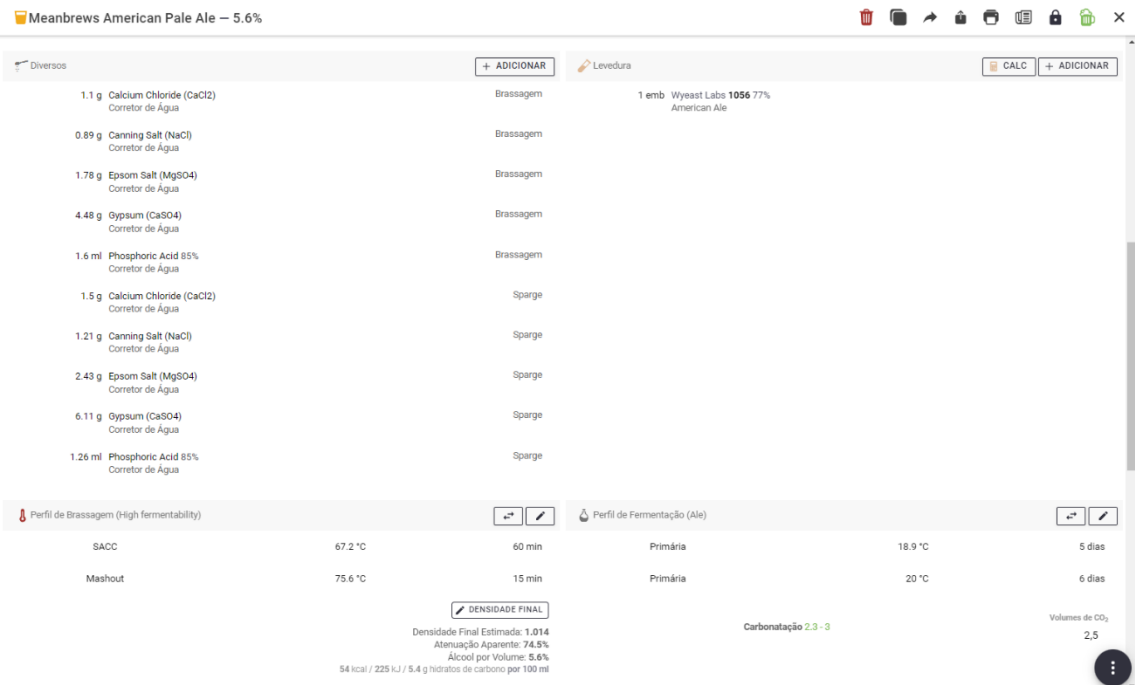
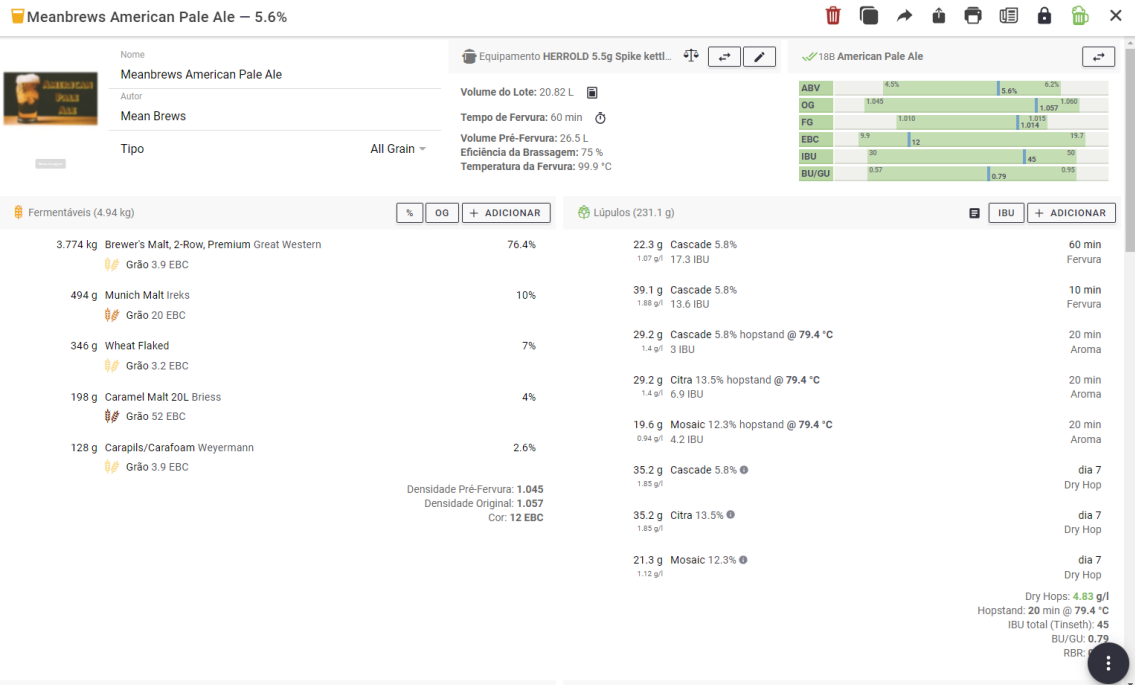
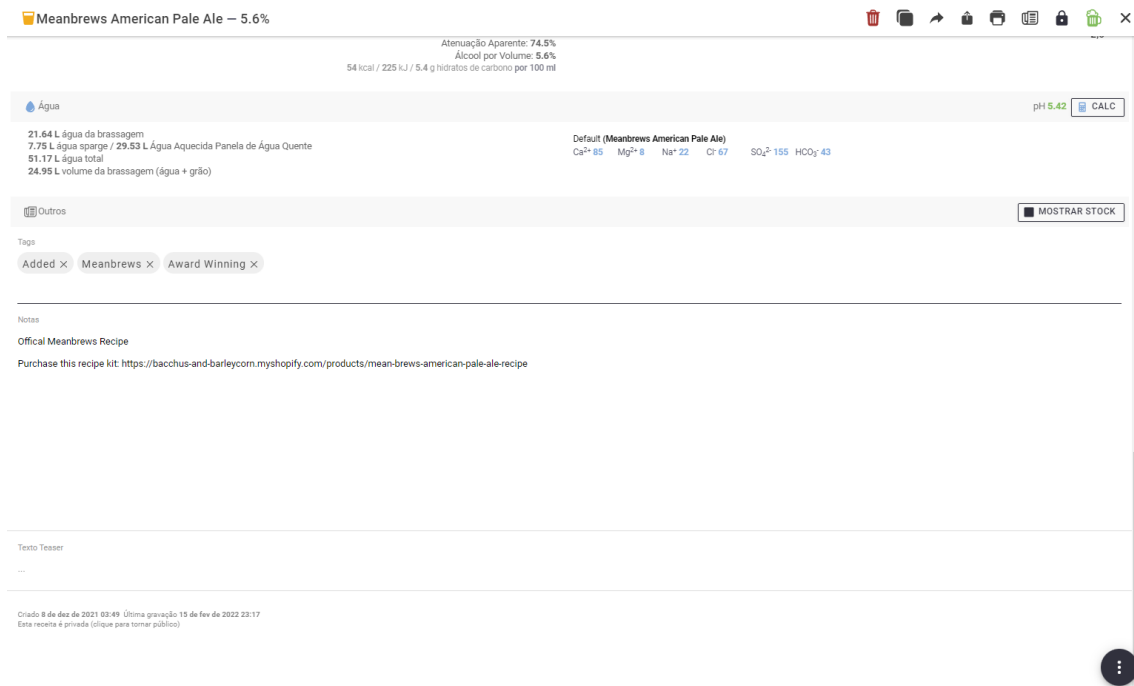


Good design (Brewfather interface)





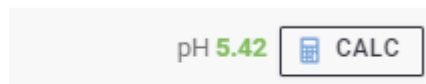
Objective

The objective of this interface is to help the user to create a beer recipe and to stay within the beer style chosen.

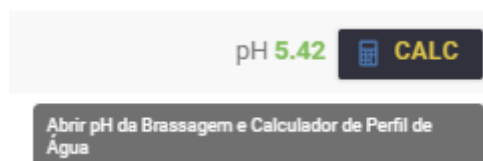
Good Aspects

This is a recent app, so it has a much modern interface than other previous brewing apps, and every category of ingredients has its own space which is important to keep everything organized and it prevents the user from having to look at too much information at once.

The buttons have images like:

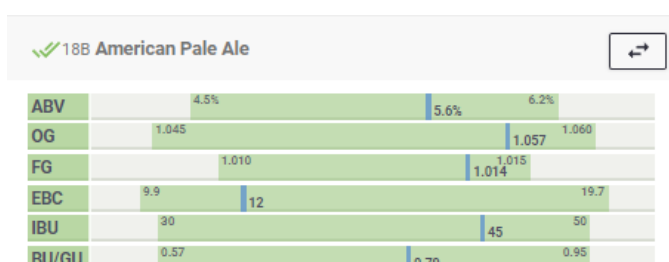


which make their purpose more intuitive, and they also give further information when you put your mouse over them:



It may seem to have a lot of information showing up, but I think this has been really minimized to only the essentials for brewing because you just can't avoid it.

Overall, I think this UI is user friendly and has a good design, even though there are some things that could be improved, for example allowing the user to hide and collapse the different categories, which would help in a situation where you wanted to see your overall style guidelines which are in the top right corner:



and at the same time, you are trying to create a fermentation profile:

The screenshot shows the BeerSmith 3 interface for a recipe named "Meanbrews American Pale Ale" with a 5.6% ABV. The ingredients list includes 2.43 g Epsom Salt (MgSO4), 6.11 g Gypsum (CaSO4), and 1.26 ml Phosphoric Acid 85%. The fermentation profile is set to "Perfil de Fermentação (Ale)" with a primary fermentation at 18.9 °C for 5 days and a mashout at 75.6 °C for 15 minutes. The final density is 1.014, and the carbonation is set to 2.3 - 3 volumes of CO2. The water section shows a total volume of 24.95 L, with a pH of 5.42. The interface is cluttered with various tabs and buttons, and the fermentation profile is not clearly visible due to the layout.

and you must keep scrolling up and down, and it would be much better to hide for example the hops and the yeast, so you could see both the fermentation profile and the style guidelines on screen.

Bad Design (BeerSmith interface)

The screenshot shows the BeerSmith 3 interface for a recipe named "Brad's English Pale". The ingredients list includes 2.0 pkg English Ale (White Labs #WLP002), 2.00 items Whirlfloc Tablet (Boil 15.0 mins), 2.2 oz Roasted Barley (300.0 SRM), 3.00 oz Northern Brewer (7.00 % - Boil 60.0 min), 5.19 g Calcium Chloride (Mash), 6.64 g Epsom Salt (MgSO4) (Mash), 9.31 g Salt (Mash), 14.68 g Gypsum (Calcium Sulfate) (Mash), 1 lbs Honey Malt (25.0 SRM), 2 lbs Caramel/Crystal Malt - 60L (60.0 SRM), 4 lbs Corn, Flaked (1.3 SRM), 18 lbs Maris Otter (Crisp) (4.0 SRM), and 16.59 gal Brad's Brewing Water. The fermentation profile is set to "English Ale Profile" with a primary fermentation at 18.9 °C for 5 days and a mashout at 75.6 °C for 15 minutes. The final density is 1.014, and the carbonation is set to 2.3 - 3 volumes of CO2. The interface is cluttered with various tabs and buttons, and the fermentation profile is not clearly visible due to the layout.

Objective

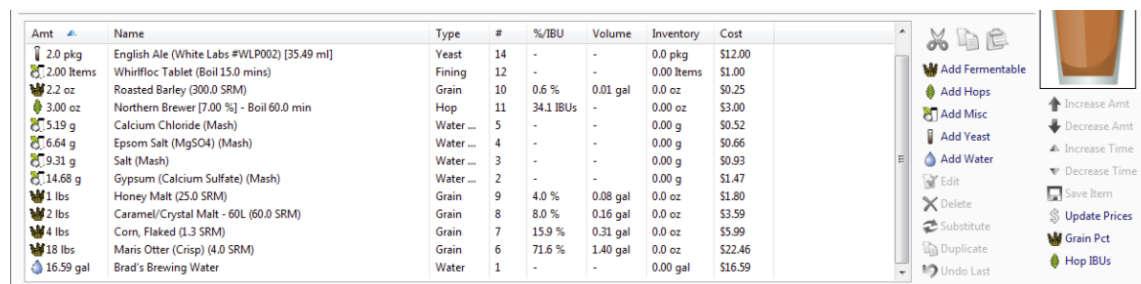
The objective of this interface is to help the user to create a beer recipe and to stay within the beer style chosen, the same as the previous Brewfather example.

Bad Aspects

Even with the most recent updates to version 3, you can see the interface hasn't get much better. It is still outdated, it has way too much information on screen and many buttons everywhere which makes it look like a maze.

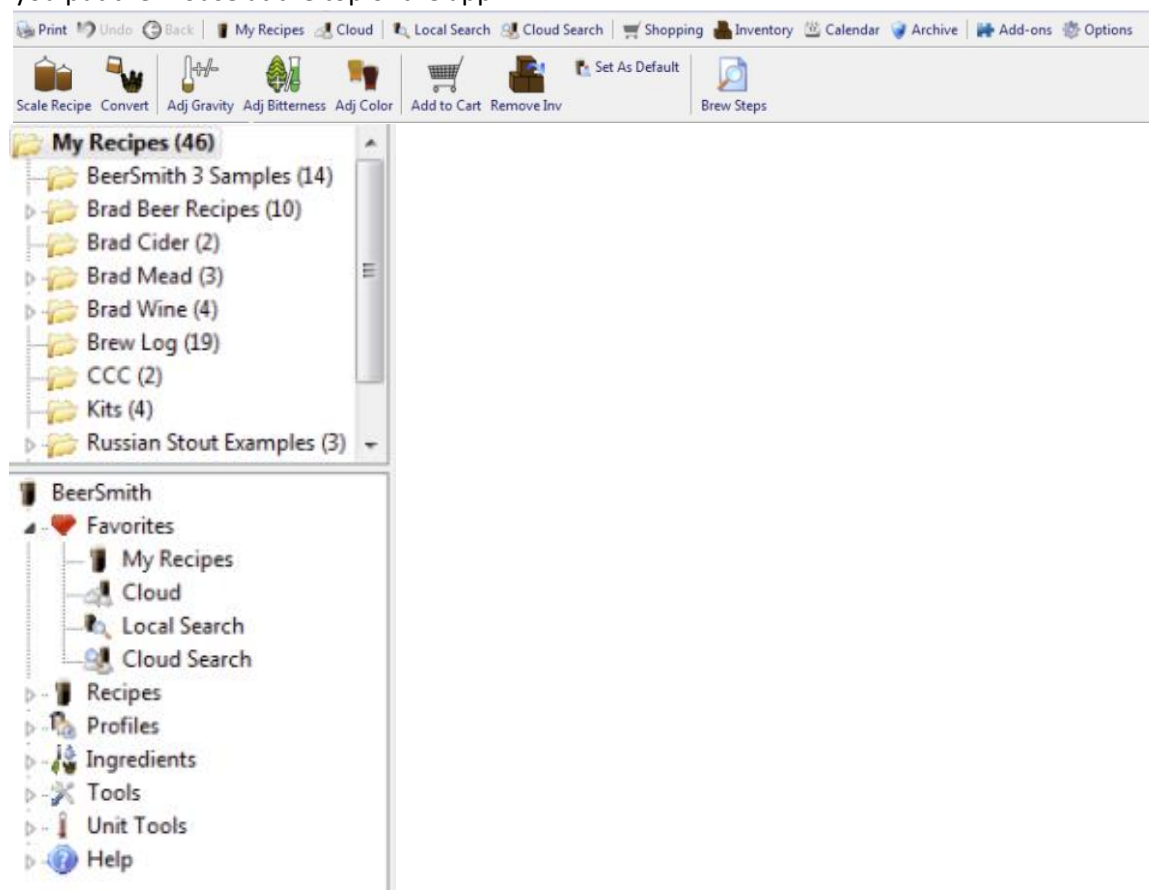
This app really needs many improvements, mainly:

- A new modern interface using more recent technology and techniques.
- Everything should have its own category like the previous app, instead of having it mixed. It would help a lot to reduce the amount of information you have in your screen.



Amt	Name	Type	#	%/IBU	Volume	Inventory	Cost
2.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	14	-	-	0.0 pkg	\$12.00
2.00 Items	Whirfloc Tablet (Boil 15.0 mins)	Fining	12	-	-	0.00 Items	\$1.00
2.2 oz	Roasted Barley (300.0 SRM)	Grain	10	0.6 %	0.01 gal	0.0 oz	\$0.25
3.00 oz	Northern Brewer (7.00 %) - Boil 60.0 min	Hop	11	34.1 IBUs	-	0.00 oz	\$3.00
5.19 g	Calcium Chloride (Mash)	Water ...	5	-	-	0.00 g	\$0.52
6.64 g	Epsom Salt (MgSO4) (Mash)	Water ...	4	-	-	0.00 g	\$0.66
9.31 g	Salt (Mash)	Water ...	3	-	-	0.00 g	\$0.93
14.68 g	Gypsum (Calcium Sulfate) (Mash)	Water ...	2	-	-	0.00 g	\$1.47
1 lbs	Honey Malt (25.0 SRM)	Grain	9	4.0 %	0.08 gal	0.0 oz	\$1.80
2 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	8	8.0 %	0.16 gal	0.0 oz	\$3.59
4 lbs	Corn, Flaked (1.3 SRM)	Grain	7	15.9 %	0.31 gal	0.0 oz	\$5.99
18 lbs	Maris Otter (Crisp) (4.0 SRM)	Grain	6	71.6 %	1.40 gal	0.0 oz	\$22.46
16.59 gal	Brad's Brewing Water	Water	1	-	-	0.00 gal	\$16.59

- There are some things shown that should have the option to be hidden because there's no need for them when you are making a beer recipe. For example, the left side menu or the menu in the up part that could be interactive and only show up when you put the mouse at the top of the app:



In conclusion, I think this app has a good utility part because it is very complete when it comes to offer the brewer options to create its recipes, but it is losing a lot of users to the more modern app Brewfather, due to its poor UI, and unless they start caring about the UI and release an update to fix it, they will lose even more users and the reputation it once had.