Coffee Grind Size Chart

How fine to grind for each brewing method

Grind	Looks like	Method	Contact time with water
Extra fine	powder, flour	Turkish coffee (cezve)	up to 3 min, boiled
Fine	fine sand	espresso	25–32 s under pressure
Medium-fine	table salt	moka pot, AeroPress	1–5 min
Medium	sand	V60, Kalita, drip machine	2:30–5 min
Medium-coarse	coarse sand	Chemex, large filter batches	4–5 min
Coarse	coarse sea salt	French press, cupping	4 min
Extra coarse	cracked pepper	cold brew	12–18 h

The rule

The shorter the contact between coffee and water, the finer the grind. When coffee tastes **sour, salty or hollow**, it is under-extracted: grind finer. When it tastes **bitter, astringent or dry**, it is over-extracted: grind coarser.

Why the grinder matters

- A conical or flat burr grinder grinds evenly. A blade “grinder” chops coffee into both dust and large pieces, and the taste is uneven.
- Every grinder has a different scale. The chart describes the result, not the number on your grinder: start in the middle of the range for the method and fine-tune.
- Ground coffee loses aroma within minutes. Only grind the dose you are about to brew.