

Tea Brew Guide



濾 FILTER

EQUIPMENT NEEDED



Teapot



Teacup(s)



Timer



Kettle
(any spout
shape will work)



Scale

SENSORY EXPERIENCE

Color. Aroma. Flavor.

Under extraction

Faint color, aroma lacks intensity, watery, lacks sweetness, muted flavor

Over extraction

Intense color and aroma, but bitter, dry aftertaste, lacks sweetness

Optimal extraction

Vibrant color and aroma, sweet, not bitter, clean aftertaste

GENERAL FILTER BREWING GUIDELINES

Tea	Total Brew Time (Min)	Brewing Temperature
White Tea	1:30-3:00	185°F-200°F
Green Tea	1:30-2:00	170°F-185°F
Oolong Tea	2:00-3:00	195°F-212°F
Black Tea	2:00-3:00	195°F-212°F
Tisanes	4:00-5:00	200°F-212°F

STEPS FOR FILTER

- 1** **Preheat teapot** by adding a little hot water to the teapot and covering it with the lid for 10 seconds *Discard this water
- 2** **Weigh recommended dose** into teapot
- 3** **Add recommended amount of water** into teapot
- 4** **Cover** teapot with lid
- 5** **Swirl teapot** to ensure all tea leaves are adequately saturated
- 6** At recommended total brew time, **swirl the teapot again** to incorporate the tea
- 7** **Decant** into tea cups
- 8** **Serve and enjoy**