



## HOT BREWING INSTRUCTIONS

### DOSAGE

Brew the freshest, highest quality tea with exceptional flavor and taste! Measuring the volume of tea with a tablespoon is not as accurate as weighing the tea with a scale. For the best tasting, most repeatable result, we recommend using 1 g - 1.5 g (to taste) of tea per 100 ml of fresh filtered water.

### BREWING

#### TEA

#### WATER TEMP.

#### AMOUNT per 8 oz.

#### STEEP

**ANTHOLOGY** / Blended Black

212 F.

1 tbsp.

4-5 mins.

**PICCADILLY** / Earl Grey

212 F.

1 tbsp.

4-5 mins.

**RITUAL** / Black Chai

212 F.

1 tbsp.

4-5 mins.

**MYSTIC** / Green

180 F.

1 tbsp.

3-4 mins.

**ANGELIC** / White

185 F.

2 tbsp.

3-5 mins.

**FABLE** / Rooibos

195-212 F.

1 tbsp.

5-7 mins.

**GALA** / Red Hibiscus

212 F.

1 tbsp.

4-5 mins.

**PURE** / Peppermint

212 F.

1 tbsp.

4-5 mins.

**REVV** / Ginger-Citrus

212 F.

1 tbsp.

4-5 mins.

**BLOOM** / Chamomile

212 F.

2 tbsp.

4-5 mins.

