Tea Brewing Information

| Tea Type | Water Temp | Time |
|---------------------|------------|----------|
| Black Tea | 100°c | 2-4 mins |
| Green Tea | 0°08 | 1-3 mins |
| White Tea | o°08 | 3-7mins |
| Oolong Tea | 80-90°c | 3-6mins |
| Rooibos & Honeybush | 100°C | 3-5min |
| Herbal Blends | 100℃ | 3-5mins |
| Fruit Tisanes | 100°c | 3-5mins |

Tea Dosage — The standard guide is 1 teaspoon of tea per cup (around 250ml). For example, if you are using a 600-800ml teapot, 3-4 teaspoons of tea, depending on your desired strength. Everyone has a different palate and sometimes a little bit of experimentation is required.

Strength — If you like your tea very strong, instead of brewing the tea for longer, we recommend increasing your tea dosage, as this will avoid any bitterness that may develop from the tea steeping too long.

Serving Suggestions -

You can get as creative as you like here!

- Adding milk We recommend milk for black teas only.
- To add a little health & sweetness to your tea, why not float a teaspoon of **goji berries** in your tea and then at the end, eat them warm and hydrated! We recommend adding goji berries to our **Detox & Cleanse Wellness Tea Blend.**
- Add a dash of fresh lemon or lime to green or herbal tea
 varieties to enhance the fresh flavour and health properties –
 We recommend our Lime & Coconut Delight Green Tea with
 a dash of lime so refreshing!
- Adding sugar and honey comes down to personal taste Both
 of these help to reduce the bitterness of the tea. We
 recommend adding a teaspoon of honey and soy milk to our
 Masala Chai and other black chai varieties, to create an even
 more delicious and creamy brew!

