








For best results use spring or filtered water.

The following are general suggestions. Always defer to a vendor's specific instructions for any tea, especially when brewing rare and expensive teas.

Type of Tea	Amount Per Cup (240ml)	Water Temperature	Length of Infusion
<i>White</i>			
Silver Needle varieties	2 teaspoons (10ml)	149-167°F (65-75°C)	5-7 minutes
Buds and leaves	2 teaspoons (10ml)	167-176°F (75-80°C)	5-7 minutes
<i>Yellow</i>	2 teaspoons (10ml)	167-185°F (75-85°C)	4-5 minutes
<i>Green</i>			
Pan-fired Chinese teas			
Small leaf teas	1 teaspoon (5ml)	167-185°F (75-85°C)	3-5 minutes
Larger leaf teas	1-1/2 teaspoon (7.5ml)	167-185°F (75-85°C)	4-5 minutes
Steamed Japanese teas			
Leaves only such as Sencha	1 teaspoon (5ml)	140-167°F (60-75°C)	3-4 minutes
Leaves and stems such as Bancha	1 teaspoon (5ml)	167-185°F (75-85°C)	4-5 minutes
<i>Oolong (Wulong)*</i>			
Rolled leaf-- balls, pearls, beads	2 teaspoons (10ml)	203°F (95°C)	4-5 minutes
Twisted leaf	2 teaspoons (10ml)	203°F (95°C)	4-5 minutes
<i>Black</i>	1 teaspoon (5ml)	203°F (95°C)	3-4 minutes
<i>Pu-erh*</i>			
Loose or shaped less than 10 years old	1 teaspoon (5ml)	203°F (95°C)	3-5 minutes
Loose or shaped more than 10 years old	2 teaspoons (10ml)	203°F (95°C)	4-6 minutes

*Oolong and Pu-erh teas should be rinsed before they are infused. Cover tea with nearly boiling water (194-203°F (90-95°C)), let stand a few seconds and pour off the water. The leaves are ready to be infused.

A Visual Guide to Water Temperature

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Shrimp Eyes – when the first tiny bubbles appear.
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Crab Eyes - slightly larger bubbles.
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Fish Eyes (160 to 180°F / 71 to 82°C) - larger bubbles form and are just about to start rising to the surface.
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String of Pearls (180 to 195°F / 82 to 91°C) - bubbles begin to break the surface.
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Dragon Eyes (195 to 210°F / 91 to 99°C) - a rolling boil.