

Turkish	Turkish Brika	Traditional Turkish brewing technique using heat source and pot style brewer, grounds are not separated from finished brew.
Commercial Espresso/Fine Cold Brew	Commercial espresso machines. Domestic Dual Pump espresso machines.	Commercial machines run powerful rotary pumps. Dual boiler or thermoblock machines usually have more powerful pumps than regular domestic machines and will need this grind to extract properly.
Domestic espresso/Stovetop	Domestic espresso machines that run single vibratory pumps, have to switch from Steam to Brew is a good indicator	Traditional Stovetop espresso makers, Mocha pots, or Bialetti coffee brewers. Sometimes called incorrectly percolators. Stovetop espresso brews from the bottom section into a top section not returning to the bottom. Regular single pump espresso machines. Can be identified by having to switch between steaming and brewing coffee
Metal Filter/Vacuum Syphon	Drip filter using Metal filter basket	Generally any form of metal basket brewer / If you are using a vacuum syphon you'll know what it is.
Paper Filter	Drip filter using paper filter	This includes any paper drip filter brewer.

French
Press/Percolator/Course
cold brew

French
Press/Plunger/Percolator/Cold
Brew

French press can be referred to as plunger coffee, it's the same equipment. Percolator often is used instead of Stovetop espresso. A percolator pushes coffee up a stem and through a basket but returns to a bottom heating source. A stovetop will retain the coffee in the top section.