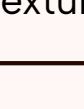




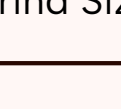
# Grind Size Guide

Brew the Perfect Cup with the Right Grind

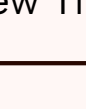
At Paul John Indian Caffeine, we perceive coffee as more than just a drink; it's an experience that invigorates the senses and brings communities together. Our passion for excellence compels us to source superior beans from the fertile terrains of Coorg and Chikmagalur in Karnataka, India. Known for their longstanding coffee cultivation, these regions impart distinctive flavor profiles to our beans, making each cup a testament to their rich heritage.



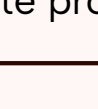
Texture



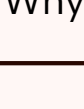
Grind Size



Brew Time



Taste profile



Why

## Extra Coarse Grind

### Cold Brew



Large and chunky, like rock salt or coarse peppercorns.



~1.5 mm



8–24 hours (long steep for smooth extraction)



Ultra-smooth, naturally sweet, and low in acidity.



Cold brewing requires slow extraction, and an extra-coarse grind prevents bitterness while ensuring a clean, refreshing coffee concentrate

## Coarse Grind



Chunky, similar to kosher salt or coarse sea salt.



~1.0 mm



4 minutes for full immersion brewing.

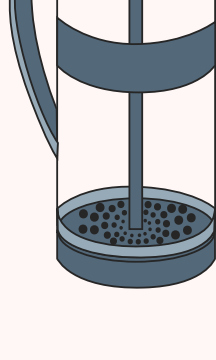


Rich, full-bodied, and mellow, with balanced oils and low acidity.



A coarse grind allows for slow, even extraction, preventing over-extraction and bitterness in immersion-style brewing.

### French Press



## Medium-Coarse Grind

### Pour-Overs



Slightly gritty, like coarse sand or rough sugar.



~0.85 mm



3–4+ minutes (slow filtration enhances clarity).



Clean, crisp, and bright, with delicate flavor notes.



A medium-coarse grind prevents over-extraction in thicker filters, giving a smooth and nuanced taste.

## Medium Grind



Like granulated sugar or beach sand



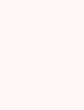
~0.75 mm



3–5 minutes (balanced extraction).



Smooth, well-rounded, with moderate acidity and clarity.



The standard for most coffee machines—ensures even flow and balanced flavor.

### Drip Coffee



## Medium-Fine Grind

### Moka Pot, AeroPress (short brew), Siphon Brewers



Similar to fine table salt or gritty sand.



~0.5 mm



1–3 minutes (fast but controlled brewing).



Bold, full-flavored, and smooth, without bitterness.



Slightly coarser than espresso, this grind prevents over-extraction while delivering a rich, smooth taste.

## Fine Grind



Soft and powdery, like powdered sugar.



~0.30 mm



20–30 seconds under high pressure.



Rich, intense, and concentrated with a thick crema.



A fine grind allows for maximum extraction in a short time, creating a bold and aromatic shot of espresso.

### Espresso Machines, Moka Pot (if finer), Aeropress (short steep)



## Extra Fine Grind

### South Indian Filter Coffee



Ultra-fine, almost like flour or talcum powder.



~0.10 mm



10–12 minutes for slow drip brewing in a traditional Indian filter.

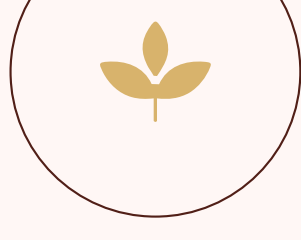


Deep, bold, and syrupy with a rich aroma.



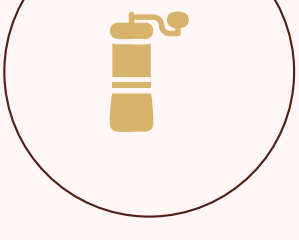
South Indian Filter Coffee requires a very fine grind to allow for slow, controlled dripping, extracting a strong and aromatic decoction.

## Tips for the Best Coffee Experience



### Grind Fresh

For maximum flavor, grind your beans just before brewing. Freshly ground coffee preserves the aromatic oils and flavors that pre-ground coffee loses over time.



### Use a Burr Grinder

Burr grinders provide a consistent grind size, which is crucial for even extraction and a balanced cup. Unlike blade grinders, burr grinders crush beans uniformly, enhancing the brewing process.



### Store Properly

Keep your coffee beans in an airtight container, away from light, heat, and moisture to maintain their freshness and flavor.



### Adjust to Taste

Coffee brewing is both an art and a science. Feel free to experiment with grind sizes and brewing times to find what best suits your palate.