



Perfect Your Brew:

Tea Brewing Tips for Every Type

A cozy guide to making the perfect cup

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Brewing Techniques by Tea Type

Green Tea

- Water Temp: 160-180°F (70-80°C)
- Steep Time: 1-3 minutes
- Notes: Don't use boiling water-too hot will make it bitter. Use fresh, filtered water if possible.

Black Tea

- Water Temp: 200-212°F (93-100°C)
- Steep Time: 3-5 minutes
- Notes: Use boiling water for full extraction. Longer steeping = stronger flavor (and caffeine!).

Oolong Tea

- Water Temp: 185-205°F (85-96°C)
- Steep Time: 2-4 minutes
- Notes: Best enjoyed with multiple short steeps-re-steeping brings out new flavors.

Herbal Tea

- Water Temp: 200-212°F (93-100°C)
- Steep Time: 5-7 minutes (or longer)
- Notes: No caffeine. Use boiling water and cover your cup while steeping to retain aroma.

Visual Brewing Chart

Tea Brewing Chart

Tea Type	Water Temp	Steep Time	Notes
Green	160-180°F	1-3 min	Delicate, don't overheat
Black	200-212°F	3-5 min	Boiling water OK
Oolong	185-205°F	2-4 min	Good for re-steeping
Herbal	200-212°F	5-7+ min	Caffeine-free, cover while steeping

Thank You for Joining Us!

We hope this guide helps you brew better tea and enjoy the little rituals that make life cozy. Watch your inbox for more tea tips, recipes, and cozy inspiration!

Visit us again at [A Passion for Tea](https://apassionfortea.com)