

Tea Dial In Sheet for Baristas
Designing an Intentional Tea Program: Part 2
By Jordan Scherer

If you have journeyed with us this far with Spirit Tea, you know that one thing is always true: there is nothing certain in life but the constant changes you see in your tea menu. I think that's how the old expression goes.

Once you have decided to transition your tea menu into an elevated program, it's important to showcase your intentionality to both your staff and your customers.

First and foremost, contextualizing the experience is integral: emphasizing the exclusivity, seasonality, and transparency of our tea. [We covered the first part of this in my last post about the importance of a separate tea menu.](#)

The second component of this is to set appropriate time expectations with your customers. I often coach baristas to let customers know that the leaves need **room to bloom** to ensure the best cup. As our teas can brew anywhere from 3 to 5 minutes, it's been best practice to let them know approximations of when their tea will be ready.

While we hope it will be worth their wait, we also want to this expectation to show that you indeed take your tea program seriously by adhering to care and methodology.

Next comes the internal part: behind the bar. We all know that the restaurant/service industry has baristas and servers come and go. While most of our cafe partners at Spirit Tea have received initial training, it's important to keep guides on hand around for new hires to understand that same care and methodology.

While the technical side of infusion is a complicated topic to delve into, the importance of tea brewing's variables is easy to digest: *dose, temp, time, and volume of water.*

I've noticed across my continental travels that some of the strongest tea programs in the country also use a display station near hot water tanks identifying each tea and their variable-dependent specifications. While also a backup reference guide, I think this subtly reminds baristas to be mindful and present when brewing the tea.

Here below are a few examples of sheets we have created - as well as dial in sheets I've observed at cafes across the country.

I hope you can smoothly implement these additions into your cafe! Of course, don't hesitate to reach out if you have any questions, need suggestions, or want help fleshing out a dedicated, intentional tea program. Until next time, #steepslovely!

TARTINE MANUFACTORY

TEA BREWING GUIDE

Temperature Guide

High Temperature 195-205F
Prewarm teapot, discard Water. Put tea in warm pot. Fill pot directly under spout.

Medium Temperature 185-195F
Put tea in pot. Fill pot directly under spout for 195, lower for 185.

Low Temperature 175-185F
Put tea in pot. Fill a pitcher with water pulled far from the spout.
Pour from pitcher into teapot.

Hot Tea for Service

Kodama Sencha	1 TBSP/5g	Low Temperature	1 Minute
Nepal White	2 TBSP/5g	Low Temperature	3 Minutes
Precious Flower	2 TBSP/5g	Medium Temperature	3 Minutes
Sunstone	1 TBSP/5g	High Temperature	4 Minutes
Malabar	2 TBSP/5g	High Temperature	5 Minutes
Chamomile	2 TBSP/5g	High Temperature	5 Minutes
Red Chai	1 TBSP/5g	High Temperature	5 Minutes
Saigon	2 TBSP/5g	High Temperature	5 Minutes

Batch Brew Iced Tea

1. Place 50g tea into brew basket.
2. Distribute evenly.
3. Start the brewing cycle.
4. Let machine dilute at a ratio of 1:1.
5. Serve over ice.

How To Make Iced Tea: Flash Ice Method

1. Dose tea normally
2. Apply half the usual volume of correct temperature water.
3. Steep for usual amount of time (as though you were steeping it for hot service).
4. Open lid, add ice to teapot until desired amount of water volume is reached.
5. Let sit. Agitate if desired to speed cool down.
6. Pour, neat or over ice, and serve.

Tea	Dose	Vessel	Temp	Time
Emerald Spring	7g	Teapot	180°	4:00
Koushun Sencha	6g	Kyusu	170°	1st (180g) 1:30, 2nd :30
Nepal White	7.5g	Teapot	180°	4:00
Gui Fei Oolong (RINSE)	7g	Gaiwan	210°	1st 1:45, 3 more @ :45
Iron Goddess (RINSE)	7g	Gaiwan	210°	1st 1:45, 3 more @ :45
Purple Heart	7.5g	Teapot	210°	4:00
Earl Grey	6g	Teapot	210°	3:00
Turmeric Tonic	9g	Teapot	210°	5:00
King Crimson	7.5g	Teapot	210°	5:00

Matcha Latte	Sift 2.5g matcha in tumbler/8oz paper cup, add 30g 180° water, whisk, add 13g simple syrup, whisk, steam milk to 140°
Iced Matcha Latte	Sift 3g matcha in 7oz rocks glass, add 45g 180° water, whisk, add 20g simple syrup, whisk, add 180g milk, shake with 5 cubes, serve as 12oz
Iced Matcha	6 cubes ice, sift 2.5g matcha, add 300g water, shake, serve as 16oz
Matcha Thin Tea	Sift 2.5g matcha in glass teapot, add 180g 170° water, whisk, pour into tumbler/8oz paper cup
London Fog (Use Earl Grey)	7.5g black tea in teapot, fill halfway with 210° water, (to second dot on teapot) 4:00 steep time, add 13g vanilla in matcha tumbler/8oz paper cup, pour 150g of tea into cup, fill the rest w/steamed milk @ 150°