

A Beginner's Grind Guide for AeroPress

QUICK TIPS FOR GRINDING



Use a burr grinder vs blade for the most consistent grind



Grind consistency matters & leads to a more even extraction



Grind your beans on demand for the freshest, most robust flavor profile



Grind size & time work together—in general, finer grind equals shorter brew time and smoother taste

TASTE	HOW TO FIX
Sour, weak, lacks depth	Try grinding finer and/or steeping longer
Too strong	Use less coffee or grind coarser
Bitter, astringent, dry	Check to make sure the coffee grounds are level before pouring in your water. Lower water temperature and less steep time can also help.

FINER GRIND	COARSER GRIND
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More overall surface area = higher extraction

Less overall surface area = lower extraction

GRIND SIZING



VERY FINE

FINE

MEDIUM FINE

MEDIUM

MEDIUM COARSE

COARSE

BREW TIMES

1 minute

2-3 minutes

3+ minutes

POPULAR GRIND SETTINGS FOR AEROPRESS

<p>FELLOW ODE</p> <p>1-3.5</p> <p>on dial</p>	<p>NICHE ZERO</p> <p>26-38</p> <p>on dial</p>	<p>BARATZA ENCORE</p> <p>10-16</p> <p>on dial</p>	<p>TIMEMORE CHESTNUT</p> <p>14-20</p> <p>clicks</p>
<p>COMMANDANTE C40</p> <p>14-24</p> <p>clicks</p>	<p>1ZPRESSO J-MAX</p> <p>190-250</p> <p>clicks</p>	<p>KNOCK AERGRIND</p> <p>1.8-2.2</p> <p>rotations + number</p>	<p>HARIO SKERTON PRO</p> <p>4-9</p> <p>clicks</p>