



CULINARY TEAS

Recommended Hot Tea Brewing Methods for Tea Rooms and Restaurants

Many of our wholesale customers ask for advice on how to brew gourmet tea for their customers. Here are three common scenarios, and general guidelines. We welcome your tips and suggestions, too.

Brewing a large volume of tea for a Hot Tea/Coffee Dispenser. First, determine the size of your Dispenser, and how much tea you will need. We recommend using our disposable T-Sac Tea Filters (Size 3 or 4) to hold the tea leaves. Prepare your water (boiling for Black or Herbal, 180 degrees for Green). Pour the water into the dispenser, add the T-Sac filled and sealed with tea, and set a timer for 5 minutes. Taste the tea, and either remove the T-Sac or let steep 1-2 minutes longer.

Size of Dispenser	Cups of Tea	Teaspoons of Black or Green Tea	Teaspoons of Herbal Tea
3 liter	12	12	18
2 liter	8	8	12
1 liter	4	4	6

Serving a pot of tea to a restaurant table. First, determine the size of your Tea Pot, and how much tea you will need. We recommend using our Size 2 disposable T-Sac Tea Filters to hold the tea leaves. Prepare your water (boiling for Black or Herbal, 180 degrees for Green). Pour the water into the tea pot, add the T-Sac filled and sealed with tea, and set a timer for 5 minutes. Taste the tea, and either remove the T-Sac or let steep 1-2 minutes longer before serving.

Size of Tea Pot	Cups of Tea	Teaspoons of Black or Green Tea	Teaspoons of Herbal Tea
6 cup	6	6	9
4 cup	4	4	6
2 cup	2	2	3

Serving a cup of loose-leaf tea to an individual. First, determine the size of your cups, and how much tea you will need. We recommend using our Size 1 disposable T-Sac Tea Filters to hold the tea leaves or else our Kensington Mesh Strainer. Prepare your water (boiling for Black or Herbal, 180 degrees for Green).

Size of Tea Pot	Cups of Tea	Teaspoons of Black or Green Tea	Teaspoons of Herbal Tea
12 oz to-go cup	1.5	1.5	2.25
8 oz tea cup	1	1	1.5

With the T-Sac, pour the water into the tea cup, add the T-Sac filled with tea and sealed, and serve for the customer to remove the T-Sac.

Or, with the Kensington Mesh Strainer, put the tea leaves needed into the strainer. Rest the Strainer on the top of the cup. Pour the water over the leaves and serve to the customer with the drip catcher.

For Iced Tea, refer to our Recommended Iced Tea Brewing Methods Guidelines.