

Do you know the difference between brewing tea for testing vs. for tasting?



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**Do you know the difference between brewing tea for testing vs. for tasting?**

**By Tea Hub**

**Do you know the difference between brewing tea for testing vs. for tasting? by Tea Hub**

The purpose of brewing tea for testing is to bring out all the bad aspects of tea. The purpose of brewing tea for tasting, on the other hand, is to avoid all the bad aspects of tea. As you can see, the two actually serve completely opposite purposes.

When brewing tea for testing, we normally use hot boiling water to brew tea for 5 minutes in a covered teaware. This will bring out all the bad tastes and smells of tea. When brewing tea for tasting, a seasoned tea master knows how to brew a tasty cup of tea by adjusting water temperature and brewing time based on characteristics of individual tea. For examples of various tea tasting brewing methods, please visit our site at [www.teahub.com](http://www.teahub.com). The brewing instructions for our teas are carefully developed by our house tea master, Ms. Di Liu, the first Tea Ceremony Artificer in China, which is ranked higher than the title of Senior Tea Master.

[www.teahub.com](http://www.teahub.com), your trusted source for high quality green, black, oolong and Pu-erh teas.

**Do you have the right water for brewing tea?**

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Many people know that the quality of tea leaves is very important for brewing a good cup of tea. However, not many people realize that the water that they use to brew tea is as important, if not more

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important, for brewing a good cup of tea. Mr. Zhang Dafu of Ming dynasty wrote in his Mei Hua Cao Tang Bi Tan that "Tea leaves need water to be brewed into a good cup of tea. 100% quality water can brew 80% quality tea leaves into a 100% quality cup of tea. On the other hand, 80% quality water can only brew 100% quality tea leaves into an 80% quality cup of tea."

Lu Yu had detail discussions about tea brewing water in his famous tea book Cha Jing (Tea Bible). Generally speaking, hard water is not good for brewing tea. Water with PH value of greater than 7 may darken color of tea liquor and lighten taste of tea.

After selecting the right type of water, boiling water is the next important step. Cai Xiang of Song dynasty said in his tea book Cha Lu that "To boil water is the most difficult task. Foams will show up if water is not ready. Leaves will fell to bottom if water is over boiled..." When boiling water for brewing tea, people should use high heat to bring the water to rapid boiling. Over boiled water is not suitable for brewing tea.

For more tea related discussions, please visit our site at [www.teahub.com](http://www.teahub.com)

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