



THE ECOFFEE USER GUIDE

This user guide was created because lupine coffee brews differently than traditional coffee. Please experiment a little to find the dosage and strength that best suits your taste.

ABOUT

The story behind Ecoffee is about turning a student idea into a mission-driven company. What began as a school project became a StartUp that challenges the coffee industry with a plant-based alternative that is better for people and planet.



ACID-FREE



REGIONAL



**NO
CAFFEINE**



**NUTTY +
AROMATIC**



**NO TRANSPORT
FROM OVERSEAS!**



**RESPONSIBLE
CONSUMPTION
AWARD**



**2026 GOOD
FORK AWARD**



**ALUMNI
LEADERSHIP
AWARD**



**BEST MINI-
COMPANY
2024**



NFTE AWARD

FILTER



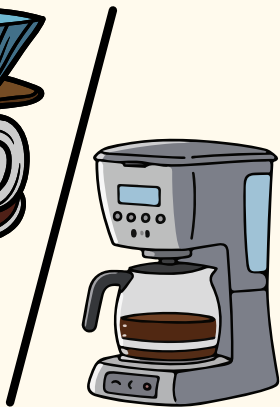
QUANTITY

6-8g per
100ml



DIFFICULTY

1 / 4

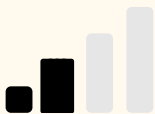


MOKA POT



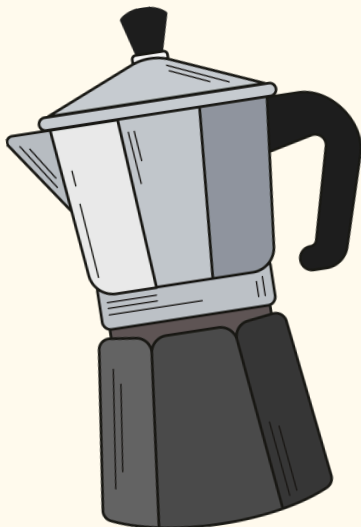
QUANTITY

**Fill the filter by 2/3.
Do not press down !**



DIFFICULTY

2 / 4



FRENCH PRESS



QUANTITY

8-10g per
100ml



DIFFICULTY

1 / 4



PORTAFILTER



QUANTITY

7-11g

Do not press down !



DIFFICULTY

3 / 4



BONUS



ICED ECOFFEE
TIP: OAT MILK



**ESPRESSO
MARTINI**



LUPI TIRAMISU

ecoffee
BORN IN LUXEMBOURG

FOLLOW US !



ecoffee
BORN IN LUXEMBOURG