

MAKING GREAT TEA IS EASY WITH THE RIGHT TOOLS AND TECHNIQUES



THE BEST TEA

Pick full leaf tea that looks and smells excellent



THE RIGHT RATIO

Start with one teaspoon per 10-oz cup



GREAT WATER

Perfect tea begins with the best-tasting water



PERFECT TIMING

Infuse 3-5 minutes, use a timer, and find your perfect strength



A CLEAR FINISH

Remove tea leaves when your timer ends

ONCE YOU'VE BREWED THE PERFECT CUP

INFUSE IT AGAIN

Most quality teas can be reinfused at least one more time.
Use slightly higher heat and longer infusion time.

CHILL IT

The best way to make iced tea is to brew hot tea, then put it in the fridge for a few hours. This will give you the best flavor.

