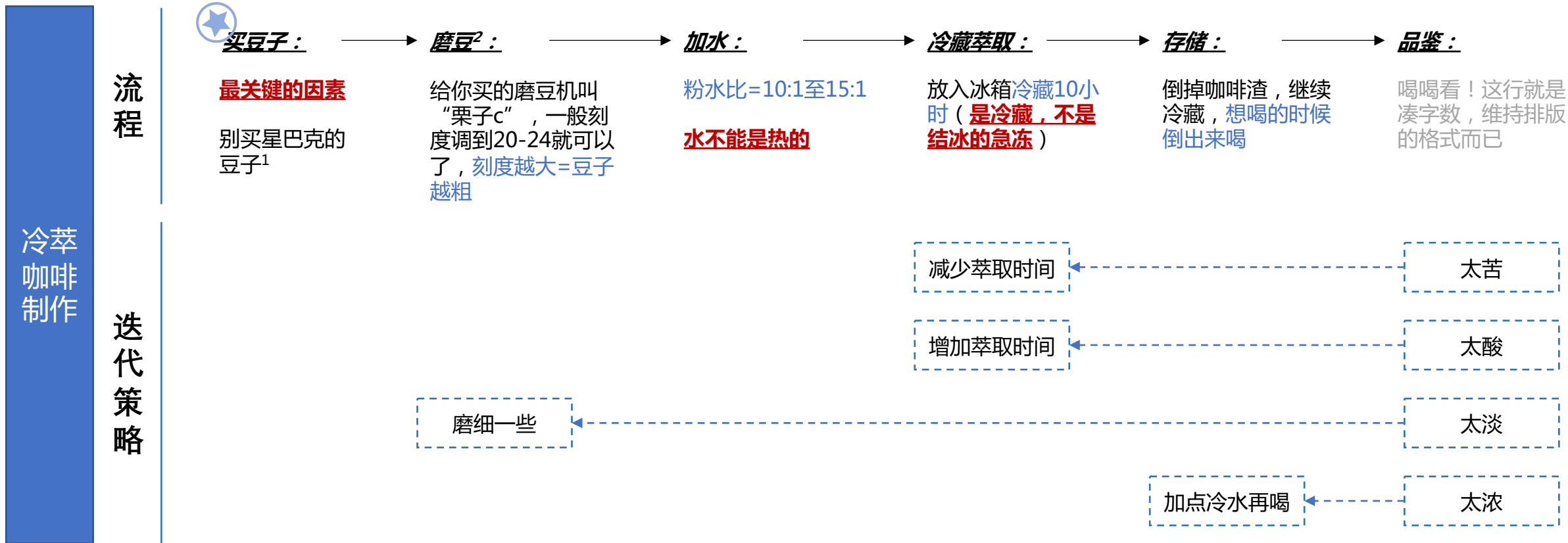


冷萃咖啡：豆子质量是关键，傻瓜式操作研磨度、粉水比和萃取时间，就能得到一杯好喝的咖啡了



¹推荐店铺

微店App：VIEW COFFEE, https://weidian.com/?userid=1252185519&ifr=pbj_shop_3491&wfr=pbj_shop_3491, 朋友开的店；

淘宝：M2M COFFEE

²栗子c小红书磨豆机调刻度教学：<https://www.xiaohongshu.com/discovery/item/61752e0f000000000102d3b0?xhsshare=CopyLink&appuid=5b4050114eacab2a5f98e64a&apptime=1641051851>