HEALTH-CRUSH

Food for the Body, Mind & Soul

TEA BREWING & TEMPERATURE GUIDE

The tea guide you've been wanting to make the perfect cup of tea!

TEA TYPE	AMOUNT PER 6 FL OZ	WATER TEMPERATURE	STEEP TIME
Black	1 teaspoon	190-210°F (88-99°C)	2-5 minutes
Green	1 teaspoon	170-180°F (76-82 °C)	1-3 minutes
White	2 teaspoons	155-170°F (68-77°C)	3-5 minutes
Oolong	1 teaspoon	170-180°F (80-95°C)	5-7 minutes
Pu-erh	1 teaspoon	190-210°F (88-99°C)	5 minutes
Mate	1 teaspoon	150-175°F (65-80°C)	3-5 minutes
Herbal	1 teaspoon	190-210°F (88-99°C)	7-10 minutes
Rooibos	1 teaspoon	190-210°F (88-99°C)	5-10 minutes

DIRECTIONS

- 1. Place tea in a tea strainer or tea bag and place in drinking cup safe to handle the hot liquid
- 2. Heat water until it reaches the temperature for the tea
- 3. Pour water over tea and tea container, allow to steep according to the recommended tea time, or until desired taste is achieved
- 4. Remove tea leaves
- 5. Enjoy!

Nutritional Information per serving varies as well as caffeine content and antioxidant content. More research is being gathered each and everyday. Stay tuned as I dive into more tips to enjoy tea.