

# BEFORE YOU BREW

# Coffee Grind Guide

## Extra Coarse

**CONSISTENCY:** Peppercorns

**USES:** Cold Brew, Cowboy Coffee

**EXTRACTION RATE:** Extremely Slow



## Coarse

**CONSISTENCY:** Sea Salt

**USES:** French Press, Percolators, Cupping/Tasting

**EXTRACTION RATE:** Very Slow



## Medium-Coarse

**CONSISTENCY:** Rough Sand

**USES:** Immersion Brewers, Batch Brewers

**EXTRACTION RATE:** Slow



## Medium

**CONSISTENCY:** Regular Sand

**USES:** Drip Brewers with Flat Bottom Filters, Single-Serve Brewers, Vacuum Brewers, Stovetop Brewers

**EXTRACTION RATE:** Moderate



## Medium-Fine

**CONSISTENCY:** Between Sand and Sugar

**USES:** Pour Over Brewers, Drip Brewers with Cone Shaped Filters

**EXTRACTION RATE:** Slightly Faster Than Medium



## Fine

**CONSISTENCY:** Sugar

**USES:** Espresso Machines

**EXTRACTION RATE:** Fast



## Extra Fine

**CONSISTENCY:** Powdered Sugar

**USES:** Turkish Coffee, Arabic Coffee

**EXTRACTION RATE:** Very Fast

