

GRIND SIZE

GUIDE

Choose the **right grind** for every brew.



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TURKISH

01 / 08 EXTRA FINE

Rich traditions. Bold flavours.



BREW METHOD



Turkish / Ibrik

GRIND SIZE



$\leq 200 \mu\text{m}$

TEXTURE



Like flour /
talcum powder

ESPRESSO

02 / 08 FINE

Intense flavour in every shot.



BREW METHOD



Espresso (9-bar)

GRIND SIZE



200 - 400 μm

TEXTURE



Like fine salt /
fine beach sand

SOUTH INDIAN FILTER & MOKA POT



03 / 08 MEDIUM-FINE

Heritage meets great coffee.

BREW METHOD



South Indian Filter /
Moka Pot

GRIND SIZE



Moka Pot: 300 - 450 μ m
South Indian Filter: 350 - 600 μ m

TEXTURE



Like dry table salt /
fine cornmeal

AEROPRESS



04 / 08 MEDIUM-FINE

Steep, then press gently through a filter.

BREW METHOD



AeroPress

GRIND SIZE



300 - 700 μm

TEXTURE



Like dry table salt /
fine cornmeal

POUR OVER



05 / 08 MEDIUM

Clean cups. Brighter moments.

BREW METHOD



Pour Over / Drip Coffee

GRIND SIZE



450 - 750 μm

TEXTURE



Like sugar /
sand

ELECTRIC DRIP FILTER



06 / 08 MEDIUM

Automatic brewing. Follow your machine's grind guidance.

BREW METHOD



Electric drip / filter
Automatic coffee machine

GRIND SIZE



550 - 900 μm

TEXTURE



Like sugar /
sand

FRENCH PRESS

07 / 08 COARSE

Fuller bodies. Deeper conversations.



BREW METHOD



French Press / Channi /
Cupping

GRIND SIZE



800 - 1200 μm

TEXTURE



Like breadcrumbs /
granulated sugar

COLD BREW

08 / 08 EXTRA COARSE

Smooth sips. Longer days.



BREW METHOD



Cold Brew

GRIND SIZE



1000 - 1400 μm

TEXTURE



Like cracked
peppercorns

YOUR *Perfect* CUP STARTS HERE



USE THIS GUIDE AS A STARTING POINT

- Every coffee, grinder and brewing method behaves a little differently. Use the recommended grind sizes in this guide to get close, then make small adjustments based on taste.

KEEP YOUR COFFEE FRESH

- Store coffee in an airtight container in a cool, dry place away from direct light.
- For the best experience, grind your coffee fresh whenever possible.

QUICK ADJUSTMENT GUIDE

-  Coffee tastes sour, thin or weak?
Try grinding a little finer.
-  Coffee tastes bitter, harsh or brews too slowly?
Try grinding a little coarser.
-  Change one thing at a time.
Small adjustments make it easier to understand what improves your cup.



REMEMBER

- Grind-size micron ranges are approximate starting points. Results can vary depending on the grinder, coffee variety, roast level, brewing equipment and recipe.
- Texture comparisons and images in this guide are illustrative and not shown to exact scale.