

Tea Brewing Guide

A Simple Reference for Brewing the Perfect Cup

These recommendations are a great place to begin. Adjust them over time to suit your personal taste.

Tea Type	Tea	Water	Steep
White	1 tsp/8 oz	170–185°F	2–4 min
Green	1 tsp/8 oz	170–180°F	2–3 min
Oolong	1 tsp/8 oz	180–195°F	3–5 min
Black	1 tsp/8 oz	200–212°F	3–5 min
Rooibos	1 tsp/8 oz	212°F	5–7 min
Herbal/Fruit	1 tsp/8 oz	212°F	5–7 min

Brewing Tips

- Always start with fresh, cold water.
- Give loose-leaf tea room to expand in a basket infuser.
- If you want a stronger cup, use more tea rather than a longer steep.
- Remove the leaves after steeping to prevent bitterness.
- Slow down and enjoy the aroma before your first sip.

The perfect cup is the one you enjoy most.