

The grind: the main dial.

The grind controls how fast the water runs through — and with it the taste. Keep this page beside you while you dial in.

The grind scale



Burr types — what to look for when buying

Flat burr common · even	Conical burr gentle · little heat	Roller mill best aroma · expensive	Blade unsuitable · uneven
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Remember this

- **Sour & fast? Grind finer. Bitter & slow? Grind coarser.** These two sentences are half of your barista life.
- **Evenness beats everything.** Uneven grounds mean channelling (half bitter, half sour).
- **Save on the machine, not on the mill.** Never a blade grinder.
- **Always grind fresh** — right before the shot. And change only one dial per attempt.