

How to brew green tea?



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How to brew green tea?

By Tea Hub

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Chinese people have developed many different green tea brewing methods. Based on leave adding timing, the methods can be divided into three categories: upper adding, middle adding and bottom adding.

Upper Adding: Pour hot water into a teaware to full first, and then add tea leaves. This method is suitable for teas like Bi Luo Chun. See our special brewing method for Bi Luo Chun.

Middle Adding: Pour hot water into a teaware to 1/3 full, add tea leaves and brew for awhile, and then fill up the teaware. This method is suitable for teas like Huang Shan Mao Feng.

Bottom Adding: Add tea leaves to a teaware first, and then pour hot water into the teaware. For best results, you may add high temperature hot water to 1/4 to 1/3 full, let the tea leaves brew for awhile, and then add lower temperature hot water to 3/4 or full. This is a very common brewing method and can be used for all green teas. Teas like Long Jing are recommended to be brewed with this method.

Glass, tea cup, teapot can all be used to brew green tea. For high quality teas, glass is better as it allows you to observe the nice leave presentations. As many people know, green tea should be brewed with water with comparatively lower temperature.

Please check out brewing instructions we developed for each individual of our green teas on our site at www.teahub.com/greentea.htm.

www.teahub.com, your trusted source for high quality green, black, oolong, and pu-erh herbal teas.

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

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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. 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.

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