

# Grinding Guide



Most pre-ground coffee is “for all methods”, equivalent to our medium fine grind, but you can often get more out of your coffee by selecting a more appropriate grind.

In general if your coffee is too coarse it could come out too weak, if it is too fine it could be bitter-tasting or clog up your coffee maker.



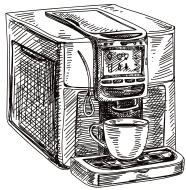
## Plunger or Cafetiere

We recommend medium. Some prefer medium to fine for extra strength others choose coarse to minimise grounds in the coffee.



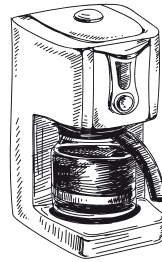
## Stove Top Espresso

We advise medium to fine. Some prefer filter fine but this can lead to excess pressure if tightly packed.



## Electric Espresso

Most machines require fine. High end and professional cafe machines use fine espresso. Tip: try reducing the grind till the coffee takes about 15 seconds to come through.



## Paper Filter, Permanent Filter

Medium to fine (permanent) or fine (paper), but a simple filter cone with paper may need medium to fine on the lighter roasts to avoid clogging.

## Very Fine Grinds

Powder (also called Turkish) allows the coffee grounds to settle in a cup.

**Our freshly roasted coffee is still better still if you grind your beans every morning. But your grinding options are limited, so many customers leave it to us.**

- 1. Electric mills** - which can be set to different grinds, not cheap
- 2. Hand mill** - not too noisy but can be hard work on milder roasts which are less brittle
- 3. Simple coffee grinder or cutter** - chops up the beans and can be noisy.

