a little like sea salt, the kind you put into a salt grinder.



## Medium-Coarse Grind

Right in the middle of medium and coarse on the grind chart, you're going to want this for *Chemex*, *Solo Brewer* or *Clever Dripper* brewing.

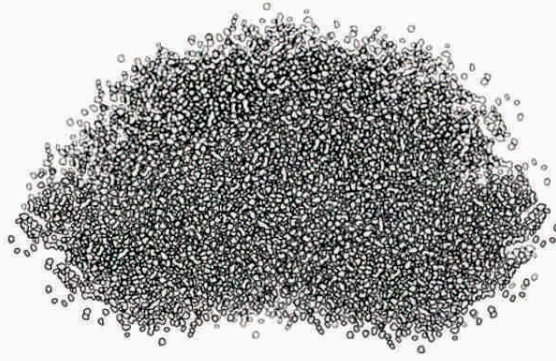
Similar looking to rough sand - the kind you might see in construction.



## Medium Grind

Probably the most common grind you will come across other than Espresso. This is the grind for most *Drip* and *Pour-Over* methods as well as longer brewing *Aeropress* models and *Siphon* brewers.

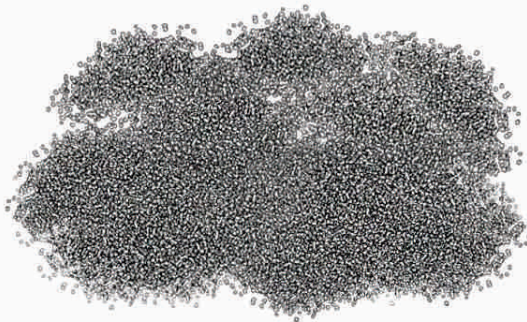
Consistency wise, aim for regular sand.



### Medium-Fine Grind

Very similar in use to the medium grind, the medium-fine grind is best suited to *Pour-Over* and *Siphon* brewers, choosing medium-fine vs medium really comes down to personal preference and the brand of your brewing equipment.

The medium-fine grind is also well suited to *Vacuum* brewers and *Aeropress*. It should be a little finer than sand.



### Espresso (Fine) Grind

The most common grind you will see. This is the grind for *Espresso* and *Mocha* pots.

It's the same size as, well - Espresso. A little finer than table salt.



### Turkish Grind

Last on the list is a grind so Fine you will probably need a special Turkish grinder. Only used for *Ibrik* (Turkish coffee) brewing.

It's has the consistency of Flour.