

Tea Information

Water Temperature for Steeping Tea, by Type

Tea Type	Temperature
White Tea, Japanese Green Tea, and Chinese Spring Green Tea	160* to 170°F. Bring the water to a boil and allow it to rest 5 minutes before using.
Green Tea (Standard), Yellow Tea	170* to 180°F. “Column of Steam Steadily Rising.” This is the period during which a visible pillar of steam materializes. Or bring water to a boil and allow it to rest for 3 minutes before using.
Oolong Tea	180* to 200°F. “Fish Eyes.” This is when large lazy bubbles gently break the surface. Or bring water to a boil and allow it to rest 2 minutes before using.
Black Tea	190* to 200°F. “String of Pearls.” This is the moment almost at the boil, when tiny bubbles appear to loop near the perimeter of the kettle. Or bring the water to a boil and allow it to rest 1 minute before using.
Pu-erh Tea	200* to 212°F. “Turbulent Waters.” This is a full, rolling boil, when the water is most active. Bring the water to a boil and use it at the boil.

Measurements of Tea Leaf

Tea Type	Tsp/8oz	Temperature	Steep in Minutes
White Tea	1.5	165*	4-5
Flavored White Tea	1.5	165*	No more than 2
Blooming Tea	1 Ball	175*	3-4 until bloomed
Green Tea	1	175*	No more than 45 sec - 1 min
Flavored Green	1	175*	No more than 2
Oolong Tea	0.5 to 1	185*	3
Mate Tea	1.5	208*	5-6
Rooibos Tea	1.5	208*	5-6
Black Tea	1	195*	No more than 2-3
Herbal Tea	1.5	208*	5-6

No More Than – Bitter if steeped longer.