

GRIND SIZING FOR THE DF64 COFFEE GRINDER

DFGRINDERS.COM

WHY IT MATTERS

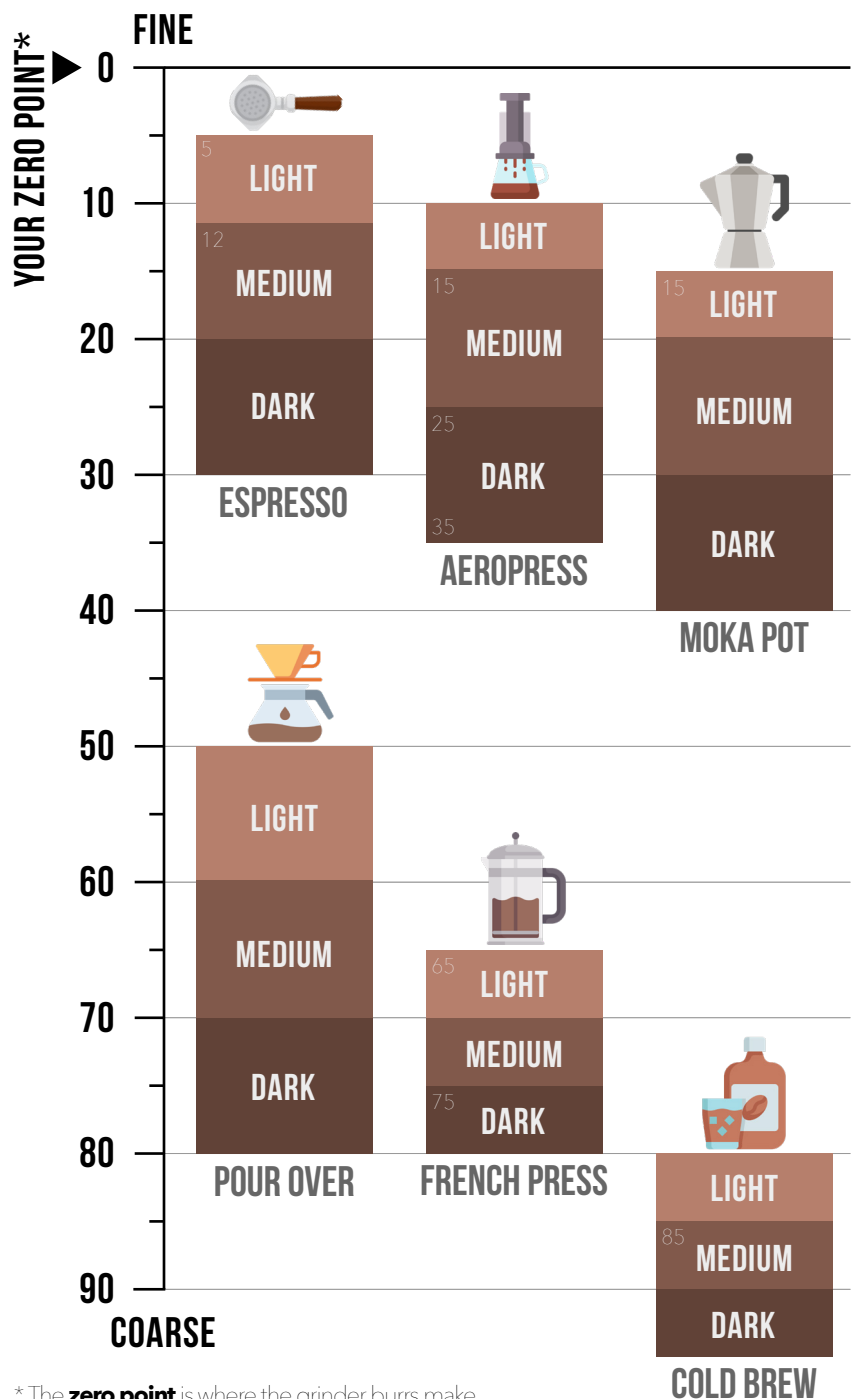
Grind size is the foundation of great coffee. It controls extraction, affecting balance, flavor, and mouthfeel. Too fine, and your coffee may taste bitter and over-extracted. Too coarse, and it could be weak and sour. The DF64 gives you precise control to fine-tune your grind for each brewing method, ensuring the best balance of sweetness, acidity, and body in every cup.

START HERE & ADJUST TO TASTE

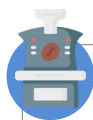
Use this chart as a starting reference, then adjust based on taste. We couldn't fit all the amazing coffee types here so we included the most common. If your coffee is sour and under-extracted, try a finer grind. If it's bitter and over-extracted, go coarser. Small changes make a big difference, especially when you are close to the right settings! There's no one-size-fits-all: your preferred grind depends on beans, brew method, and personal taste.



BEAN VARIABLES TO CONSIDER WHEN DIALING IN YOUR GRIND SIZE:

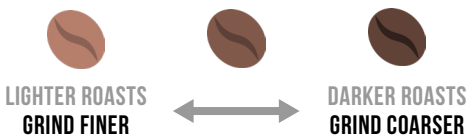


* The **zero point** is where the grinder burrs make contact, marking the finest possible setting. This is crucial for calibration, but improper adjustment can damage your grinder. To avoid burr damage, always adjust while the grinder is running. Listen for a light "chirping" sound—this indicates the burrs are touching.



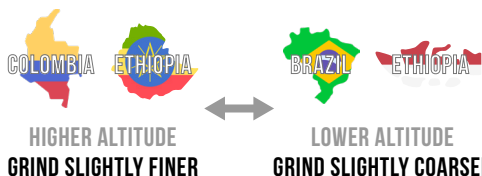
ROAST LEVEL HIGH IMPACT

Light roasts retain more density and need a finer grind to enhance extraction, bringing out their bright, complex flavors. Dark roasts are more porous and grind easily—using a slightly coarser setting prevents over-extraction and bitterness.



ORIGIN & VARIETY MODERATE IMPACT

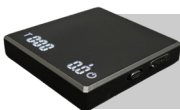
Higher-altitude beans are denser, while lower-altitude beans are softer. Some regions grow various varieties of coffee, each of which may have differing densities.



PROCESS LOW-MODERATE IMPACT

Washed coffees are cleaned and more consistent. Honey-processed beans have variable sugar content, while natural processing retains more oils.

WASHED (WET PROCESS)	MOST CONSISTENT	NO GRIND ADJUSTMENT
HONEY PROCESS	VARIABLE SUGAR CONTENT	MAY NEED MORE COARSE OR FINE
NATURAL (DRY PROCESS)	MORE OILS & FRUIT CONTENT	SLIGHTLY MORE COARSE GRIND



Other key factors like **dose** and **brew ratio** are essential for great coffee. Don't forget to use a reliable **coffee scale** to achieve consistent results.