

Origin to Cup



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THE MYSTIQUE OF THE GRINDER

Like coffee roasting, brewing, and packaging, the technique of coffee grinding has evolved over time, and Boyd Coffee Company has enhanced the state of the art. Boyd's Roastery uses a water-cooled, precision grinding mill that guarantees perfectly ground beans. While home or restaurant grinding had its appeal in the days before precision grinding and vacuum-sealed packaging, the ideal choice for the serious coffee lovers of today is precision-milled, pre-ground coffee which, coupled with top-quality roasting and packaging, delivers the perfect grind for your perfect brew, every time.

How Does Precision Grinding Work?

The precision grinders at Boyd Coffee Company feature three sets of mills designed to produce and maintain a consistent high-quality grind.

1. The cracker

After being allowed to “rest” and cool for a few hours, newly roasted beans are cracked in the grinder’s first pair of mills.

2. The grinder

Passing through the second set of mills, the cracked beans are then ground to a preset size suitable for the way the coffee will be brewed. The grind settings are electronic, and specific settings are self-calibrating to ensure consistency in particle size.

3. The finisher/polisher

The third set of mills smooths out the coffee particles for uniformity. Uniform particles promote a more efficient brewing process. Once the coffee is ground, it is promptly quality-checked and packaged.

Why Is Pre-Ground Coffee the Best Option?

The right calibration

Daily wear and tear can cause table-top grinders to become unbalanced. Without professional maintenance and precision calibration, the consistency that is the key to perfect grinds is easily lost.

The right temperature

Table-top grinders tend to overheat, causing coffee to discolor and darken. Our precision grinder’s water-cooling system keeps the mills at a constant ambient temperature of approximately 55°F, maintaining coffee color and roast consistency.

The right timing

Roasted whole-bean coffee contains gases, primarily CO₂. When coffee is brewed immediately after grinding, the gas that escapes during the brewing process causes the grounds to float and results in a lighter, unbalanced brew. Ground coffee stabilizes in a sealed package, a process known as degassing. Properly packaged pre-ground coffee is at its peak readiness for brewing.

The right packaging

Today’s state-of-the-art packaging uses film that locks out ultraviolet (UV) light and oxygen, while keeping in CO₂ and nitrogen. As long as the package is sealed, it preserves ground coffee at its peak of flavor and freshness for at least eight months. Once the seal is broken, however, the coffee should be used within one week.

Did you know...

At Boyd Coffee Company, our production team regularly analyzes samples of its ground coffee using the highly accurate **Malvern Particle Analyzer**. The Malvern analyser uses laser measurement to overlap grind test results with preset, approved coffee-grind standards.



Step 4

To a Perfect Cup: Grind and Time

In *Seven Steps to a Perfect Cup of Coffee*, a set of guidelines on the Boyd Coffee Company website and in its literature, **Step 4** focuses on the coffee grind:

Use the grind designed for your coffeemaker; otherwise you may produce a weak, flavorless coffee beverage. The grind determines the length of time coffee and water should be together:

Grind Contact Time

Fine grind..... 1 to 4 minutes
(*Espresso*)

Medium grind 4 to 6 minutes
(*Drip*)

Coarse grind 5 to 8 minutes
(*Urn, French press*)

To learn more about the seven steps, check out the Boyd Coffee Company website, www.boyds.com, or click <http://www.boyds.com/coffee/sevensteps.html>

THE COFFEE GRINDERS' PROGRESS

The Boyd Coffee Company has been offering the best in coffee grinding options for many decades.



◀ Table-top grinder, circa 1965

In an earlier era, before the advent of today's precision grinding technology, a manual home grinder was a good choice for coffee lovers.

Boyd Coffee Company manufactured the popular Red Wagon® Red Wheels Grinder, shown at left.

Precision grinder, circa 2008

The water-cooled precision grinder in use at Boyd Coffee Company's Roastery today.



NEXT MONTH'S TOPIC:

A Day in the Life of Boyds Cupping Room

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Boyd Coffee Company

19730 N.E. Sandy Boulevard, Portland Oregon 97230
503-666-4545 or 800-545-4077

www.boyds.com (Boyd Philippines: www.boydphil.com)

email comments: perfectcup@boyds.com