

# Teasters Steep Chart

## HOW TO BREW THE BEST CUP

1

BEGIN WITH WATER.



Bottled or filtered water is best!

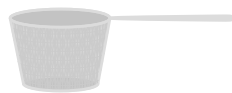
2

PICK YOUR EQUIPMENT.



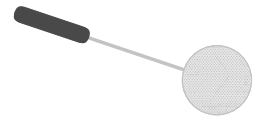
*Filters*

Enjoy the ease of a teabag but prefer the superior flavor of loose-leaf tea? Teasters offers paper filters with drawstrings which can be filled with loose-leaf tea.



*Strainers*

Strainers can rest inside your favorite mug. Simply add your loose leaves into your strainer, pour your water over the leaves and ta-dah, you have the perfect cup!



*Infusers*

An infuser is a mesh ball with a tiny chain. Simply add your loose leaves into the mesh ball, hang your string on the side of your mug and you're ready to go.

3

BREW.



For an 8oz cup, use 1.25 – 2 teaspoons of tea leaves. For iced tea, double the amount of leaves.

## 4 TEMPERATURE = IMPORTANT.

Black teas like boiling water. But green, white, and oolong leaves perform best under cooler temperatures. Don't have a thermometer with you? Then simply bring your water to a boil, and let it sit for 2 minutes before pouring it over your leaves.

*Note: Boiling water can actually burn your green, white, and oolong leaves!*

*Average Temperatures (in Fahrenheit)*

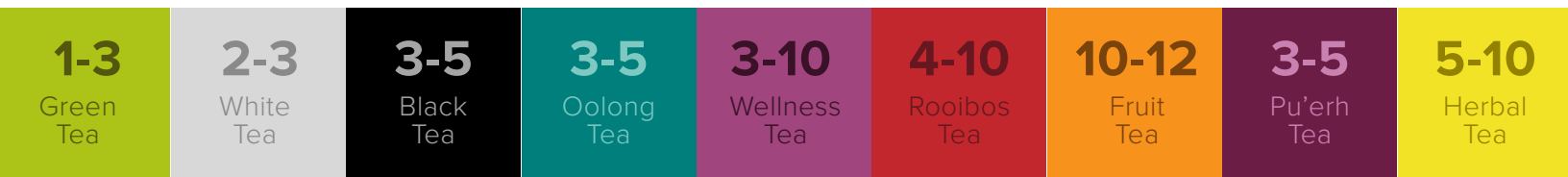


## 5 TIME MATTERS.

Black teas steep for 4-5 min. Green, white, and oolong teas only need 2-3 minutes. Herbal and fruit teas can steep 10-12 min. It's important to not over-steep your leaves as the cup can develop a bitter taste.

*Fun note: Oolong teas can be re-steeped up to 3x to make multiple cups of delicious tea.*

*Steep Times (in Minutes)*



## 6 GET CREATIVE



Make your cup your own! Drink it straight, add a little honey, steep it longer, maybe add some sugar, or pour it over ice. It's all about you and your preference!



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