

Coffee grind size chart

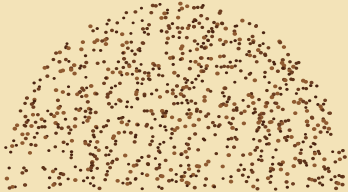
From powder to breadcrumbs. Rub a pinch between your fingers and find its match.

Sizes are approximate: there is no official micron standard, and grinders differ.

Finer

Extra fine

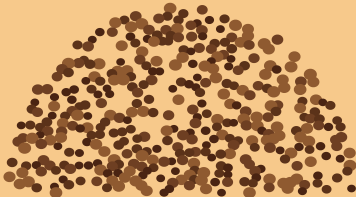
Like powdered sugar or flour
About 0-200 microns



Turkish

Fine

Like table salt
About 200-400 microns



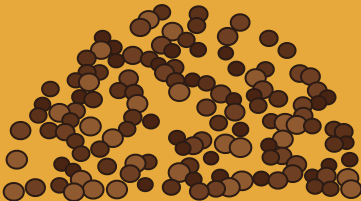
Espresso



AeroPress

Medium-fine

Like fine sand
About 400-600 microns



Pour over



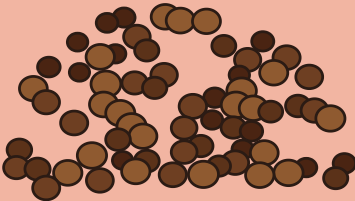
Moka pot



AeroPress

Medium

Like regular sand
About 600-800 microns



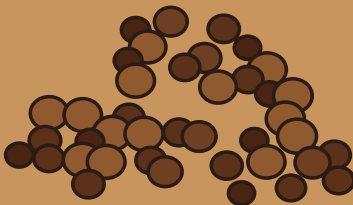
AeroPress



Moka pot

Medium-coarse

Like kosher salt
About 800-1000 microns



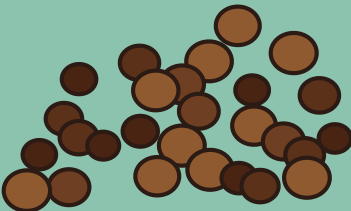
Chemex



French press

Coarse

Like coarse sea salt
About 1000-1200 microns



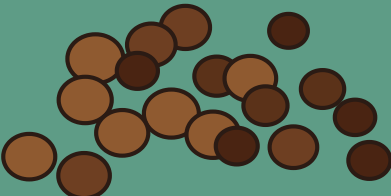
French press



Cold brew

Extra coarse

Like breadcrumbs or cracked peppercorns
About 1200-1400 microns



Cold brew

Coarser