

CommuniTea Tips

Tea Steeping Chart



ART OF TEA

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Tea Steeping Chart

| TEA TYPE | WATER | 6-8 OZ | TIME |
|---------------------------|-----------|--------|---------|
| White | 175°-185° | 1 tbsp | 1-3 min |
| Green | 180°-185° | 1 tsp | 3 min |
| Black | 206° | 1 tsp | 3-5 min |
| Darjeeling | 185° | 1 tsp | 3 min |
| Oolong Rolled | 185°-206° | 1 tsp | 3-5 min |
| Oolong Long Leaf | 185°-206° | 1 tbsp | 3-5 min |
| Tisane | 206° | 1 tbsp | 5-7 min |
| Raw Pu-erh | 195° | 1 tbsp | 3-5 min |
| *Half & Full Baked Pu-erh | 206° | 1 tbsp | 3-5 min |

** First soak for 30 seconds, flush, then re-steep. Most teas may be steeped multiple times.*