

Lavazza Decaf Classico Beans: grinding decaf well

From the teas.co.uk wiki

Lavazza Decaf Classico Beans: grinding decaf well, in summary: Buy decaf as beans and grind to order: it loses aroma faster than ordinary coffee. This medium roast of Arabica and Robusta was decaffeinated with carbon dioxide. Grind a step coarser and keep the water at 92 to 93 degrees.

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

[Decaf](#) gives up its aroma faster than caffeinated coffee, which makes whole beans more worthwhile here than anywhere else in the range. Grinding to order is the one real defence, and it asks for a few changes at the grinder.

What Lavazza says is in the bag

By Lavazza's own account this is a medium roast blending Arabica with Robusta, rated three out of ten on the brand's intensity scale. Its tasting notes are delicate fruit and dried fruit, and the texture is silky. The [caffeine](#) is removed with carbon dioxide before roasting, and the blend is clearly meant to sit near its caffeinated namesake rather than be a lesser substitute.

In the cup it is round and moderate: a medium body, bitterness that gives structure without harshness, and soft, low acidity. Removing the caffeine takes a little weight and some of the top-note lift with it, so the cup ends up gentler than the caffeinated version, not a different coffee altogether. That gentleness is what makes it such an easy choice in the evening.

Why decaf behaves differently in the grinder

A bean that has been through decaffeination is more porous and breaks more easily. At your usual setting it shatters into a finer grind and chokes the machine, which is the complaint people most often make about decaf, and it is rarely the coffee's fault. Start one step coarser than you would for a caffeinated bean, then adjust by taste rather than by the number on the dial.

The same open structure releases its solids sooner, so temperature matters more than usual: aim for 92 to 93 degrees and hold to it. Expect a thinner, paler crema, too. Crema is roasting gas held in the shot and decaf beans generally carry less of it, so a modest head is normal rather than a sign of a stale bag. Judge the cup by how it tastes.

Beans, ground or capsule

Aroma is the part of a coffee that decaffeination costs most, and a decaf bean keeps hold of what remains less securely once it is ground. Whole beans ground just before brewing hold on to that top note, while pre-ground decaf lets it go faster. That is the case for this 500g bag if you own a grinder or a bean-to-cup machine.

If you do not, the same blend comes as Lavazza Decaf Classico Ground in a 250g pack, and for an A Modo Mio machine there is the Dek decaf capsule. Decaf Intenso also comes as whole beans in a 500g bag. And one point worth repeating: decaf is not caffeine-free. A trace of caffeine remains in every cup, whichever format you choose.

The packs we stock

- [Lavazza Decaf Classico Coffee Beans, 500g](#) (barcode 8000070027442)

What to eat with it

- [McVitie's Hobnobs Milk Chocolate Biscuits, 262g](#): Oats and milk [chocolate](#) suit the soft, caramel-leaning side of an evening decaf.
- [Border Butterscotch Crunch Organic Biscuits, 135g](#): Butterscotch picks up the sweet, toasted notes in the cup.
- [Maryland Cookies Double Chocolate, 200g](#): A rich chocolate cookie for an after-dinner decaf espresso.

Elsewhere in the Lavazza range

- [Lavazza A Modo Mio Dek, Decaf Eco Caps, 16 Capsules 120g](#)
- [Lavazza A Modo Mio Lungo Dolce Coffee, 16 Capsules](#)
- [Lavazza A Modo Mio Passionale Coffee, 16 Capsules](#)
- [Lavazza A Modo Mio Qualita Rossa Coffee, 16 Capsules 120g](#)
- [Lavazza Crema e Gusto Classico Coffee Beans, 1kg](#)
- [Lavazza Crema E Gusto Classico Ground Roasted Coffee, 500g](#)

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

FAQ

How much caffeine is left in decaf beans? A trace. Decaffeination removes most of the caffeine but not all of it, so anyone who has to avoid caffeine altogether should choose a different drink.

Why does decaf choke my espresso machine? Decaf beans are more brittle, so they grind finer at the same setting. Go one step coarser and adjust by taste.

What water temperature suits decaf beans? About 92 to 93 degrees. Decaf gives up its solids quickly, so a steady temperature matters more than it does with ordinary beans.

Why is the crema so thin on my decaf? Decaf beans generally hold less of the roasting gas that forms crema, so a paler, thinner head is normal.

Does it taste like the caffeinated Classico? Close to it, and a little softer. Decaffeination costs some body and aroma rather than changing the character.

Curator's note: Grind it fresh, a notch coarser than usual, and have it after dinner. It is a decaf to pour for the friend who insists they can always tell. Lee, teas.co.uk, Tunbridge Wells.

In short: Lavazza Decaf Classico Beans: grinding decaf well

Field	Detail
Brand	Lavazza
Packs we stock	500g
Category	Decaffeinated Coffee
Caffeine	decaffeinated
Grinder	One step coarser than usual
Water	92 to 93 degrees
Occasion	After dinner

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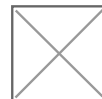
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