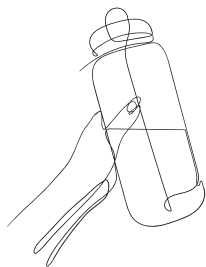


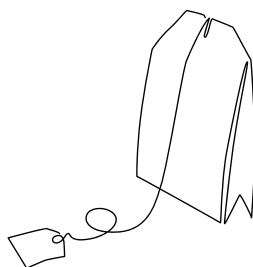
Postscript Tea 101



How to Brew a Proper Cup/Pot of Tea Start with the Major 3!



Filtered Water



Good Tea (Loose or tea bag)



Brewing Vessel

1.

Measure loose tea using 1 tsp/1 cup method. (If you have a 4 cup pot, use 4 tsp of tea.) Place loose tea into an infuser, then into your brewing vessel.

4.

Steep for an appropriate amount of time based on the tea blend chart below.

2.

Using filtered or spring water, heat kettle to correct temperature. Heat just to the boil-do not roll the boil.

5.

Remove infuser/bag. (Loose tea can be reinfused a couple of times. When finished add leaves to garden or compost.)













3.

Pour water over leaves/teabag in cup or pot.

6.

Enjoy as you like, with milk, sugar, honey or just as is.

Tea Blend Chart

Type	Steep Time	Temp	Type	Steep Time	Temp
White	 1–3 mins.	175–185 °F	Chai	10 mins. 	205–210 °F
Green	 1–3 mins.	175–185 °F	Chamomile	5–6 mins. 	205–210 °F
Oolong	 3–4 mins.	185–205 °F	Rooibos	5–6 mins. 	205–210 °F
Black	 3–5 mins.	205–210 °F	Hibiscus	5–6 mins. 	205–210 °F
Pu'erh	 3–4 mins.	205–210 °F	Peppermint	5–6 mins. 	205–210 °F
Matcha	 1–2 mins. (whisk)	185–190 °F	Ginger	5–10 mins. 	205–210 °F

Note: If you don't like how the tea steeped initially, add or subtract amount of tea, *do not steep longer*. Steeping time is best following this chart.