

BUTTERWORTH & SON

coffee roasters

COFFEE GRIND GUIDE

When brewing a coffee, the grind size of the bean plays one of the biggest roles in the taste of your brew. Every brew method requires a slightly different grind in order to produce the best tasting coffee for that method.

Brewing Method	Grind Size	Description	Brew Time	Notes
French Press	Coarse	Large particles, like rough breadcrumbs	4-5 mins	Suitable for methods with longer brew times; coarse grind minimises over-extraction.
Drip Coffee, Pour-Over	Medium	Consistency of table salt	2-3 mins	Versatile grind size suitable for various drip-based methods.
Espresso, Moka Pot	Fine	Similar to fine sand or powdered sugar	20-30 sec	Essential for proper espresso extraction; fine grind aids in pressurised brewing methods.

Kindly note that finding the perfect grind for your brew method may involve a bit of experimentation and error... but the end results are always worth it!



We highly recommend the practice of purchasing whole beans and grinding them just before brewing. This small step can make a monumental difference in your daily cup of joy.

We have two exceptional grinders that are sure to elevate your coffee ritual to new heights:

[Comandante C40 Nitro Blade MK4 Grinder](#)

Crafted with precision and passion, its Nitro Blade burrs deliver uniform grinding, unlocking rich aromas and flavours. Elevate your coffee ritual with this masterpiece of design and functionality.

[Mahlkonig X54 Home Grinder](#)

Precision meets convenience in this exceptional grinder, ensuring uniform grinding for maximum flavour extraction. Discover the art of customisation as you effortlessly adjust grind size. Unlock the essence of your coffee beans and savor every sip with the Mahlkonig X54 Home Grinder.

Email us at: office@butterworthandson.co.uk