

Finding The Best Grind

Consider the grind of the coffee beans.

The Brunel Coffee Espresso blends are designed to make an excellent espresso, your optimum grind will vary depending on which of our blends, and the roast of the bean.

Darker roasts will require a coarser grind than a medium roast to achieve the correct brewing time and beverage volume.

Consistency of the coffee grind is also vital to insuring consistent brewing results. The right grinder is essential to achieving the right balance.

Grinders are available in a two basic types – Burr Grinders and Blade Grinders –

Consider using an “On-Demand” grinder which dispenses the exact dose of fresh coffee every time as opposed to a grinder with a “dosing chamber” which can be hit and miss with the dispensed dose.

Blade grinders are designed to chop the coffee beans with a whirling blade, much like a propeller. These grinders work well for grinding coffee but can be a little inconsistent as the blades do not give a consistent grind, and they produce heat which can affect the flavour of the beans.

Burr grinders use two opposing grinding cylinders to crush the beans into a consistent size. The distance of the cylinders from one another determines how coarse or fine the grind. The burr grinders are usually much slower than the blade types, which results in less heat to affect the coffee flavour.

The grinder settings are relative. The lower the number equals the finer grind. For a coarser grind, select a higher number.

The best espresso grinds for most grinders will most often be in the 3 to 8 range on the grinder’s settings.

The settings for each grinder are specific to the individual espresso or coffee grinder. Even grinders of the same make and model will be slightly different.