

Grind Single Origin Colombia Ground Coffee: Tasting One Origin

From the teas.co.uk wiki

Grind Single Origin Colombia Ground Coffee: Tasting One Origin, in summary: One country in the bag instead of a blend of several. Expect caramel sweetness, a red-apple brightness and very little bitterness, which makes it the Grind coffee to drink black from a cafetière, filter or pour-over.

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

A house blend is engineered to taste the same every month; a single origin is meant to taste of one place. Colombia is a gentle first step into that idea, sweet and clean enough to win over a blend drinker.

What single origin changes

A blend draws on several origins, which stops any one harvest from pulling it off course. A single origin gives up that safety net in exchange for character: one country, and a cup that reflects it, including some variation from one crop to the next. Neither approach is better; they answer different questions. Grind name Colombia on this bag. They have not given us a farm, a growing region or an altitude, so we will not guess at them.

In the Grind range that makes it the counterpart to the House Blend. The House Blend is the everyday cup, a medium roast Grind describe in milk [chocolate](#) and almond terms. Colombia is the one a coffee bar reaches for when it wants customers to pay attention to where a coffee came from. Our reading: sweetness of the brown-sugar kind that deepens as the coffee cools, an acidity nearer red apple than lemon, and a clean, gentle finish.

Brewing it, and fixing a sour cup

The grind is cut to suit a cafetière, a filter machine or a pour-over cone without adjustment. A pressurised espresso basket copes with it; a professional non-pressurised basket needs a finer grind than this and will pour it fast and hollow. For quantity, a standard 7g measure gives roughly 28 cups from the 200g bag, or about 13 cafetière mugs at 15g per 250ml; that is our arithmetic, not a pack claim.

Colombia's brightness has nowhere to hide. With little roast bitterness in the cup, an under-brewed pot shows up as sour rather than simply weak. That sourness is under-extraction: the acids have come out, but the sugars are still sitting in the grounds. Change one thing at a time. Let it brew a little longer, or use water closer to the boil, and the apple sweetness comes back into balance with the acidity.

Who should open the Colombia bag

It is the Grind bag we would pour for a friend who claims to dislike black coffee, since there are no hard edges in it. Drink it black first and decide about milk afterwards; the red-apple brightness is the part milk tends to cover. Once opened, the aromatic top notes are the first thing a ground bag loses, and they are the part that tastes of Colombia rather than of coffee in general, so roll the top down and clip it after every scoop.

Anyone who drinks milky coffee most days is better served by the House Blend, ground or as beans. For the evening there is the House [Decaf](#), for a capsule machine the House Blend pods, and for the desk drawer the Smooth Barista Blend instants. Colombia sits outside that everyday line-up. It is the bag to open when you want to taste the coffee rather than simply drink it.

The packs we stock

- [Grind Single Origin Colombia Ground Coffee, 200g](#) (barcode 5060574956733)

What to eat with it

- [Border Butterscotch Crunch Organic Biscuits, 135g](#): Butterscotch meets the caramel sweetness of a black Colombian cup head on.
- [Lotus Biscoff Caramelised Biscuits, 250g](#): A caramelised biscuit echoes the brown-sugar side of the coffee without masking its brightness.
- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): Plain oats stay in the background and let the apple brightness lead.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): Ginger heat and bitter dark chocolate make a contrast with the sweet, apple-bright cup.

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 House Decaf 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

What does Grind Colombia coffee taste like? Caramel sweetness, a juicy acidity closer to red apple than citrus, and a clean finish with little bitterness.

What is the difference between single origin and a blend? A blend mixes several origins to keep its taste consistent. A single origin is one country's coffee, so it has more character and can shift between harvests.

Which brewers does it suit? A cafetière, a filter machine or a pour-over, with no change of grind needed.

Why does my Colombian coffee taste sour? It is under-extracted. Brew it for longer or with hotter water and the sweetness returns.

Does Grind say which farm it comes from? Grind name the country, Colombia, but have not given us a farm, region or altitude.

Curator's note: Pour the first cup black and let it cool for a minute before you judge it. The sweetness turns up late, and it is worth waiting for. Lee, teas.co.uk, Tunbridge Wells.

In short: Grind Single Origin Colombia Ground Coffee: Tasting One Origin

Field	Detail
Brand	Grind
Packs we stock	200g
Category	Ground Coffee
Caffeine	caffeinated
Drink it	Black first
Brew with	Cafetière, filter or pour-over
Best with	Something caramel

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