



The Complete Coffee Grind Size Guide

Espresso Machines & Drip Coffee Makers

By Pine & Steel Coffee Company

Roasted for the working class.

Why Grind Size Matters

Grind size directly controls extraction. Too fine and water struggles to pass, causing bitterness. Too coarse and water rushes through, resulting in sour or weak coffee. Correct grind size ensures balance, body, and flavor clarity.

Understanding Extraction

Extraction is the process of dissolving soluble compounds from coffee grounds. Finer grinds increase surface area and extraction speed. Coarser grinds slow extraction, requiring longer contact time.

Espresso Grind Size Explained

Espresso requires a fine grind similar to powdered table salt. Because brew time is short (25–30 seconds), grind consistency is critical. Even small changes drastically affect shot timing and flavor.

Dialing In Espresso Shots

If your shot pulls too fast, grind finer. If the machine chokes or pulls too slow, grind coarser. Target a 1:2 ratio (18g in, 36g out) in 25–30 seconds.

Drip Coffee Grind Size Explained

Drip coffee uses a medium grind similar to granulated sugar. This allows proper extraction over a 4–6 minute brew cycle.

Adjusting Drip Coffee Flavor

Bitter coffee means the grind is too fine. Weak or sour coffee means the grind is too coarse. Adjust incrementally and keep notes.

Burr Grinders vs Blade Grinders

Blade grinders chop beans unevenly, producing mixed particle sizes. Burr grinders crush beans uniformly, improving consistency and flavor. For espresso, a burr grinder is mandatory.

Grind Size Reference Chart

Extra Fine – Turkish Coffee

Fine – Espresso

Medium – Drip Coffee

Medium-Coarse – Pour Over

Coarse – French Press

Freshness & Storage

Always grind immediately before brewing. Store whole beans in an airtight container away from heat, light, and moisture.

Final Brewing Advice

Change one variable at a time. Consistency beats complexity. Great coffee is built on repeatable fundamentals.

Pine & Steel Coffee Company

Roasted by blue-collar workers, for blue-collar workers.

Visit us at pineandsteelcoffee.com