## Contents

1. User:Mwilliams ..... 2
2. Talk:Coffeemaker ..... 3

## User:Mwilliams



| Name | Monique Williams |
| :--- | :--- |
| Department | Marketing and Sales |
| Function | Sales Manager |
| Location | Munich |
| Telephone | +4989123333223332 |

## 2Monique Williams

| Name | Monique Williams |
| :--- | :--- |
| Department | Marketing and Sales |
| Function | Sales Manager |
| Location | Munich |
| Telephone | +4989123333223332 |

## Talk:Coffeemaker

## ee too strong

The coffee has been a bit strong so far, could we do a test run with less coffee powder?

Well. 6 grams of coffee per cup says the instructions. And the amount of powder increases linearly with the cups. By the way: If you squeeze out the last cup of coffee, you should cook a new one right away.

The amount of powder does not increase linearly with the amount of water. See for example the article here: https://fellowproducts.com /blogs/learn/the-golden-ratio-for-brewing-coffee

## Talk:Coffeemaker

This discussion page was created automatically.

## Coffee too strong

The coffee has been a bit strong so far, could we do a test run with less coffee powder?

Well. 6 grams of coffee per cup says the instructions. And the amount of powder increases linearly with the cups. By the way: If you squeeze out the last cup of coffee, you should cook a new one right away.

The amount of powder does not increase linearly with the amount of water. See for example the article here: https://fellowproducts.com /blogs/learn/the-golden-ratio-for-brewing-coffee

