

















Chinese Tea Culture Canada Inc.

中國茶文化加拿大集團

www.ChineseTeaCultureCanada.com

Tea Brewing Information							
Tea Type	Green	White	Yellow	Oolong	Red	Black/PuErh	Flower
							
							
Tea Quantity	1/3 of teapot						2 tsp
Teapot Size	100-500ml						500ml
Teapot Type	Glass, Porcelain or Ceramic			Purple Clay or Porcelain			Glass or Porcelain
Temperature (C)	75-85			95-100			90-95
Brewing Guidelines							
Step 1	Heat up the serving teapot/teaware by rinsing with boiling water						
Step 2	Put in the tea leaves						
Step 3	Add water until the teapot overflows						
Step 4	Discard this water as to clean and heat the tea leaves						
Step 5	ENJOY using the following brewing times						
Brewing Time (in Seconds)							
1 st Round	5	5	5	5	5	5	120
2 nd Round	10	10	10	5	10	10	120
3 rd Round	20	20	20	10	20	20	180
4 th Round	60	60	60	20	30	30	180
5 th Round				30	60	30	240
6 th Round				40		40	240
7 th Round				60		60	
8 th Round						60	





Note: These brewing parameters serve as a general guideline only. We recommend that you try different brewing parameters according to your personal preference and taste.



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Tea Brewing Information				
Tea Type	8 Treasure	Handcrafted Blooming Tea	Flavoured Tea	Flavoured Teabag
				
Tea Quantity	1-12g pack	1 Bloom	1 tsp	1
Teapot Size	100-120ml	1L	250ml	
Teapot Type	Glass, Porcelain or Ceramic			
Temperature (C)	100			
Brewing Guidelines				
Step 1	Rinse with hot water	Place 1 bloom in teapot, rinse with hot water	Pour boiling water over tea	
Step 2	Add boiling water		Steep for 1-2 Minutes	
Step 3	Steep for 3-5 Minutes	Steep for 5 Minutes	Good for 2-3 Infusions	
Step 4	Good for 2-3 Infusions	Good for 3-4 Infusions	Add Sugar if Desired	
Add. Infusions	2-3 Minutes	1-3 Minutes	2-3 Minutes	
	<i>Use a clear teapot to maximize visual effect</i>			
Ice Tea:				
Tea Quantity		1 Bloom	5-6 tsp	6 tea bags
Teapot Size		1L		
Brewing Guidelines				
Step 1		Place bloom in a heat resistant pitcher	Pour 315ml of boiling water over tea	
Step 2		Add 1-1/4 cups boiling water	Steep 2-3 minutes Add sugar if desired	
Step 3		Steep for 5 Minutes	Pour tea into serving pitcher straining the tea /remove teabags	
Step 4		Fill pitcher with ice water	Add Ice & top with cold water	

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