

## Coffee Laboratory Coffee Grind Siever

The Coffee Grind Sizer, is a manual sieve kit designed to provide a quick visual analysis of coffee grind size distribution. It features six stainless steel screens ranging in size from US sieve No. 12 to 30, plus an additional 16 sieves. The sample is placed into the top of the five clear acrylic cylinders, then shaken to distribute the coffee particles.

For an actual detailed grind analysis, a sieve shaker is required, but for a quick check to ensure that the amount of fines passing the #30 sieve, don't exceed 24%, as this may cause bitterness, the Grind Sizer can be a useful tool, especially for use in remote locations and cafe's, where a sieve shaker isn't practical. \*COFFEE:AN EXPORTERS GUIDE Geneva 2002



### Features

- Improved frame design for easier operation
- Lightweight and portable
- 6 interchangeable sieves with stainless steel mesh and edging
- Indication of volumetric percentages on the shaker frame
- Clear 2" I.D. acrylic cylinders 1.85" long
- ABS Plastic frame ( 4" I.D. and 14.5" long)

- Even size distribution assures consistent extraction rate. Target extractions of dissolved solids should be 18% to 22%
- The smaller the coffee particle, the less contact time required to achieve optimal extraction. Water contact times vary between 1 to 4 minutes. Under extraction makes for a weak coffee. Over extraction releases undesirable chemical compounds that result in negative taste qualities like bitterness.
- Regular grind size analysis provides important information on grinder settings and grinder maintenance requirements.
- Consistency is necessary for effective branding

