01 · BASELINE

Write one current version as it is. Name the drink and setup; record amounts with their units.

02 · CHANGE ONE

Choose one input to vary. State the exact old → new amount or method.

03 · RECORD

Note what you observed in your own words. Also note anything that did not stay steady.

04 · DECIDE

Keep, revert, or test again. Write one question for the next trial.

Make the comparison legible

Use a version ID and link it to its parent. Keep the other recorded fields as steady as is practical for your setup. “One change” is a method for clearer notes, not a promise of a controlled scientific experiment.

Describe, don’t score

There is no required tasting scale. Words such as “more sweet to me,” “thinner than last time,” or “easy to repeat” are enough if they help you recognize your own preference.

Neutral prompt: “What is the smallest single change that would help me answer my question?” You can also choose to stop, keep the baseline, or make no comparison.

Record context

Glass, method, ingredients, and amounts—only what matters to you.

Mark uncertainty

If an amount or temperature is unknown, leave it blank rather than guess.

Keep a path back

Name the previous version before changing it.

DRINK / FORMULA NAME

BASELINE VERSION ID · DATE

METHOD / EQUIPMENT / VESSEL (IF USEFUL)

SERVING / YIELD NOTE (WITH UNIT)

WHAT DO I WANT TO UNDERSTAND?

Input / ingredient	Amount	Unit	Method / source note
Coffee / espresso / base			
Water / brewed base			
Milk / alternative			
Syrup / sweetener			
Ice			
Other input			
Time / temperature (when known)			

PREPARATION SEQUENCE (YOUR WORDS)

OWN BASELINE OBSERVATION

This page is a record, not a recipe recommendation. Leave irrelevant or unknown fields empty. No mass-to-volume conversion is implied.

FICTIONAL DEMONSTRATION

Record field	Version A · baseline	Version B · one change
Drink and yield	Iced coffee · 1 glass	Same named drink · 1 glass
Inputs recorded	Cold coffee 120 ml; milk 120 ml; vanilla syrup 20 ml; ice 100 g.	Same recorded setup; syrup alone changed.
One variable	Baseline syrup amount: 20 ml.	Syrup: 20 ml → 15 ml (−5 ml).
Own observation	“I want to compare sweetness next.”	“Less sweet to me; coffee still comes through.”
Decision / next question	Baseline is the return point.	KEEP for this maker’s next repeat. If still curious, separately log a 12 ml syrup trial.

Why this is useful as a record

The exact changed field is visible, its unit is preserved, and the observation is explicitly personal. Version A remains identifiable as the comparison point.

What it does not mean

It does not establish that 15 ml is right for anyone else, that the drinks were physically tested, or that changing syrup always produces the stated response.

Example status: fictional throughout. No customer data, real tasting, or recipe authority is represented.