

Brewing Guide

Water
TempAmount
(g per 100ml)1st Infusion
(seconds)+ Infusions
(seconds)Average No
InfusionsAmount
(g per 100ml)1st Infusion
(seconds)+ Infusions
(seconds)Average No
Infusions

White

85°C
185F

Green

80°C
175F

Yellow

85°C
185F

Oolong (strip)*

99°C
210F

Oolong (ball)*

99°C
210F

Black (small leaf)*

90°C
195F

Black (large leaf)*

95°C
205F

PuErh (raw)*

95°C
205F

PuErh (ripe)*

99°C
210F

*We advise rinsing tea in the same temperature water as brewing for a few seconds before 1st infusion. This softens the leaf for brewing.

Use filtered water with a high pH of about 7-8 for optimum tasting tea. Do not use tap water.

Herbal tisanes vary but are usually brewed with boiling water for 1-2 minutes depending on preference.

PLEASE NOTE: Every tea is different and everybody's taste is different so please use this guide as a starting point and experiment with different parameters according to the tea and your preferences.