

oolongtime <i>Loose leaf teas from Taiwan</i> www.oolongtime.com			GONGFU STYLE						WESTERN STYLE						
Tea type	Style	Shape	Leaves (g/100ml)	Water (temp °C)	Water (temp °F)	Rinse (seconds)	1st steep (seconds)	+ steeps (seconds)	Total (steeps)	Leaves (g/100ml)	Water (temp °C)	Water (temp °F)	1st steep (seconds)	+ steeps (seconds)	Total (steeps)
GREEN			3-4	80	175	<i>optional</i>	20-30	5-10	3-4	0.8-1	80-85	175-185	120	30-60	1-2
YELLOW			4	80-85	175-185	<i>optional</i>	20-30	5-10	3-4	1	85	185	120	30-60	1-2
WHITE			4	85	185	<i>optional</i>	15-20	5-10	3-5	1	85-90	185-195	120	30-60	1-2
OOLONG	<i>Green</i>	<i>Strip</i>	5	90-95	195-205	<i>optional</i>	15-20	5-10	4-6	1.2	95	205	120	30-60	1-3
OOLONG	<i>Green</i>	<i>Ball</i>	5-6	90-95	195-205	5-10	20-30	10-15	4-7	1.2-1.5	95	205	120-180	30-60	1-3
OOLONG	<i>Black</i>	<i>Strip</i>	5	95	205	<i>optional</i>	15-20	5-10	5-8	1.2	95-100	205-212	120	30-60	2-3
OOLONG	<i>Black</i>	<i>Ball</i>	5-6	95	205	5-10	20-30	10-15	6-9	1.2-1.5	95-100	205-212	120-180	30-60	2-3
BLACK			4-5	95-100	205-212	<i>optional</i>	15-20	5-10	5-8	1-1.2	100	212	120	30-60	2-3
FERMENTED			5	100	212	5-10	10-15	5-10	8-12	1.2	100	212	120	30-60	2-4

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Please note: This brewing chart is for your guidance and intended as a starting point. We encourage you to experiment and adjust to your taste. Use water that tastes good on its own and free from any odour. At the end of each steep, separate the leaves from the water to avoid overbrewing.