

Taylors of Harrogate Decaffe Beans: Grinding Decaf at Home

From the teas.co.uk wiki

Taylors of Harrogate Decaffe Beans: Grinding Decaf at Home, in summary: Whole decaffeinated beans for the second bag in the house. Grind a notch coarser than usual, grind only what you brew, and expect about 25 cups from 200g at an 8g dose. A trace of caffeine remains.

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

[Decaf](#) beans do not behave like the beans in your morning bag: they are more brittle, so the same grinder setting gives a finer result. Get that one adjustment right and this 200g bag makes a decaf that tastes like coffee rather than a stand-in for it.

Why decaf beans grind differently

Decaffeination changes the bean before it ever reaches the roaster, and one result is brittleness. At the setting you use for a caffeinated bag, decaf beans tend to shatter finer, which is why your usual number on the dial gives a different pot. Trust what the grounds look like, not the dial, and begin one step coarser than your usual setting.

Decaf also stales faster once it is broken up, and it starts with a little less aroma to lose, since some of the compounds that build aroma leave with the [caffeine](#). That makes whole beans the right format for a coffee that gets drunk slowly: they keep far better than grounds do while they wait in the cupboard. Grind each pot's worth just before brewing and keep the remainder as beans.

Dose, cups and character

An 8g dose per cup is a sound cafetiere starting point, and at that rate the bag gives about 25 cups; a heavier dose gives fewer, richer ones. In the cup it is smooth and rounded with a medium body, a recognisable roast character and low bitterness. Decaf beans scorch easily in the roaster, and a well-roasted one like this should never taste burnt.

Be clear about what decaffeinated means. The process removes most of the caffeine, not all of it, so a small residual amount remains and this counts as a low-caffeine coffee rather than a caffeine-free one. Anyone who needs zero caffeine is better served by a herbal infusion than by any decaf coffee.

Beans, ground or bags

We stock Taylors decaf in three formats, and the choice comes down to your kit. These whole beans need a grinder and reward having one. The Decaffé Roast Ground 200g pack comes ground and ready to brew, and the Decaffe Ground carton holds ten coffee bags that brew straight in a mug.

In most homes this bag sits beside a caffeinated one rather than replacing it: a caffeinated blend for the morning and this one from mid-afternoon, or for whoever in the family has given up caffeine. It also answers the dinner-party question before anyone asks it, and the guest who would rather have tea can be offered Decaffeinated Yorkshire, from the same house.

The packs we stock

- [Taylors of Harrogate Decaffe Beans Roast Coffee, 200g](#) (barcode 615357752559)

What the label says

The published ingredient list for Taylors of Harrogate Decaffe Beans Roast Coffee, 200g (barcode 615357752559) names none of the 14 major allergens. Check the current UK pack before purchase; formulations and allergen advice can change.

Ingredient and nutrition data for this barcode: Open Food Facts (openfoodfacts.org), ODbL. The pack in your hands is the final word.

What to eat with it

- [McVitie's Digestives Milk Chocolate Biscuits, 433g](#): A big pack of milk [chocolate](#) digestives lasts as long as a slowly drunk bag of decaf does.
- [Royal Dansk Danish Butter Cookies, 340g](#): Danish butter cookies to set out with an after-dinner pot, with nothing in them to clash with the soft roast.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): A dark chocolate and ginger biscuit brings the bite that a smooth, low-bitterness decaf leaves out.

Elsewhere in the Taylors of Harrogate range

- [Taylors of Harrogate After Dark Roast Ground Coffee, 200g](#)
- [Taylors of Harrogate Brasilia Ground Coffee, 200g](#)
- [Taylors of Harrogate Decaffe Ground, 10 Coffee Bags](#)
- [Taylors of Harrogate Decaffé Roast Ground Coffee, 200g](#)
- [Taylors of Harrogate Decaffeinated Yorkshire, 160 Tea Bags 500g](#)
- [Taylors of Harrogate Flying Start 5 Roast Coffee Beans, 700g](#)

The full range is on the [Taylors of Harrogate coffee page](#).

FAQ

Do I need a grinder for these? Yes. The bag holds whole beans; without a grinder, choose the Decaffé Roast Ground or the Decaffe coffee bags.

Why does my usual grinder setting come out finer? Decaf beans are more brittle, so they break finer at the same setting. Move one step coarser and judge by eye.

Is there any caffeine left in decaf beans? A small residual amount, yes. Treat it as low caffeine rather than none.

How many cups does 200g make? About 25 at an 8g dose; a heavier dose gives fewer.

Why buy beans rather than ground decaf? Decaf is usually drunk slowly, and whole beans keep their condition much better while they wait.

Curator's note: Grind it fresh for the pot after dinner and it holds its own against the caffeinated bag. This is decaf that needs no apology. Lee, teas.co.uk, Tunbridge Wells.

In short: Taylors of Harrogate Decaffe Beans: Grinding Decaf at Home

Field	Detail
Brand	Taylors of Harrogate
Packs we stock	200g
Category	Decaffeinated Coffee
Allergens (as published)	The published ingredient list for this barcode names none of the 14 major allergens.
Caffeine	decaffeinated
Grind	A notch coarser than usual
Best time	Afternoon and evening
Kit	Grinder and cafetiere

More from the tea wiki

- [Yorkshire Tea: Range and Buying Guide](#)
- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
- [Tea vs Coffee](#)
- [Tea for Coffee Drinkers: Where to Start](#)
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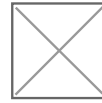
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