

HOT TEA BREWING INSTRUCTIONS



Use measuring spoons for consistency. Refer to package labels for portioning; instructions listed on labels are for an **8 oz (225 ml)** serving.

For easy, continued use, store measuring spoons in their containers after serving and close the containers to maintain the teas' integrity.

PORTIONING

To make **12 oz (340 ml)**, use **1.5x** the listed amount.

To make **16 oz (450 ml)**, use **2x** the listed amount.

To make **20 oz (565 ml)**, use **2.5x** the listed amount.

Example: For **16 oz (450 ml)**, put **2 scoops** in the infuser, add hot water (see below for temperatures), steep **3-4 minutes**, remove infuser, pass tea to customer.

For **TO-GO** cups: Tell the customer to remove tea infuser after 4 min.

BREWING TEMPERATURES

| | | | |
|------------|--------------------------|--------------|---------------------------|
| Black Tea | 190 - 200° F (90 - 95 C) | Puerh (Raw) | 185 - 200° F (85 - 95 C) |
| Green Tea | 160 - 190° F (70 - 90 C) | Puerh (Ripe) | 200 - 212° F (95 - 100 C) |
| Oolong Tea | 190 - 200° F (90 - 95 C) | Herbal | 200 - 212° F (95 - 100 C) |
| White Tea | 190 - 200° F (85 - 95 C) | | |

TIP: If your water is hotter than listed above, add a **SPLASH OF COLD** first.



ADDITIONAL TIPS

***WARM** the teapot or mug with hot water before use.

***TOO MUCH LEAF** or **OVER-STEEPING** can lead to bitter, unenjoyable tea.

***HERBAL TEAS** are very forgiving to brew and can steep for several minutes without becoming bitter.



ICED TEA BREWING INSTRUCTIONS

Makes **64 oz** (1/2 gallon or 2 liters) of
DOUBLE-STRENGTH CONCENTRATE

(WILL MAKE ONE GALLON / 3.8 LITERS OF REGULAR-STRENGTH ICED TEA)

1. Place tea in infuser:
Use a **1/2 cup** of leaf for dense teas (i.e. Ginger Peach) and
1 1/2 cups for less dense teas (i.e. Lavender Rose or Feel Better).
2. Add 1 quart or liter of hot water (see package label for recommended brewing temperature).
3. Steep 5 mins, then remove tea infuser.
4. Add 1 quart or liter of cold water.

TO SERVE:

1. Fill cup with ice.
2. Fill cup with tea concentrate.
3. Store concentrate in refrigerator.

For proper dilution, always serve over ice.

SINGLE SERVING

1. Use standard amount of tea for serving size.
2. Add 1/2 qty of hot water needed for serving size.
3. Allow to steep for 4-5 minutes then remove leaves.
4. Fill cup with ice, pour tea over ice, and serve.

