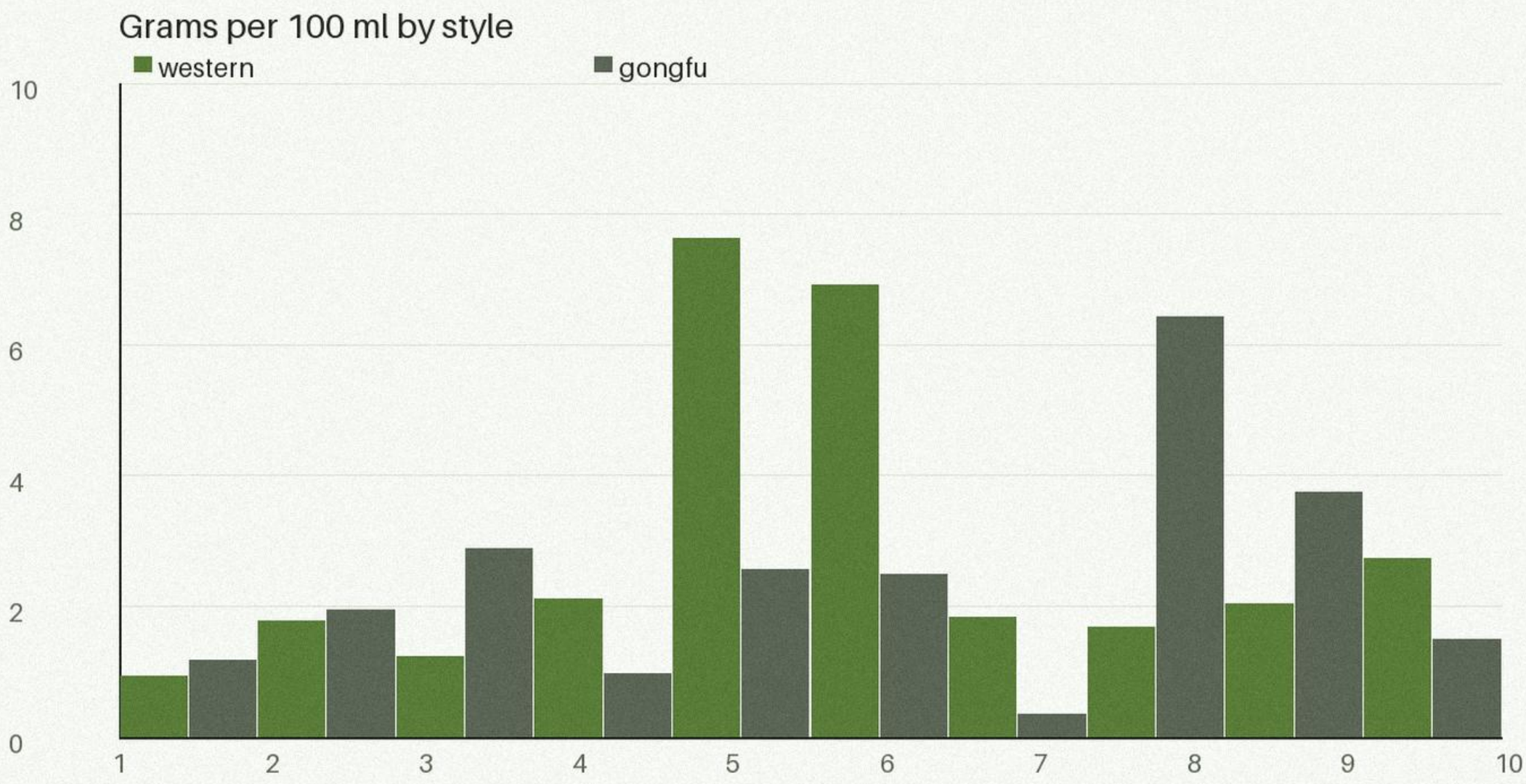
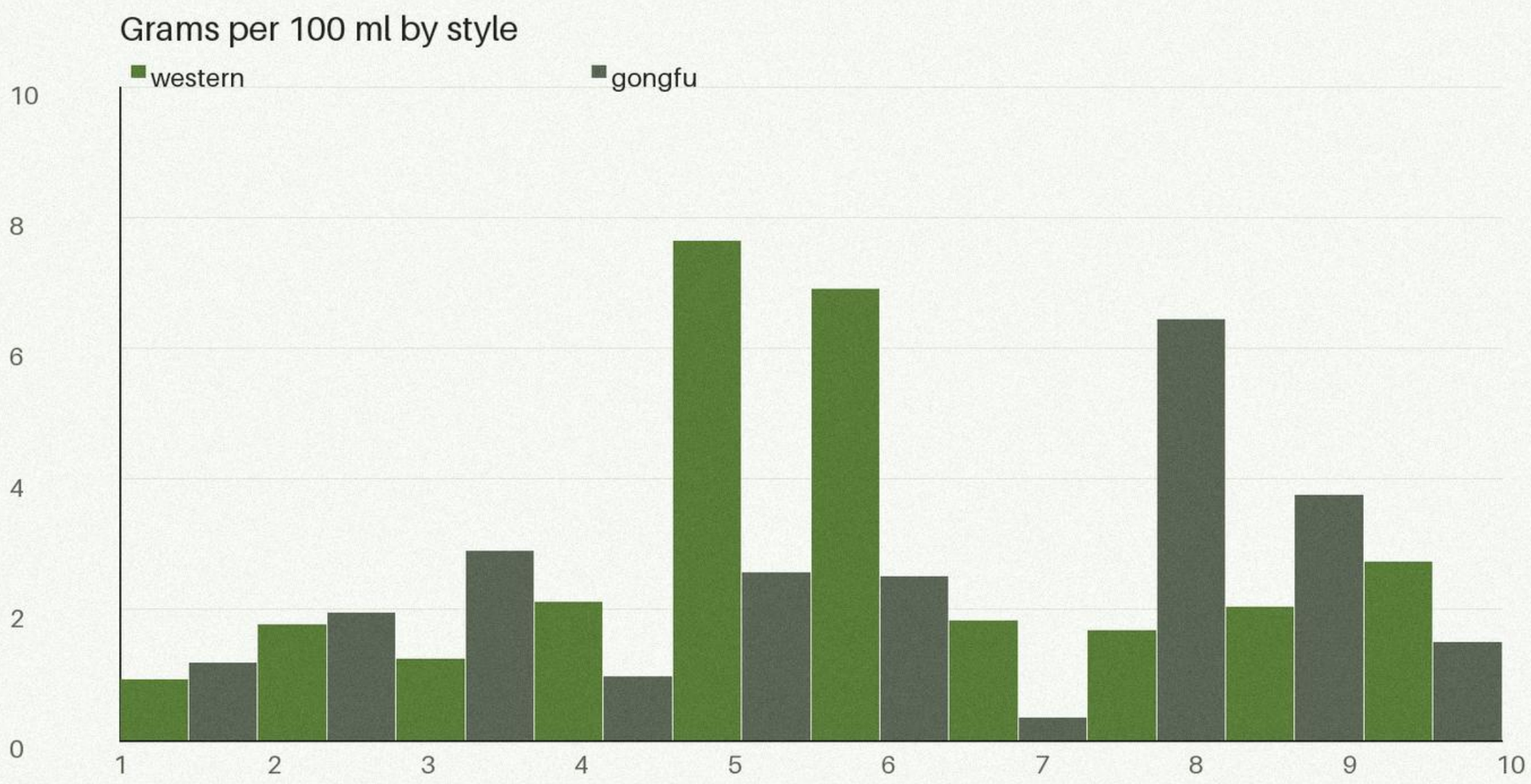
Steeping Notes



Loose-leaf tea brewed at home: water, time and temperature.

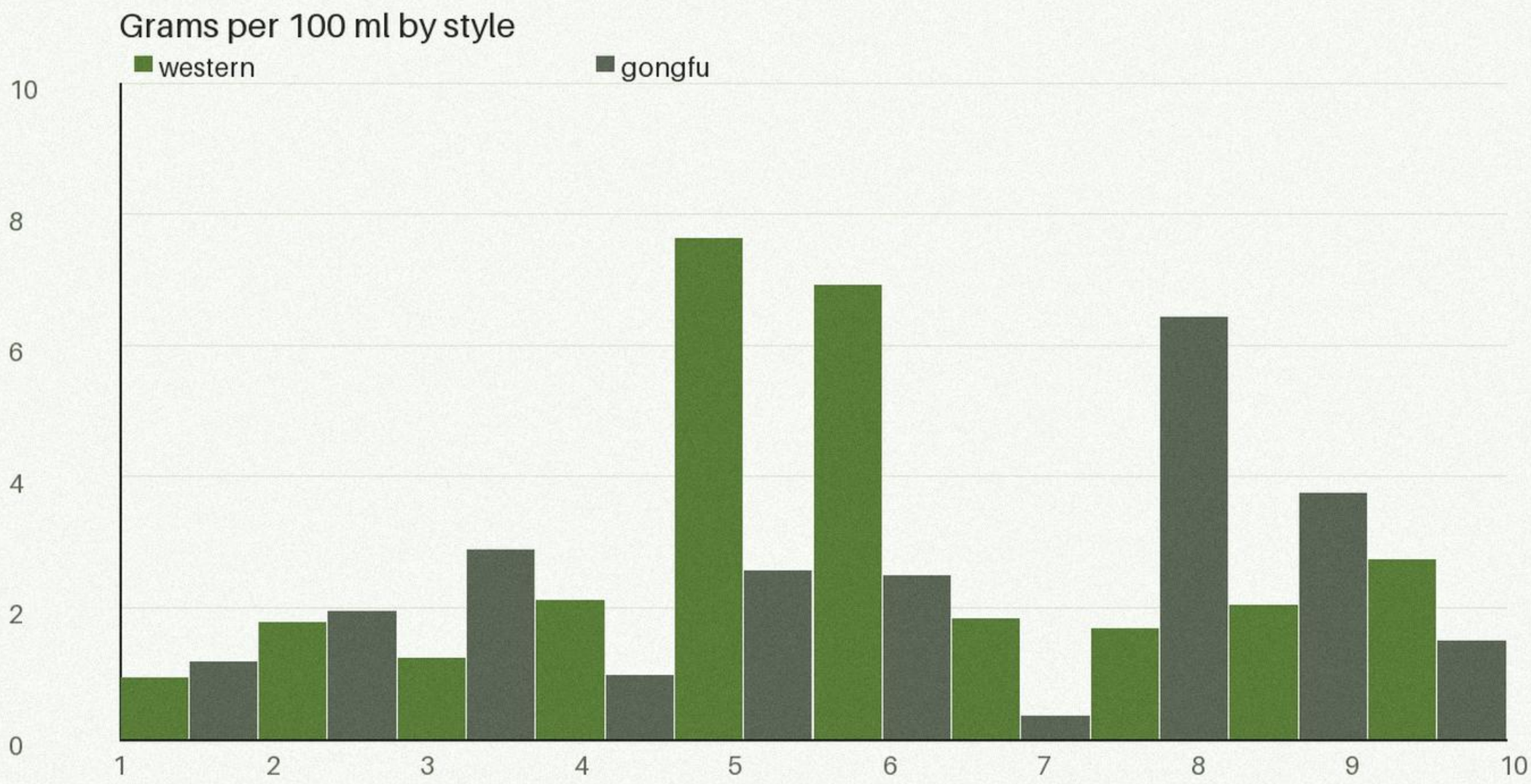
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Leaf to water ratio



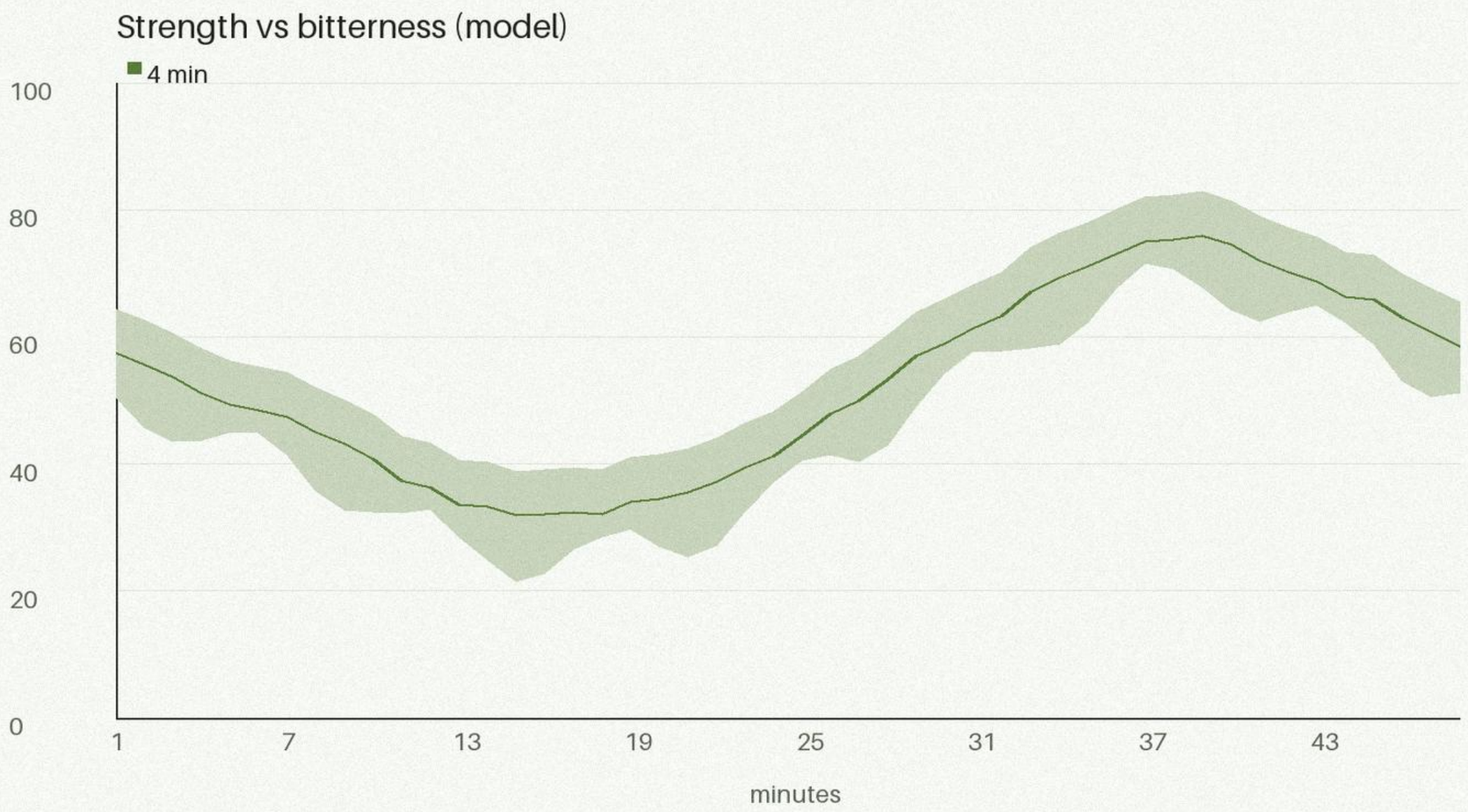
About 2 g per 100 ml for a western pot.

Leaf to water ratio



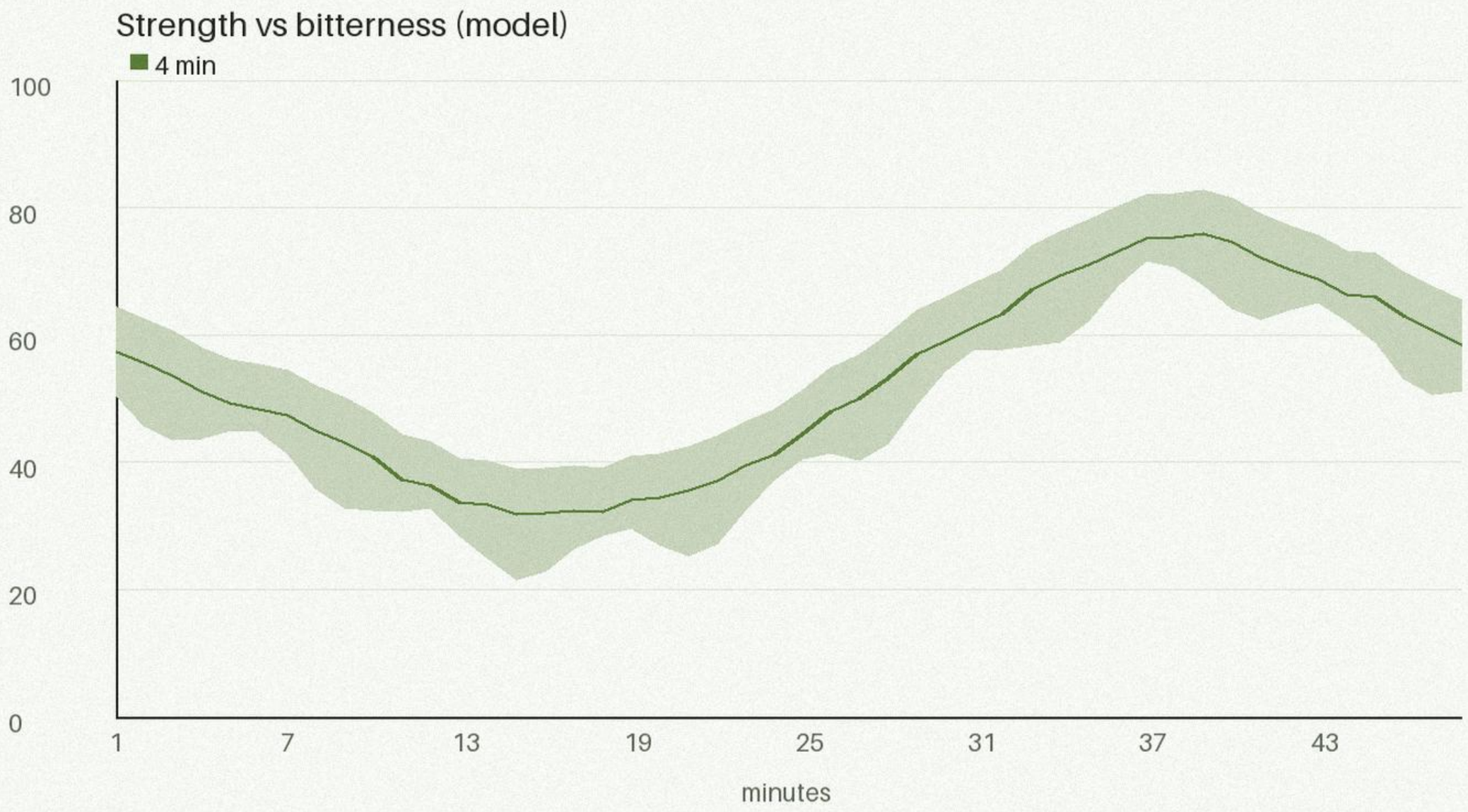
A good starting point is two grams of leaf per hundred millilitres. Large open leaves need more by volume than tightly rolled ones, so weigh rather than spoon.

Black tea in four minutes



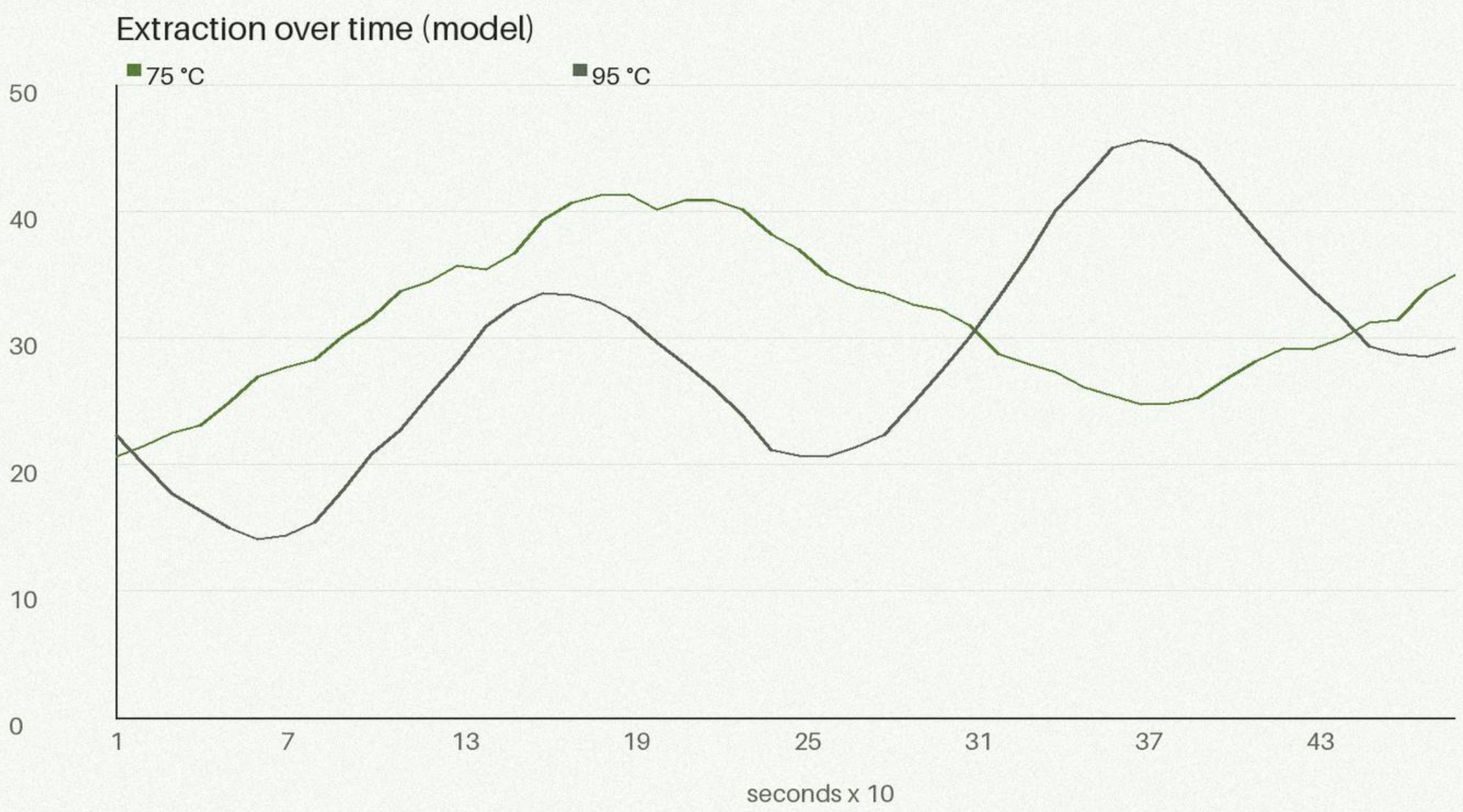
Full boil, a lid, and a timer.

Black tea in four minutes



Black tea wants water straight off the boil and four minutes under a lid. Past five minutes the cup gets drier rather than stronger.

Green tea below boiling



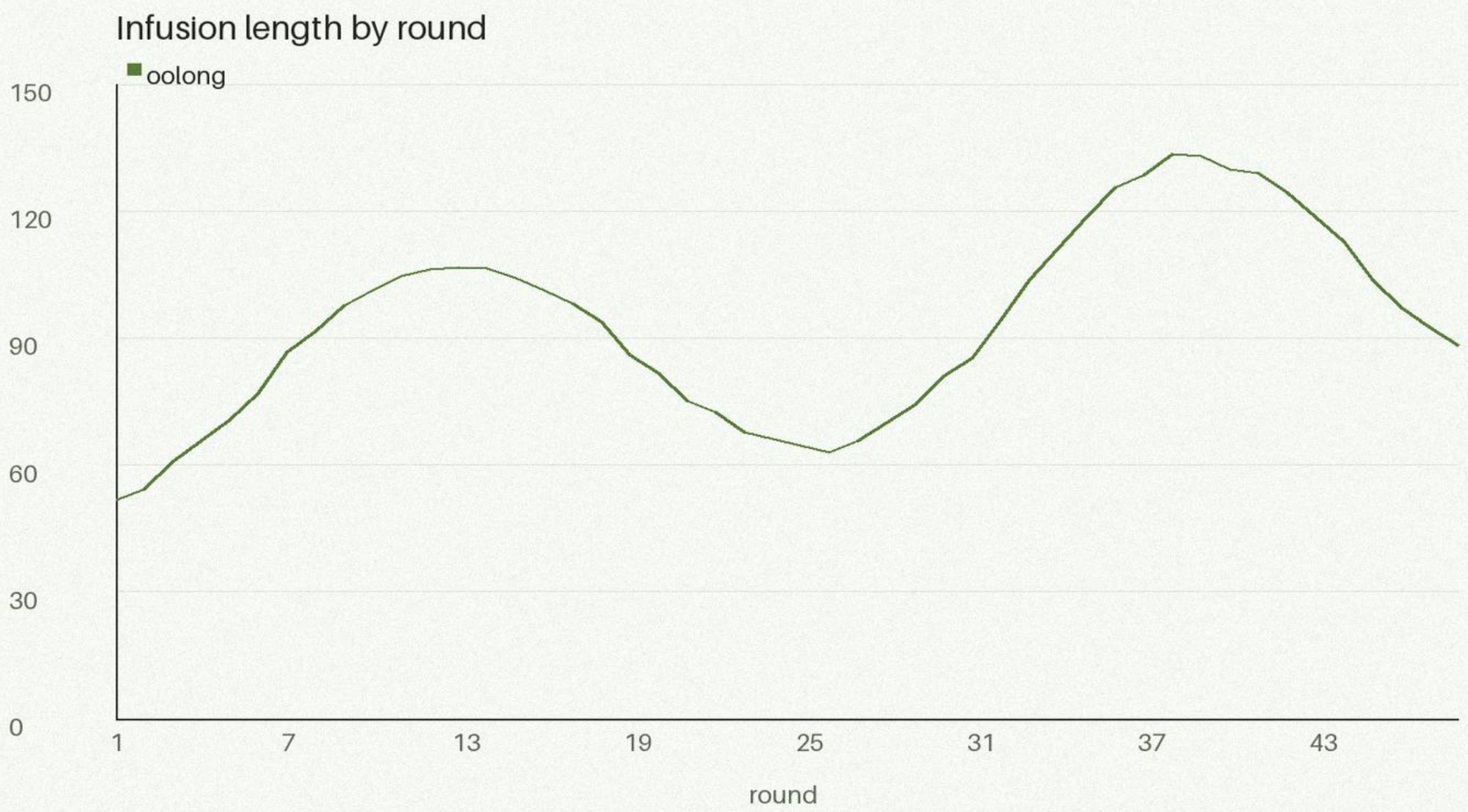
75 to 80 degrees keeps it sweet.

Green tea below boiling



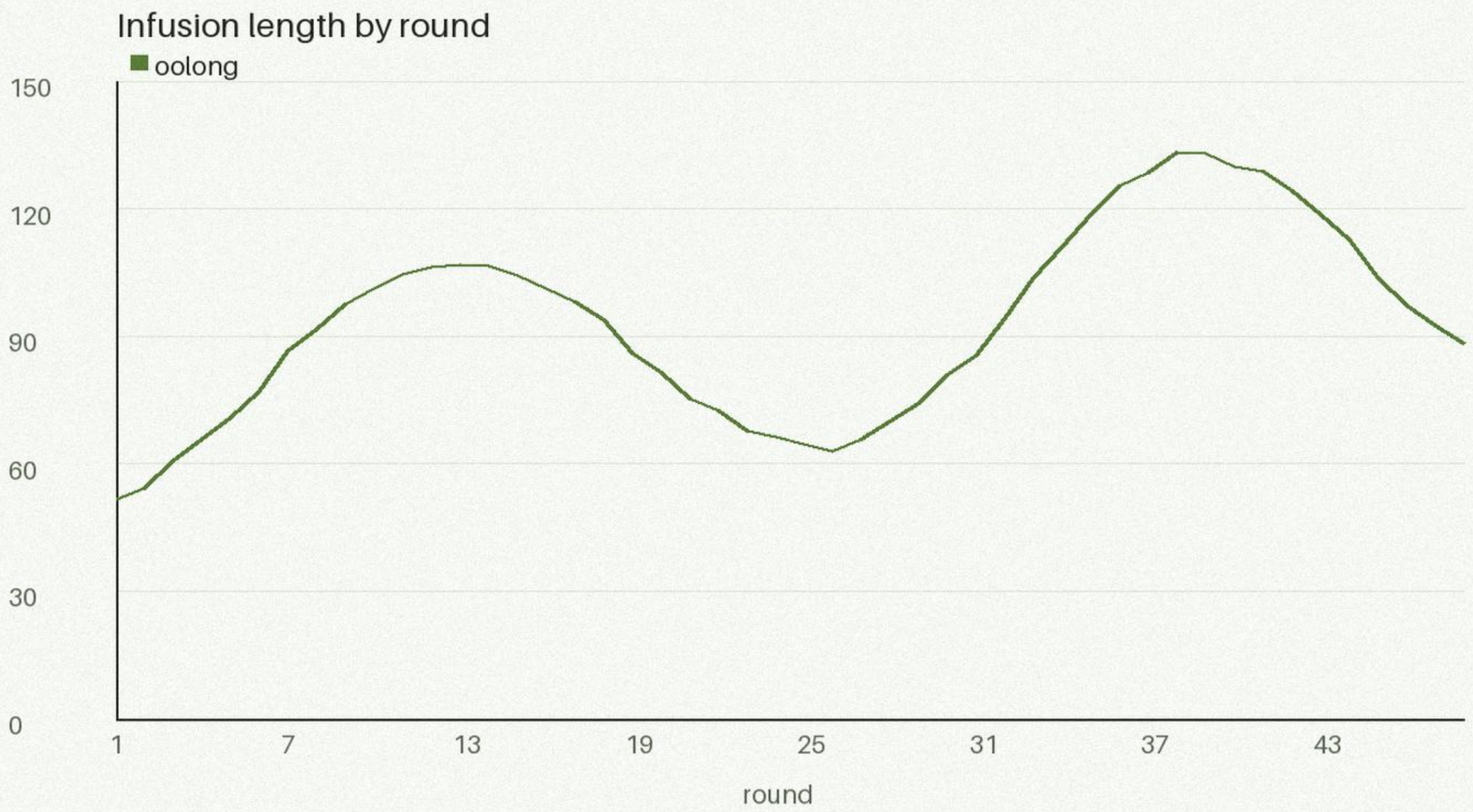
Boiling water pulls bitter compounds out of green leaves within a minute. Let the kettle rest a few minutes, or mix one part cold water into four parts boiling, and steep for two minutes.

Second and third infusions



Add time each round.

Second and third infusions



Rolled oolongs open slowly. Keep the first steep short and add thirty seconds to each infusion after it; most leaves give four or five good rounds.