

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

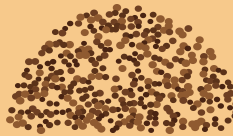


Turkish

Fine

Like table salt

About 200-400 microns



Espresso

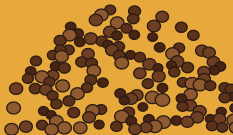


AeroPress

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

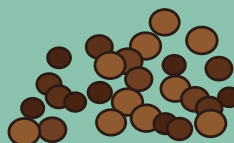


French press

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



coffeelover.blog

Typical settings. Adjust to taste: finer extracts more, coarser extracts less.