



Orion Coffee & Tea

Cold Brew Tea Guide

Steps

- One:** Measure your tea (per measurement guide below)
- Two:** Put tea into a sachet/tea ball/tea straining cup, or just let it sit loose in your cup/pitcher (you'll have to strain it later)
- Three:** Fill cup/pitcher with water (per measurement guide)
- Four:** Place cup/pitcher into your fridge
- Five:** Let steep for recommended time (or to taste)
- Six:** Remove tea leaves and enjoy!

Tips

- Taste before you decide to sweeten!
- Steeping times are a guide only- each tea is different as are individual tastes. It's much more likely you will under steep your tea than over steep, so don't worry if you leave it in the fridge longer than planned.
- If it tastes too weak, leave it in for another hour; if it tastes too bitter, dilute it a little with some water
- Be sure if you're using a sachet or other tea holder you leave plenty of room for the tea to expand or you won't get the full flavor! If you're brewing a large amount you're going to want to space out your tea in multiple sachets



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Type of Tea	Suggested Cold Brew Time	Amount of Water	Amount of Tea
White/Green Tea	6-8 Hours	8-12 oz	1 teaspoon
Oolong Tea	8-10 Hours	20 oz	2 teaspoons
Black Tea	8-12 Hours	1 Gallon	1/2 Cup
Herbal Tea	8-14 Hours		