Grind Size Chart

Last checked: November 4, 2026

Chart page (the live, interactive version):
https://baristabetter.com/guides/grind-size-cheat-sheet-by-brew-method/

Bands run 0 extra coarse to 5 espresso-fine. Particle sizes are not claimed. Rows list the pages opened on 2026-11-04; single-source rows are labelled.

Grind size by brew method

Bands run from 0 (extra coarse) to 5 (espresso-fine). Grinders differ, so treat this as a starting point and adjust by taste.

Method	Grind	Band (0 coarse to 5 fine)	Balanced ratio
Drip coffee	Medium	2: Medium	1:16
Pour-over	Medium (1 source)	2: Medium	1:16
French press	Coarse	1: Coarse	1:15
AeroPress	Medium-fine	3: Medium-fine	1:14
Moka pot	Fine (finer than drip, coarser than espresso) (unconfirmed)	4: Fine (moka)	1:10
Cold brew concentrate	Extra coarse	0: Extra coarse	1:5
Espresso	Fine, espresso-specific	5: Espresso-fine	1:2

If it tastes off

Sour or weak: grind finer or brew longer. Bitter or harsh: grind coarser or brew shorter. Change one thing at a time.

Sources

National Coffee Association: How to Make Drip Coffee

https://www.aboutcoffee.org/brewing/drip/

1 to 2 tablespoons of ground coffee per 6 ounces of water; about 5 minutes of contact; medium grind (like kosher salt). Checked November 4, 2026.

Seattle Coffee Gear: Achieving the Gold Cup Standard

https://www.seattlecoffeegear.com/blogs/learning-center/achieving-the-gold-cup-standard-your-guide-to-brewing-excellence

Reports the SCA Gold Cup guidance: 55 g of coffee per litre of water (roughly 1:18), 195 to 205 degF, medium grind for a drip brewer, 4 to 6 minutes. A retailer page quoting the SCA; the SCA page itself was not reachable. Checked November 4, 2026.

National Coffee Association: How to Make Pour-Over Coffee

https://www.aboutcoffee.org/brewing/pour-over/

1:13 to 1:16 by weight; 93 +/- 3 degC; 2 to 4 minutes of contact; medium grind; bloom with twice the coffee weight in water. Checked November 4, 2026.

National Coffee Association: How to Make French Press Coffee

https://www.aboutcoffee.org/brewing/french-press/

1:10 to 1:16 by weight; 93 +/- 3 degC; about 4 minutes; coarse grind (like rock salt). Checked November 4, 2026.

Stumptown Coffee Roasters: French Press brew guide

https://www.stumptowncoffee.com/brew-guides/french-press

56 g coffee to 850 g water (about 1:15), water about 205 degF, coarse grind, about 4 minutes. Checked November 4, 2026.

Home Grounds: AeroPress instructions

https://www.homegrounds.co/aeropress-instructions/

16 to 17 g coffee to 220 g water (about 1:13), water 175 to 205 degF, medium-fine grind (like table salt), about 2 minutes. Checked November 4, 2026.

Stumptown Coffee Roasters: AeroPress brew guide
https://www.stumptowncoffee.com/brew-guides/aeropress
17 g coffee to 220 g water (about 1:13), about 205 degF, fine grind (table salt), just under 2 minutes. Checked November 4, 2026.

National Coffee Association: How to Make Cold Brew Coffee
https://www.aboutcoffee.org/brewing/cold-brew/
1 g coffee to 4 to 5 g water (1:4 to 1:5); room temperature or cooler; about 12 hours or overnight (steeping can run 12 to 18+ hours); coarse grind. Checked November 4, 2026.

Wikipedia: Cold brew coffee
https://en.wikipedia.org/wiki/Cold_brew_coffee
Coarse-ground beans soaked in water for 12 to 24 hours, at room temperature or chilled. Checked November 4, 2026.

National Coffee Association: How to Make Espresso
https://www.aboutcoffee.org/brewing/espresso/
1 g dry coffee to 2 g espresso (1:2); 20 to 30 seconds; fine grind (like table salt). Checked November 4, 2026.

Wikipedia: Ristretto
https://en.wikipedia.org/wiki/Ristretto
Same coffee as a normal shot with half the water, pulled in 20 to 30 seconds; a double shot uses 14 to 18 g of ground coffee. Checked November 4, 2026.

Figures are starting points taken from the pages above, not medical or maker advice. Check your own equipment and ask a professional about health questions.