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'B' IS FOR BURRS

Why burrs are so important to speciality coffee.

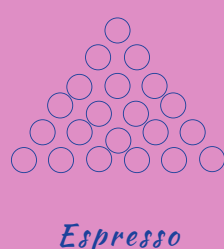
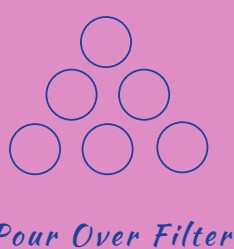
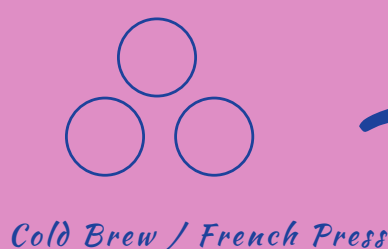


WHAT IS A BURR?

Burrs are serrated plates (often metal) used for grinding coffee. The plates are often separated by just a few millimetres and spun using a powerful motor to create a grinding action on any coffee that falls between them.

GRINDING COFFEE

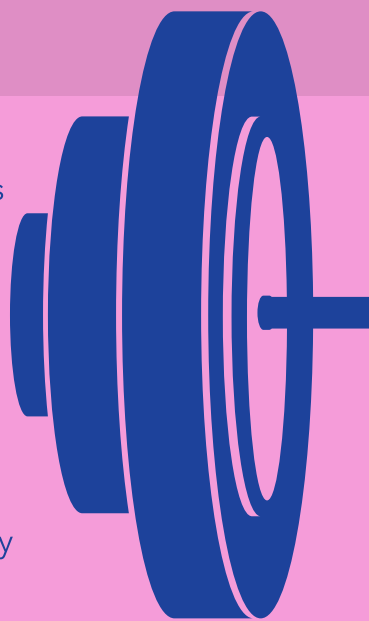
We grind coffee to extract the flavour from within in when brewing. Different brewing techniques require different grind sizes to ensure the optimum extraction of pleasant characteristics (notes, flavours, mouthfeel).



BUILT TO BE TOUGH

Burrs are built to withstand a tremendous amount of wear and tear. A busy London cafe will serve up to 700 cups of coffee per day, that's a lot of grinding! That's why good quality burrs are often thick solid plates made of steel alloy.

This can make them very expensive to replace, but they do need replacing every so often!



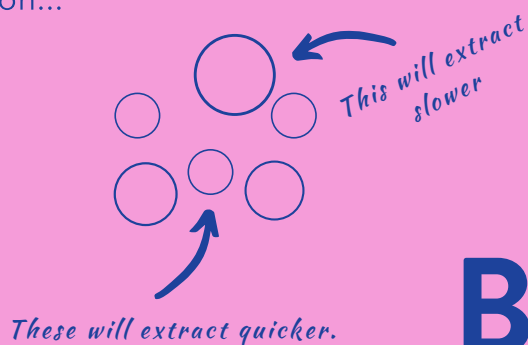
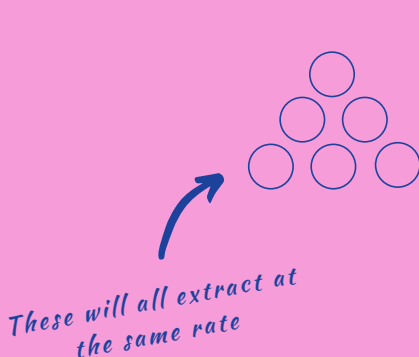
BURRS OR BLADES?

Home coffee drinkers often see blade grinders as an option to grind their coffee at home. These may do a fine job on herbs and spices but will often result in an inconsistent coffee grind because the beans are actually being hacked at and not ground.

All professional coffee grinders feature burrs.

WHY WE NEED A CONSISTENT GRIND

It's all about flavour extraction...



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