



ART OF TEA



ICED TEA CONCENTRATES

To make 2 gal of iced tea, use one of the following measurements of tea:

4 x 2 qt iced tea pouches

1 x 3 gal iced tea pouch

3 oz loose leaf tea

Hot Method

HOT 1:1

1. 4 qt of hot water (200-205 degrees for black tea) for 3-5 minutes (refer to steep time chart for other tea types)
2. Allow cooling after steeping
3. Dilute with 4 qt of cold water for service

HOT 1:3

1. 4 qt of hot water (200-205 degrees for black tea) for 3-5 minutes (refer to steep time chart for other tea types)
2. Allow cooling after steeping
3. Dilute with 6 qt of cold water for service

Cold Method

COLD 1:1

1. Dampen leaves with hot water (200-205 degrees) to bloom for 20 seconds
2. Add 4 qt cold water
3. Chill for 24 hours
4. Dilute with 4 qt of cold water for service

COLD 1:3

1. Dampen leaves with hot water (200-205 degrees) to bloom for 20 seconds
2. Add 2 qt cold water
3. Chill for 24 hours
4. Dilute with 4 qt of cold water for service

PRO TIPS

- Always use quality filtered or spring water.
- Graduated food storage containers and a fine mesh stainless steel strainer are the only equipment pieces needed.
- For cold brewing, dampen green or white tea leaves with water at 175-180 degrees to bloom for 20 seconds.
- Always press out as much liquid as possible when straining your concentrate after steeping.
- Never add ice right away to hot steeped black tea concentrate. The tea will turn cloudy. We suggest waiting 15-20 minutes before adding ice. Your patience will be rewarded with refreshing iced tea.
- Feel free to adjust ratios and times to suit your taste.

ICED TEA CONCENTRATES

Cold Brew Iced Tea

3 GL PORTION PACKS

Ratio – 1 portion pack yields 2 gl of tea, 24 hours

Our 3 gl portion packs are made for hot steeping on commercial iced tea machines. Like coffee, many people will use a higher leaf to water ratio for cold brewing. To accommodate this with portion packs, cut back on the water. Feel free to adjust the water amount and/or steeping time to your personal taste.

Straight 2 gl Yield

1. Add 1 pouch to container (8 qt Cambro works great)
2. Add enough hot water (200-205 degrees)
3. Allow to bloom for 20 seconds
4. Fill container to 8 qt with cool water
5. Cover and refrigerate for 24 hours
6. Strain through stainless steel mesh sieve

Concentrate for 4, 6 or 8 gl Yield

Same process, only increase the tea leaves, then dilute when finished.

1. Add 2 pouches of tea to container to make 4 gl. Add 3 pouches of tea to container to make 6 gl. Add 4 pouches of tea to container to make 8 gl.
2. Add enough hot water (200-205 degrees) to saturate and bloom leaves for 20 seconds
3. Fill container to 8 qt with cool water
4. Cover and refrigerate for 24 hours
5. Strain through stainless steel mesh sieve
6. Dilute to either 4 gl, 6 gl, or 8 gl for service

LOOSE LEAF TEA

Ratio – 1.5 oz tea : 1 gl water

(2.5 gr : 8 oz), 8 qt Cambro, 24 hours

Feel free to adjust leaf to water ratio and steeping time to your personal taste.

Straight 2 gl Yield

1. Add 3 oz of tea to container
2. Add small amount of hot water (200-205 degrees) to cover tea
3. Allow to bloom for 20 seconds
4. Fill container to 8 qt with cool water
5. Cover and refrigerate for 24 hours
6. Strain through fine mesh sieve

Concentrate for 4, 6 or 8 gl Yield

Same process, only increase the tea leaves, then dilute when finished.

1. For 4 gl, add 6 oz of tea to container. For 6 gl, add 9 oz of tea to container. For 8 gl, add 12 oz of tea to container.
2. Add hot water (200-205 degrees) to cover tea
3. Allow to bloom for 20 seconds
4. Fill container to 8 qt with cool water
5. Cover and refrigerate for 24 hours
6. Strain
7. Dilute to 4 gl, 6 gl, or 8 gl for service

Tali's Masala Chai Concentrate

Ratio – 2 oz tea : 1 gl finished product (3.5 gr : 8 oz)

Feel free to adjust leaf to water ratio and/or steeping time to your personal taste.

2 qt Yield (double strength concentrate)

1. Add 2 qt hot water (200-205 degrees), bring to boil
2. Add 2 oz of Tali's Masala Chai to pot
3. Cover and steep on very low simmer for 10-15 minutes
4. Strain, then add simple syrup to taste if desired (1/3 cup of 50/50 equals 1 tsp/8 oz)
5. Cool to room temp then refrigerate
6. To make a 16 oz hot drink use 8 oz of concentrate, 4 oz of hot water, and 4 oz of steamed milk or milk alternative. To make a 20 oz cold drink use 8 oz of concentrate, 4 oz of cold milk or milk alternative, and 8 oz ice. Note: When using milk alternatives please note that these alternatives (particularly soy) are often not as rich as cow's milk and may require more of the milk alternative and less water. We also recommend an upcharge.

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.