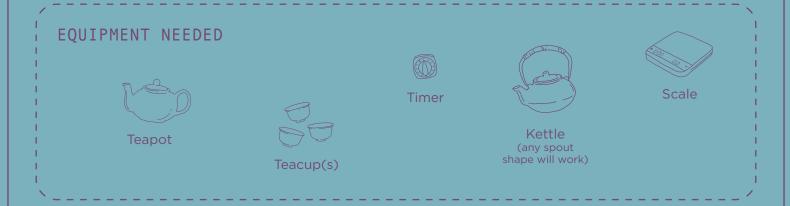
# **Tea Brew Guide**



# 滤 **FILTER**



### 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 |
|----------------|-----------------------|---------------------|
| I<br>White Tea | i<br>I 1:30-3:00<br>I | 185°F-200°F         |
| Green Tea      | 1:30-2:00             | 170°F-185°F         |
| I Oolong Tea   | 2:00-3:00             | 195°F-212°F 1       |
| I Black Tea    | 2:00-3:00             |                     |
| Tisanes        | 4:00-5:00             | 200°F-212°F         |

### STEPS FOR FILTER



**Preheat teapot** by adding a little hot water to the teapot and covering it with the lid for 10 seconds \*Discard this water



Add recommended amount of water into teapot



**Cover** teapot with lid



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**Swirl teapot** to ensure all tea leaves are adequately saturated



At recommended total brew time, **swirl the teapot again** to incorporate the tea

Decant into tea cups

Serve and enjoy