

UI Mockups 1.0

Log Results

Cancel Log Coffee Results Save

Coffee

Glitch Medium

Sweetness

High

Bitterness

Medium

Acidity

Low

Clarity

Clear

Flavor

Smooth

Notes

Notes

Recipes

Recipes

search

- Regular Cup Espresso Iced
- Alan Adler Regular Cup
- Alan Adler Espresso
- Blue Bottle Regular Cup
- Bould Brothers Regular Cup
- Coffee with April Regular Cup
- James Hoffmann Regular Cup
- James Hoffmann Espresso



Account

Recipes

Beans

New Recipe

Cancel New Recipe Save

Name

My Recipe

Dose

1 Shot 2 Shots 3 Shots

Water Amount

Grind Size

Extra Fine Fine Medium
Coarse Extra Coarse

Steps

- Step 1 Add Time...
- Step 2 Add Time...
- Step 3 Add Time...



Recipe Instructions

Back Follow Recipe

Alan Adler

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Mauris commodo porttitor nisl vitae aliquet. Fusce euismod leo et lectus volutpat lacinia. Suspendisse convallis ut erat rhoncus venenatis. Nullam consequat malesuada magna id ultrices. Mauris id leo ut nibh dignissim rutrum. Pellentesque in rutrum lorem.



16g



Fine Grind



95g
176°F

Steps

- Add 16 g of ground coffee to the brew chamber
- Give a gentle shake to level the grounds
- Pour water up to about 1.5 on the chamber
- Stir using the paddle 0:10
- Insert the plunger and press gently, pausing when you meet resistance. Stop once the plunger reaches the grounds.
- Add additional hot water to the cup, to taste

Log Results >

Current Coffees

Saved Coffee

search

- Glitch Medium
5 bags remaining >
- Starbucks Blonde
3 bags remaining >
- Peet's Dark
350g remaining >

+

Account Recipes Beans

New Coffee Bag

Cancel New Coffee Bag Save

Name
My Bag

Weight
200g

Elevation
1500m

Variety
Arabica

Date
June 30

Process

Notes

iPhone 16 - 2

Log In

Username

Password

Log In

Not yet registered? [Sign Up](#)

Account Recipes Beans

iPhone 16 - 3

Sign Up

Username

Password

First Name

Last Name

Email

Sign Up

Account Recipes Beans