

Grind House Decaf Ground Coffee: The After-Dinner Pot

From the teas.co.uk wiki

Grind House Decaf Ground Coffee: The After-Dinner Pot, in summary: Grind's ground decaf, made for a cafetière or filter pot after a meal. Brew it for four minutes and no longer, with water just off the boil, and remember that decaffeinated still leaves a trace of caffeine.

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

Decaf beans give up their flavour faster than ordinary ones, so the usual mistake with a decaf pot is brewing it too long, not too short. Get the timing right and this is an easy, nutty coffee to pour round a table.

What decaffeination does to a bean

Every commercial method follows the same outline. Green, unroasted beans are soaked to loosen the [caffeine](#), which is then carried off by water through a carbon filter, by pressurised carbon dioxide or by a regulated solvent, and the beans are dried before they are roasted. Which method sits behind this bag is a question for the pack itself; roasters using the water or carbon dioxide routes tend to print it on the front.

The process leaves its mark. Treated beans come out more porous and more fragile, they colour quickly in the roaster, and decaf often looks darker than it tastes. It also costs the cup some aroma and weight. What reaches you here is nutty and warm, with a light edge of cocoa, rather than anything bright or fruity, and the body is a little lighter than the caffeinated House Blend. None of that is a fault; it is simply what decaf is.

Four minutes, and not a second more

Because decaffeinated grounds release their solubles quickly, a cafetière left beyond four minutes begins extracting the flat, papery-tasting tail of the brew. Set a timer. Use water at about 94C, which means letting the kettle rest for roughly thirty seconds after it boils. Water at a full rolling boil scorches the grounds, and decaf has little spare sweetness to hide the bitterness that follows.

For dosing, about 8g per cup is a heaped tablespoon, which works out at roughly 25 cups from the 200g bag. That is our own arithmetic, not a figure from the pack, and it uses the same measure as the caffeinated House Blend, so you can swap one for the other in the same pot. Plunge slowly and pour everything out once it is done rather than leaving the rest sitting on the grounds.

Who the decaf pot is for

Decaffeinated does not mean caffeine-free. The caffeine comes out of the green beans before roasting, to a limit fixed by regulation, and a small amount always remains. For most people that makes no practical difference. Anyone who needs no caffeine at all is better served by a herbal infusion than by a decaf pot, and we would rather say so plainly than sell the wrong thing.

Where it earns its place is the table after dinner. One cafetière of decaf for everyone saves taking orders at the end of a meal, and brewing from grounds brings out more than a spoonful of instant ever could. If you prefer decaf by the single mug, Grind also make a Smooth Barista Blend Craft Instant Decaf; for the daytime, the caffeinated House Blend comes ground, as beans and in pods.

The packs we stock

- [Grind House Decaf Ground Coffee, 200g](#) (barcode 5060574953930)

What to eat with it

- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): An oaty, plain biscuit to set beside a nutty decaf when the plates have been cleared.
- [McVitie's Hobnobs Milk Chocolate Biscuits, 262g](#): Milk [chocolate](#) over oats brings out the light cocoa edge in the cup.
- [Lotus Biscoff Caramelised Biscuits, 250g](#): Crunchy and sweet, Biscoff supplies what a restrained decaf pot holds back.
- [Border Lemon Drizzle Melts Organic Biscuits, 150g](#): Lemon gives a lighter, fresher finish at the end of a heavy dinner.

Elsewhere in the Grind range

- [Grind House Blend Coffee Biodegradable & Sustainable, 10 Pods 52g](#)
- [Grind House Blend Ground Coffee, 200 grams](#)
- [Grind House Blend Whole Bean 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

Is Grind House Decaf caffeine-free? No. Decaffeinated coffee keeps a small trace of caffeine, so it is a reduction rather than a removal.

How long should decaf brew in a cafetière? Four minutes. Decaffeinated grounds give up their flavour quickly, and going longer pulls in a dry, papery bitterness.

How many cups does the 200g bag make? About 25 at roughly 8g a cup, by our own reckoning rather than the pack's.

Can I make it in a filter machine? Yes. It is ground for a cafetière or a filter, and those are how we would brew it rather than a pump espresso machine.

Why does my decaf taste bitter? Usually because it brewed too long or the water was at a full boil. Keep to four minutes and let the kettle rest for about thirty seconds.

Curator's note: Set a timer the moment the pot goes down. With decaf, the four-minute mark is the whole trick, and a pot left on its grounds while the table is cleared will turn on you. Lee, teas.co.uk, Tunbridge Wells.

In short: Grind House Decaf Ground Coffee: The After-Dinner Pot

Field	Detail
Brand	Grind
Packs we stock	200g
Category	Ground Coffee
Caffeine	decaffeinated
Brew time	Four minutes, no longer
Best for	A pot after dinner
Caffeine	Decaffeinated, not caffeine-free

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