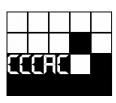
## **HTCPCP**

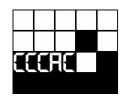
IoT done right for fun and no profit

Bader Zaidan <bader@zaidan.pw>



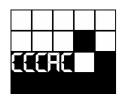
## Me IRL

- Bader Zaidan
- 4. Semester Electrical Engineering B.Sc.
- Evil capitalist



## Goals

- GNU{/,+}Linux{/,+}Python{/,+}\*BSD{/,+}.....
- Hidden home miniserver and automation on a budget
- Networking, protocols, etc.
- Crontab has no snooze button
- IoT done right
- Why not?

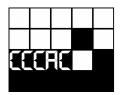


# Competition





\$330 \$74



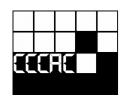
#### **HTCPCP**

coffee: URI scheme (read as http:)

POST, GET, PROPFIND, as well as BREW, WHEN...

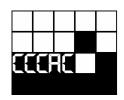
• 406, 418 Errors

• . . . .



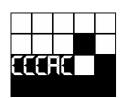
#### **HTCPCP**

```
Accept-Additions = "Accept-Additions" ":"
            #( addition-range [ accept-params ] )
addition-type = ("*"
            | milk-type
            | syrup-type
            sweetener-type
            | spice-type
           | alcohol-type
            ) *( ";" parameter )
milk-type = ( "Cream" | "Half-and-half" | "Whole-milk"
           | "Part-Skim" | "Skim" | "Non-Dairy" )
syrup-type = ( "Vanilla" | "Almond" | "Raspberry"
           | "Chocolate" )
alcohol-type = ( "Whisky" | "Rum" | "Kahlua" | "Aquavit" )
```



# XHTCPCP(S)

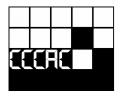
- coffee(s): (backwards compatible)
- SSL/TLS/\*
- Authentication, ie. coffee(s)://username:password@location.tld/
- More headers and commands for maximum hipsterdom
- HEAD instead of PROPFIND+XML
- JSON!!1one
- Cookies



# XHTCPCP(S)

```
Accept-Additions = "Accept-Additions" ":"
    #( addition-range [ accept-params ] )
    .....

addition-type = ( "*"
    | bean-type
    | roast-type
    | grind-size
    | grind-mass
    | brew-temperature
    | brew-time
    | water-volume
    ) *( ";" parameter )
```

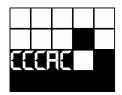


CC-by-SA

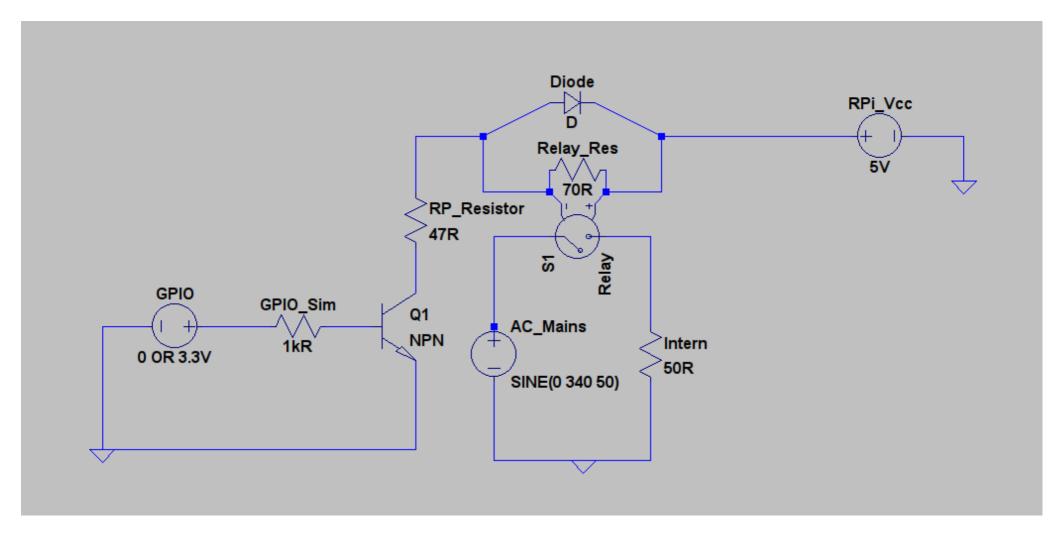
8

## covfefemat

- Raspberry Pi Model 2 & Python3
  - brewd+coffee.sh
- Melita 1010-02 Filter Coffee Machine
  - Timed BÄR 3600 Switch, replaced with relay circuit
  - Same heating element for water and pot
- Parts cost €35 (inc. VAT) new, almost as much as hipster beans
- https://github.com/badersz/covfefemat



# covfefemat

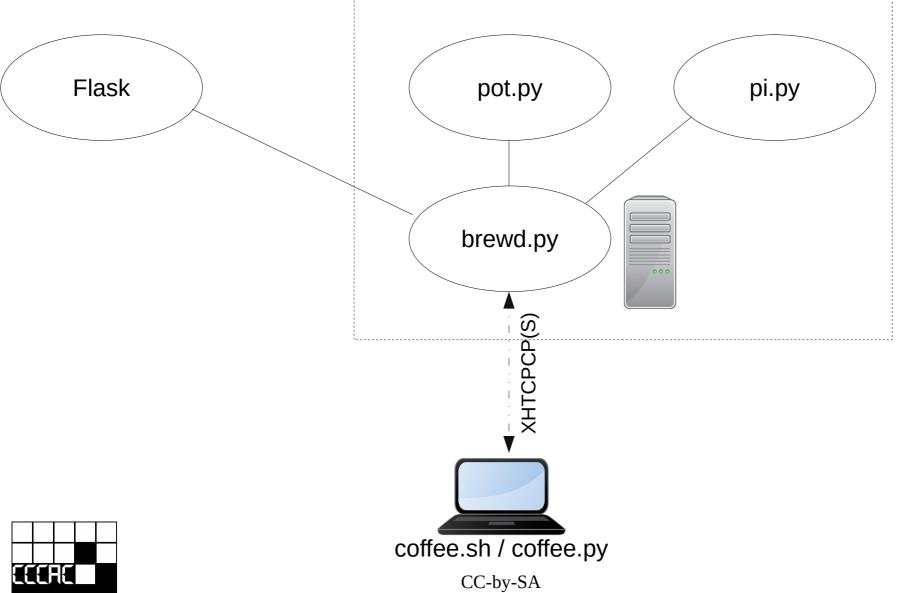




CC-by-SA

10

# covfefemat





# Theory

#### Fick's law of diffusion

$$s = kT/\eta A/x(C-c)\theta$$

s= quantity of diffusing solute from solid particle

k = constant, depending on molecular factors

T = absolute temperature

 $\eta$  = viscosity of the liquid, f(T)

A = layer cross-section around the particle

x = layer depth

C = solute concentration in the solid

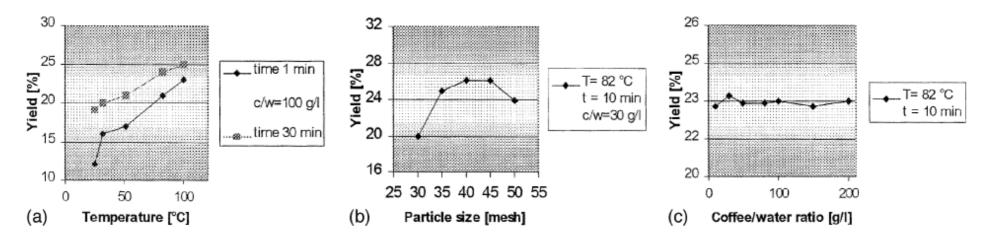
c = solute concentration in the liquid

 $\Theta$  = contact time



\*Barbanti & Nicoli 1996

# Theory



*Fig. 7.1* Extraction yield as a function of the main brewing variables: (a) temperature, (b) grinding, (c) brewing formula (constant blend).

Chapter 7, Cofee: Recent Developments, M. Petracco DOI:10.1002/9780470690499



# Theory

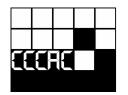
**Table 7.3** Brew concentration and extraction yield by different brewing methods (after Peters, 1991).

Brewing method <sup>1</sup>	Total solids in brew (g/l)	Extraction yield (%)
Boiled	13.0	26.9
Percolator	10.9	25.5
Filter	13.0	30.4
Napoletana	26.9	29.6
Plunger	14.2	23.9
Moka	41.1	31.9
Espresso	52.5	24.2

**Table 7.4** Insoluble solid content (fines) in different brewing methods (after Peters, 1991).

Brewing method	Fines in brew (g/l)	Fines/total solids ratio (%)
Boiled	2.04	15.7
Percolator	0.22	2.0
Filter	0.07	0.5
Napoletana	1.71	6.3
Plunger	1.06	7.5
Moka	1.10	2.7

Chapter 7, Cofee: Recent Developments, M. Petracco DOI:10.1002/9780470690499



<sup>&</sup>lt;sup>1</sup> Coffee/water ratio and brewing temperature according to method, constant blend.

# Practice V60/Filter

- @t+0s Presaturate with 2x coffee mass in water (blooming process)
- Pre-heat & pre-rinse, presaturate (15 sec)

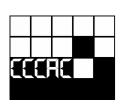
@t+30s Add 25% water into mass

• 100g/m<sup>2</sup>, 20µm filament filter paper

- Pulse to maintain temperature and water amount
- 86-94°C, dependent on roast (lighter==hotter)

@t+160s End extraction

21g: 360g or 30g:500g coffee:water



## coffee.sh

```
bader@antaeus:~$ curl -i -H "Content-Type: application/json" -X BREW -d
'{"bean-type": "GAIA"}' http://localhost:5000/pot
```

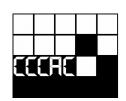
HTTP/1.0 200 OK Brew in Progress

Content-Type: text/html; charset=utf-8 Server: covfefemat/0.01 Python/3.5.3

ETag: "d41d8cd98f00b204e9800998ecf8427e"

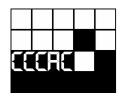
Content-Length: 0

Date: Wed, 30 May 2018 09:41:34 GMT



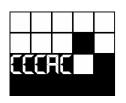
## **TODO**

- Fully automate process (grind, brew, etc)
- Temperature and flow control
- Implementation of SSL/TLS/\*
- More



# Conclusion

I have too much time on my hands



# Cheers

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