

UI Mockups 1.0

Log Results

Cancel Log Coffee Results Save

Coffee

Glitch Medium

Sweetness

Bitterness

Acidity

Clarity

Flavor

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

1) Step 1 Add Time...

2) Step 2 Add Time...

3) Step 3 Add Time...



Recipe Instructions

Back Follow Recipe

Alan Adler

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Mauris commodo porttitor nisi 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

1) Add 16 g of ground coffee to the brew chamber

2) Give a gentle shake to level the grounds

3) Pour water up to about 1.5 on the chamber

4) Stir using the paddle 0:10

5) Insert the plunger and press gently, pausing when you meet resistance. Stop once the plunger reaches the grounds.

6) Add additional hot water to the cup, to taste

Log Results >

Current Coffees

Saved Coffee

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



 Account

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New Coffee Bag

Cancel New Coffee Bag Save

Name

Weight

Elevation

Variety

Date

Process

Notes

iPhone 16 - 2

Log In

Username

Password

Log In

Not yet registered? [Sign Up](#)

 Account

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Sign Up

Username

Password

First Name

Last Name

Email

Sign Up

 Account

 Recipes

 Beans