



Tea Infusion Instructions

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1. Iced Tea:

- a. In a pitcher, mix 2-3 tsp of tea with 5-cups of hot water (do not boil water).
- b. Drain leaves.
- c. Refrigerate.
- d. Serve Chilled.

Note: Best when served chilled without ice cubes. (Ice cubes will dilute flavor).

2. Hot Tea:

- a. For a "quick" brew:
Use about 2.5g (1 teaspoon) for balled type tea such as Oolong and Aged tea) or 5g (2 tsps. for green tea and white tea) with 5-6 ounces of water, steeping for 3 minutes. Drain the tea and serve.
- b. For a traditional brew:
 1. Use 5 grams (2 teaspoons) of tea per cup of hot water.
 2. Rinse tea leaves inside teapot with boiling water for 2-3 seconds in order to "wake up" the tea leaves.
 3. Empty the teapot of water, leaving behind the awakened tea leaves.
 4. Pour hot water into teapot and steep for 1 minute.
 5. Fill aroma cup with tea.
 6. Pour remaining tea into serving cup.
 7. When ready to serve, empty aroma cup's contents into serving cup, and inhale close to the empty aroma cup in order to smell the residual scent of the brewed tea.

You can now enjoy your first relaxing cup of premium Immaculate Leaf tea!

Note: As a rough guide, the higher the temperature of the water or the greater the amount of leaves used, the shorter the steeping time should be. The tea leaves should be uncurled for full flavor.

Recommended: 195F for Oolong Tea or Aged Tea, 175F for Green Tea and Bao-Zhong Tea

The same leaves can be infused 5-6 additional times. Each infusion will require a slightly longer steep time, and will have a different aroma and flavor. Most tea connoisseurs enjoy tea made from the 2nd thru 4th infusions the best.