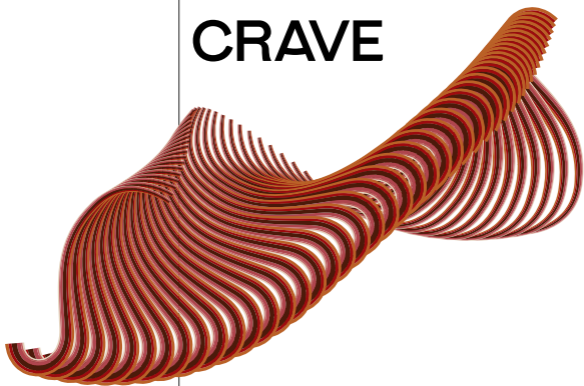


VENEZIANO  
COFFEE  
ROASTERS

BLEND  
SUGGESTED  
RECIPE

# CRAVE



Brew Method	In/Out	Time	Ratio	Temp
Black	21g/34g	27-29s	1:1.62	93.5°C
Milk	22g/36g	27-29s	1:1.64	93.5°C



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