IP Masking:

Big Change to Protect Editor Privacy

WIKIMANIA SINGAPORE

Niharika Kohli / NKohli (WMF)
Madi Moss / MMoss (WMF)

Speakers

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Niharika Kohli

In the Wikimedia movement since 2014

I worked as a software engineer in the Community Tech team for three years.

Now, as a product manager, I'm leading the Anti-Harassment Tools team, building IP Masking.
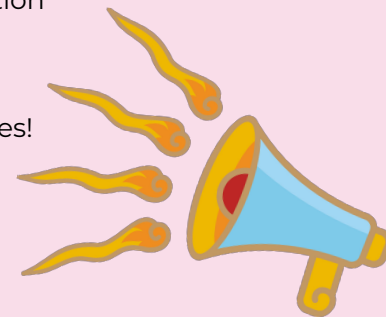
Madi Moss

Editing since 2010/2017, I joined the Foundation as a privacy attorney in 2021.

I went to law school specifically because I was interested in the intersection of law and the Wikimedia movement.

Talk to me about templates!
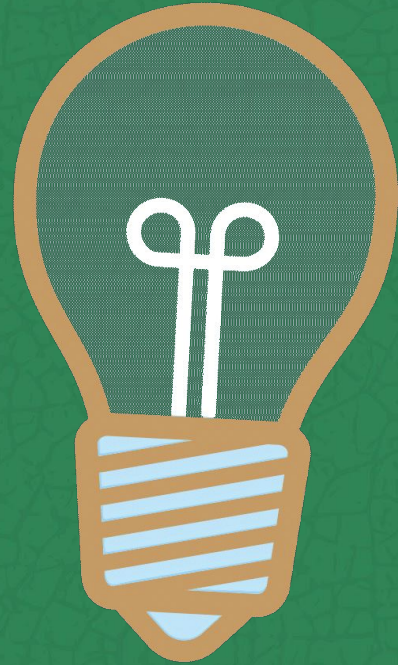
Agenda

Rationale

Our approach

Design mockups

Work with us

Roadmap

Rationale

What is the problem we are trying to solve?

For editors who are not logged into an account:

- IP addresses are **stored forever**, and
- IP addresses are **publicly available**

Whereas the IP addresses of editors who are logged into an account are only stored for 90 days and not shared publicly.

For more information, see our Privacy policy and Data retention guidelines.

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What is the problem we are trying to solve?

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What is the problem we are trying to solve?

- IP addresses are personal data.
- How we collect, use, and share personal data is subject to various laws.
- Our current status quo presents various risks:
  - Surveillance risks for our users
  - Legal risks
  - Falling short of user expectations

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What is the problem we are trying to solve?

While addressing those risks, we also have to consider what our users need to protect the projects. **IP addresses are invaluable tools when dealing with harassment, abuse, and vandalism.**

We don't want to make changes without giving the communities appropriate mechanisms to handle the impact.

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Our approach

Our approach

We have divided the work into these phases:

1. Build tools to **reduce our reliance** on IP addresses (directly)

2. **Mask IP addresses** and replace them with an anonymous identifier

3. Work with communities to **migrate existing software**

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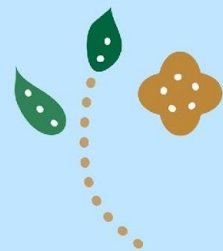
How does this address the problem?

For editors who are not logged into an account:

- IP addresses **will not** be stored forever, and
- IP addresses **will not** be publicly available

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1. Reducing reliance on IP addresses

We built the **IP Info feature** to allow users who need access to critical data for anti-vandalism to do so without requiring access to the IP address itself.

We are adding a more reliable data source (Spur) to have better detection for proxies.

∧ IP Information

Location	**Behaviors** (i)	**Active blocks**
Hamilton, CA, Ontario	File sharing	No active blocks.
		Logs
ISP	**Risks** (i)	**Contributions**
Bell DSL Internet Ontario	Tunnel	256 local edits
		(200 made in the last 24 hours)
ASN (i)	**Connection type**	Global contributions
577	VPN (i)	XTools
Organization	**Operator**	
Bacom	Mullvad (i)	
VERSION	**Proxies**	
IPv4	*Not available*	
	Count	
	3	

2. Replacing IPs with a new identifier

Savitribai Phule: Revision history

View logs for this page (view filter log)

∨ Filter revisions

External tools: Find addition/removal (Alternate) · Find edits by user (Alternate) · Page statistics · Pageviews · Fix dead links

For any version listed below, click on its date to view it. For more help, see Help:Page history and Help:Edit summary. (cur) = difference fro
(prev) = difference from preceding version, **m** = minor edit, → = section edit, ← = automatic edit summary
(newest | oldest) View (newer 50 | older 50) (20 | 50 | 100 | 250 | 500)

Compare selected revisions

- (cur | prev) ◯ HH:MM, DD Mon YYYY . . Killy (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)
- (cur | prev) ◯ HH:MM, DD Mon YYYY . . Beatle7 (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)
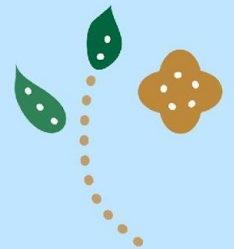- (cur | prev) ◯ HH:MM, DD Mon YYYY . . ?1729 **Show IP** (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)
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- (cur | prev) ◯ HH:MM, DD Mon YYYY . . Beatle7 (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)

IP editors will receive a new identity:
a **temporary account**.

Temporary accounts will be tied to their browser and last as long as the cookie does (up to 12 months).

Rather than each edit attributed to an IP address, multiple IP addresses
can be linked to a given
temporary account.

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Who can see IP addresses?

Temporary account IP addresses will be accessible to the following users:

- Stewards and checkusers (by default)
- Admins who opt-in
- Patrollers who opt-in and have:
  - ≥ 300 edits,
  - ≥ 6 months old account, and
  - ≤ 1 project block

Communities are also encouraged to create more restrictive guidelines for patrollers.

For more information, see the policy at [[wmf:Access to temporary account IP addresses]]

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Who can see IP addresses?

IP addresses will **ONLY** be accessible to users who meet those requirements.

This does not include:

- Public access

Users who do not qualify can still use the IP Info feature as long as they are at least autoconfirmed.

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3. Migrating tools

- Several tools also need IP address access to gather data about potential for abuse.

- These **tools will need to be updated** so that they can function after IP Masking deployment.

- We will **ask volunteers** to update tools maintained by them.

- We will **provide technical support** throughout this process, as needed.
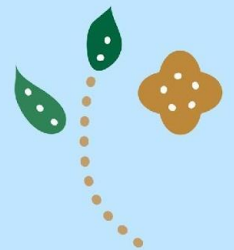
IP Masking rollout will be **slow**. We will closely work with the communities to minimize disruption to existing workflows.

We will also focus on gathering community feedback with each rollout.

Mockups

Key design principles

Parity with legacy IP editor experience

Temporary accounts should feel ephemeral

Highlight incentives for creating an account and nudge user towards it

Clarity that anyone can edit

Guidance and education incorporated in the new experience

Unregistered editor: First edit

Search Wikipedia

Create account   Login   •••

Kouign-amann

Article   Talk   Read   Edit   View history

↶ ↷ Paragraph ⌄   A ⌄ 🔗 " Cite ☰ ⌄ Insert ⌄ Ω   ? ⚠ ☰ ✎ ⌄   Publish changes...

Kouign-amann (pronounced [ˌkwiɲ aˈmãn]; pl. *kouignoù-amann*) is is is a sweet [Breton cake], made with [laminated dough].
made with bread dough (nowadays sometimes [viennoiserie] dough), containing layers ofbutterand incorporated sugar, s
fewer layers. The cake is slowly baked until the sugar [caramelizes] and the recipe's butter (in fact the steam of the 20 pe
dough, resulting in its layered structure. A smaller version, "kouignette", is similar to a muffin-shaped, caramelized [crois

A specialty of the town of [Douarnenez] in [Finistère], [Brittany], where it originated around 1860, the pastry is attributed to Y

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pastry in all of Europe."[2]

1 notice   ✕

🖊 **You are not logged in.** Once you make
   an edit, a **temporary account** will be
   created for you to protect your privacy.
   [Learn more].
   [Log in] or **[create an account]** to get
   credit for future edits and to access
   other features.

Recipe   [edit]

The strict original Douarnenez recipe requires a ratio of 40 percent dough, 30 percent butter, and 30 percent sugar.[3]
Traditionally, kouign-amann is baked as a large cake and served in slices, although recently, especially in North America,
individual cupcake-sized pastries (kouignettes) have become more popular.[*citation needed*]

Popularity   [edit]

The kouign-amann has been a staple pastry at many Japanese bakeries after becoming popular in the late 1990s.[4][5]

In 2014, episode 7 of [series 5] of the BBC's *The Great British Bake Off*[6] featured the kouign-amann. In 2015, notable
bakeries in New York,[7] Washington D.C.,[3] Boston,[8] Salt Lake City,[9] and San Francisco began to sell the pastry.[10][11][12] In
[Denver], several bakeries offer varieties; some shorten the name to "queen".[13]

Kouign Amann

Kouign amann pastry

Type	[Cake]
Place of origin	[France]
Region or state	[Brittany]
Main ingredients	[Yeast]-leavened [dough], [butter], [sugar]

🌐 Media: Kouign-amann

Individual cake

Unregistered editor: Temporary account creation

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The Free Encyclopedia

Search Wikipedia

?1729   Create account

Kouign-amann

Article   Talk

✓ Your edit was saved.

🕐 Temporary account ✕

This temporary account was created after an edit was made without an account on this browser and device. It will expire in 90 days. Learn more.

Log in or **create an account** to get credit for future edits and to access other features.

From Wikipedia, the free encyclopedia

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Recipe
Popularity
See also
References
External links

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A specialty of the town of Douarnenez in Finistère, Brittany, where it originated around 1860, the pastry is attributed to Yves-René Scordia (1828–1878).[1]

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Kouign amann pastry

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Region or state	Brittany
Main ingredients	Yeast-leavened dough, butter, sugar

🔥 Media: Kouign-amann

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Individual cake

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A TEMPORARY ACCOUNT IS CREATED AFTER THE PERSON SAVES THEIR EDIT.

Unregistered editor: Subsequent edits

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Kouign-amann

Article   Talk

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Paragraph A Cite   Insert   Ω   ?   ⚠   ✏   Publish changes...

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Kouign Amann

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🌐 Media: Kouign-amann

Unregistered editor: Temporary account expiry

Kouign-amann

?1729   Create account

Temporary account

You are using a temporary account. Edits are being attributed to **?1729**.

The account will expire in **N days**.

Log in or **create an account** to get credit for future edits and access **other features**.

Article   Talk

From Wikipedia, the free encyclopedia

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Media: Kouign-amann

Individual cake

✓ Your edit was saved.

Let people know the lifespan of a temporary account and encourage them to make an account.

Admin workflow: Revealing IP addresses

Admin workflow: Revealing IP addresses

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(newest | oldest) View (newer 50 | older 50) (20 | 50 | 100 | 250 | 500)

Compare selected revisions

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- (cur | prev) ◯ HH:MM, DD Mon YYYY . . ThaBot (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)
- (cur | prev) ◯ HH:MM, DD Mon YYYY . . SMB (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)
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- (cur | prev) ◯ HH:MM, DD Mon YYYY . . ?19743 Show IP (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)
- (cur | prev) ◯ HH:MM, DD Mon YYYY . . Beatle7 (talk | contribs) . . (BBB bytes) (+2) . . (Reason) (undo)

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Admin workflow: Revealing IP addresses

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- HH:MM, DD Mon YYYY (diff | hist) . . (+2) . . **Show IP** . . PageName (Reason)
- HH:MM, DD Mon YYYY (diff | hist) . . (+2) . . **Show IP** . . PageName (Reason) **(current)**

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For ?1729 (talk | block log | logs | filter log)

∨ **Search for contributions**

- HH:MM, DD Mon YYYY (diff | hist) . . (+2) . . 42.42.42.42 . . PageName (Reason) **(current)**
- HH:MM, DD Mon YYYY (diff | hist) . . (+2) . . 122.33.23.89 . . PageName (Reason)
- HH:MM, DD Mon YYYY (diff | hist) . . (+2) . . 122.33.23.89 . . PageName (Reason) **(current)**

Admin workflow: Blocking temporary accounts

PritiPatroller   Talk   Contributions   Preferences   Watchlist   Log out

Special page

Search Wikipedia

Block user

Help

Use the form below to block write access from a specific IP address or username. This should be done only to prevent vandalism, and in accordance with policy. Fill in a specific reason below (for example, citing particular pages that were vandalized). You can block IP address ranges using the CIDR syntax; the largest allowed range is /16 for IPv4 and /19 for IPv6.

Username, IP address, or IP range

*1729

This is a temporary user using the following IPs: **103.125.51.171**, **103.125.53.189**, see 43 more

Block type

◯ **Sitewide**
  Blocks editing on all pages and namespaces. Also blocks default actions (See help)

◉ **Partial**
  Allows you to select pages and namespaces to block. Doesn't block default actions but lets you block certain specific actions.

  Pages
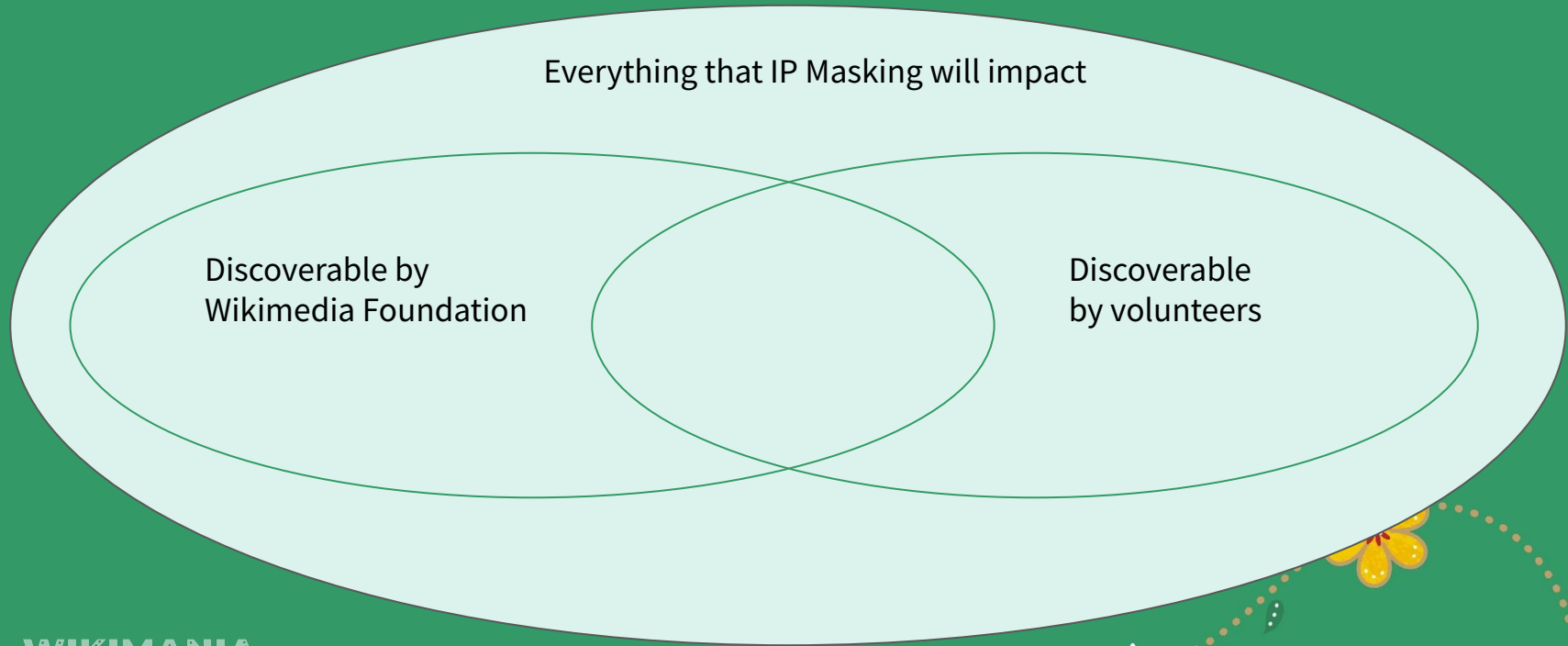
  Add a page...

  Namespaces
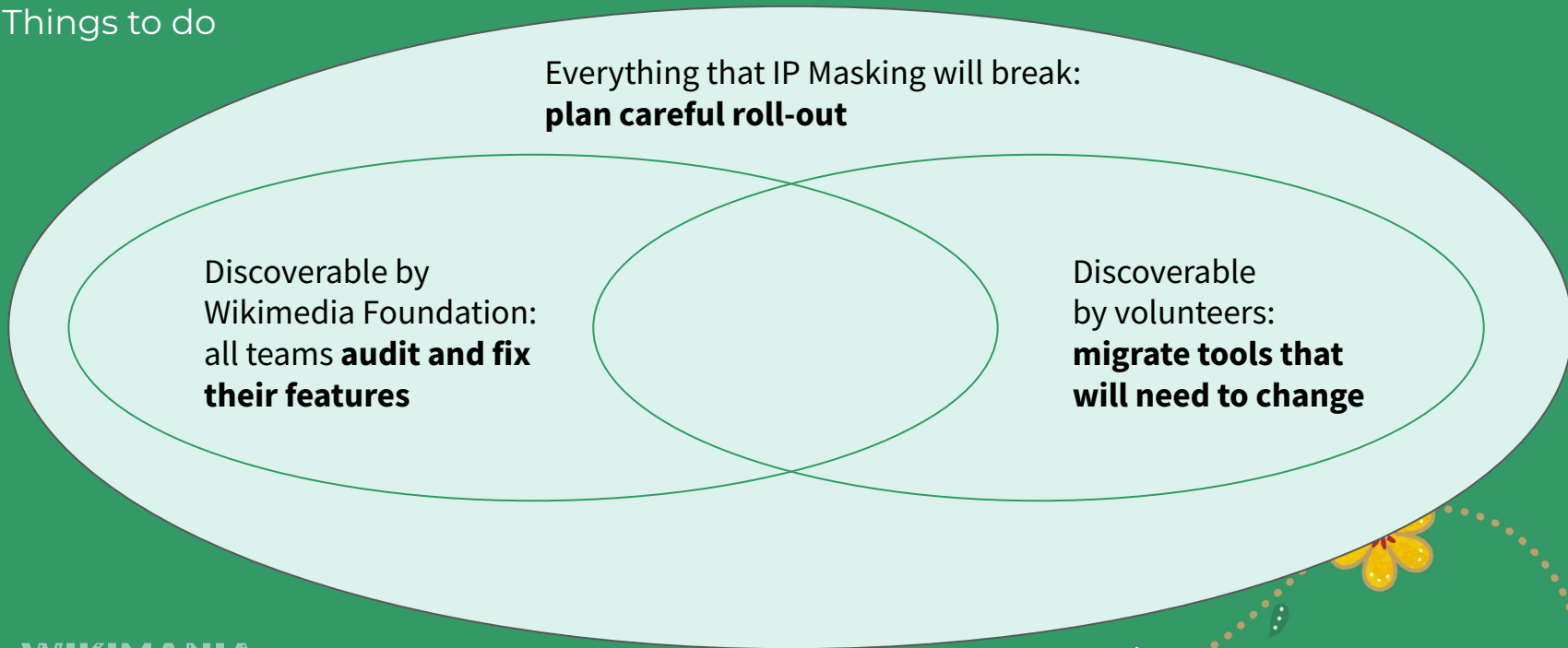
  Add a namespace...

Work with us

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The IP Masking Universe

Everything that IP Masking will impact

Discoverable by
Wikimedia Foundation

Discoverable
by volunteers

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The IP Masking Universe

Things to do

Everything that IP Masking will break:
plan careful roll-out

Discoverable by
Wikimedia Foundation:
all teams **audit and fix
their features**

Discoverable
by volunteers:
**migrate tools that
will need to change**
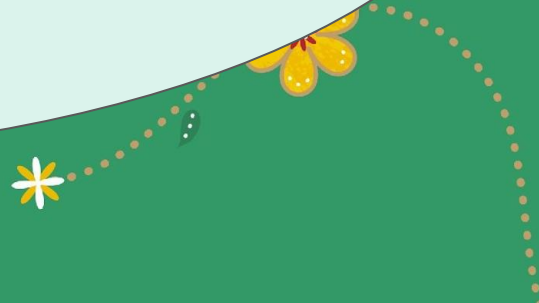
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We need your help!

Help us track down volunteer tools that will need changing.

- File tasks for impacted tools on Phabricator.
  - Use the tag **#IP Masking**
- You can also drop a comment on **[[phab:T337012]]**
- When mentioning a tool please include:
  - **A link to the tool**
  - **Brief description of what it does**
  - **The wiki(s) it is active on**

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We need your help!

- Help us expand technical documentation:

  [[mw:Help:Temporary accounts]]
  - You can help us expand this to include specific guidance for gadgets, templates, lua modules etc.
- Help us migrate tools that will need migrations to adapt to the upcoming changes.

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Resources

- Project page on Meta-Wiki: https://w.wiki/3V8N
- IP Masking work-in-progress is deployed on German Beta Wikipedia which can be used for testing purposes.
  - Note: Not all workflows have been implemented yet.
- Technical documentation on MediaWiki under Help:Temporary Accounts
- IP Masking main task on Phabricator: [[phab:T324492]]

Timeline
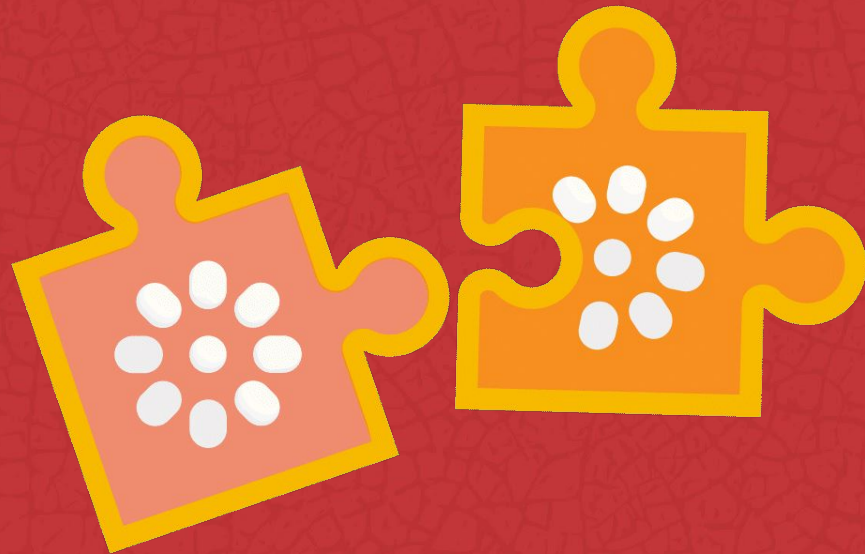
Estimated roadmap

Milestone	Estimated completion time
First version of IP Masking in MediaWiki and deployed on test.wikipedia.org	End of 2023
WMF teams update software they own	October 2023
Pilot wiki test (on a small wiki without a lot of IP traffic)	March 2024
Volunteer-owned tools are updated	Until deployment on respective wikis

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Thank you

Access this presentation at: <commons link>

Follow our project page for updates: https://w.wiki/3V8N
[[m:IP Editing: Privacy Enhancement and Abuse Mitigation]]

Let's continue talking in **Room 309**

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