

# Grind House Blend Whole Bean Coffee: Is a Grinder Worth It?

From the teas.co.uk wiki

**Grind House Blend Whole Bean Coffee: Is a Grinder Worth It?, in summary:** Buy these beans only if you own a grinder, ideally a burr one. Ground fresh, the House Blend gives chocolate and toasted nut with body enough for a flat white; otherwise the ground bag is the better choice.

*Last reviewed by the teas.co.uk team in September 2026.*

**Whole beans keep their aroma locked in until the moment you grind them, and that is the one reason to pick this bag over the ground one.** The same House Blend is inside both; what changes is who controls the grind.

## Same blend, different job

Grind sell the House Blend three ways, and the label on this bag reads roasted Arabica coffee and nothing more. Grind describe it as a smooth, sweet medium roast with milk [chocolate](#) and almond notes; our own reading is chocolate and toasted nut through the middle, a rounded acidity and a substantial body. It comes from Grind's own roastery in London, taken to a coffee-bar medium rather than a dark Italian style.

The argument for beans is aroma. The compounds that make fresh coffee smell of chocolate and toast start escaping as soon as a bean is broken, so a bag ground weeks ago has already lost much of what these beans still hold. The catch is equipment. A blade grinder chops unevenly, and a mix of dust and chunks brews sour and bitter in one cup. A burr grinder is the tool that makes this bag worth having.

## Setting the grind for your brewer

A cafetière wants a coarse grind, a filter machine or an AeroPress a medium one, and espresso a fine one. From there, move the setting a notch at a time and leave everything else alone while you do. With espresso the shot shows you the way: a fast, watery pour means grind finer, and a slow trickle that leaves the mouth dry means go coarser. The bright edge this blend shows in a filter cup mostly disappears as espresso, where the body takes over.

How far does a 200g bag go? That depends entirely on the dose. Measured out at 7g a cup, the usual single dose, it stretches to about 28. Used for 18g double espressos it runs to around 11, and a cafetière brewed at 15g for every 250ml of water gets you roughly 13 mugs. Those are our own sums from the bag weight, nothing printed on it, but they are a fair guide to how often you will be reordering.

## Milk, flat whites and the rest of the range

We think of this as a milk coffee first, and the beans behave that way. There is weight enough here to hold its shape under steamed milk in a flat white, and because the acidity is soft-edged, milk rounds the cup off rather than flattening it. If you drink espresso black and like it dark and bitter, this is not your coffee; it leans sweet and roasty rather than charred.

Without a grinder, choose the House Blend Ground bag instead: the same coffee, already cut to a medium grind for a cafetière or filter. With a capsule machine, the ten-pod pack is made for original-style Nespresso machines, in plant-based pods Grind describe as home-compostable. The House [Decaf](#), the Single Origin Colombia and the two Smooth Barista Blend instants complete the Grind lines we stock.

## The packs we stock

- [Grind House Blend Whole Bean Coffee, 200g](#) (barcode 5060574953244)

## What the label says

The published ingredient list for Grind House Blend Whole Bean Coffee, 200g names none of the 14 major allergens. Formulations and allergen details can shift, so look at the current whole bean pack before purchase.

**Ingredients, as published:** 100% Roasted Arabica Coffee.

*Ingredient and nutrition information for this product, as published on the manufacturer's label. Whatever this page says, the 200g bag you receive has the last word.*

## What to eat with it

- [Lotus Biscoff Caramelised Biscuits, 250g](#): Its caramelised crunch sits well beside a flat white and matches the roast sweetness of the beans.
- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): Dark chocolate on a digestive picks up the chocolate middle of the blend and stands up to a strong espresso.
- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): Caramel and chocolate chips together echo both sides of the cup, the sweet roast and the cocoa.
- [Border Classic Biscuit Sharing Pack, 400g](#): A sharing pack of classic [biscuits](#) for weekend mornings, when the grinder is out and a pot is going round.

## Elsewhere in the Grind range

- [Grind House Blend Coffee Biodegradable & Sustainable, 10 Pods 52g](#)

- [Grind House Blend Ground Coffee, 200 grams](#)
- [Grind House Decaf Ground Coffee, 200g](#)
- [Grind Single Origin Colombia Ground Coffee, 200g](#)
- [Grind Smooth Barista Blend Craft Instant Coffee, 90g](#)
- [Grind Smooth Barista Blend Craft Instant Decaf, 90g](#)

The full range is on the [Grind brand page](#).

## FAQ

**Do I need a grinder for Grind House Blend Whole Bean?** Yes. The beans come unground, so without a grinder the ground version of the same blend is the bag to buy.

**Burr or blade grinder?** Burr. A blade grinder leaves an uneven mix of fine and coarse pieces, and that brews a cup that is sour and bitter together.

**How many cups are in a 200g bag?** Around 28 at a 7g measure, nearer 11 as 18g double espressos, and about 13 cafetière mugs at 15g per 250ml, by our own sums.

**Is it good for espresso?** Yes. The bright edge it shows in a filter cup mostly fades as espresso, leaving body and chocolate.

**Does the label list anything besides coffee?** No. The published ingredient list gives 100% roasted Arabica coffee and names none of the major allergens.

*Curator's note: If the grinder is already on the worktop, this is the Grind bag we would choose for a flat white. If it is not, buy the ground bag and do not look back. Lee, teas.co.uk, Tunbridge Wells.*

## In short: Grind House Blend Whole Bean Coffee: Is a Grinder Worth It?

| Field                    | Detail                                                                                                 |
|--------------------------|--------------------------------------------------------------------------------------------------------|
| Brand                    | Grind                                                                                                  |
| Packs we stock           | 200g                                                                                                   |
| Category                 | Coffee Beans                                                                                           |
| Allergens (as published) | The published ingredients for Grind House Blend Whole Bean Coffee name none of the 14 major allergens. |
| Caffeine                 | caffeinated                                                                                            |
| Needs                    | A burr grinder                                                                                         |
| Best as                  | Espresso or a flat white                                                                               |

## More from the tea wiki

- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
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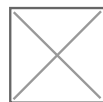
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