



HOT TEA

Recommended Brewing Instructions



BREWING TEA POUCHES

Brewing Guidelines:

- Always start with cold, freshly drawn, filtered water.
- Bring water to a boil and cool where appropriate, according to the temperatures noted below.
- Our tea pouches are designed to steep in 12 – 14 oz. of water according to the steep time shown on our color-coded tags and below.
- Preheat teapots before steeping tea by partially filling them with hot water, allow to sit for 30 seconds, then discard the water.



BLACK TEA:

- Steep 4 minutes
- Ideal water temperature: 212° F (boiling)



OOLONG TEA:

- Steep 3-5 minutes
- Ideal water temperature: 200° F
- Note: Oolong tea can be infused multiple times



GREEN TEA:

- Steep 3 minutes
- Ideal water temperature: 175° – 200° F



WHITE TEA:

- Steep 3 – 5 minutes
- Ideal water temperature: 200° F



HERBAL INFUSIONS:

- Steep 5-6 minutes
- Ideal water temperature: 212° F (boiling)

BREWING LOOSE TEA

Brewing Guidelines:

- Always start with cold, freshly drawn, filtered water.
- Bring water to a boil & cool where appropriate, according to the temperatures noted below.
- Pour water over tea leaves resting directly in a pre-warmed teapot (or in an infuser, if desired).
- Allow tea leaves to steep the proper amount of time, as indicated by tea type below.
- Strain tea (if preferred), or remove infuser after proper steeping time and enjoy.



BLACK:

- Per teapot: 1 teaspoon (2.5g) per 12 oz. of water
- Steep for 4 minutes with water at 212° F (boiling)



OOLONG:

- Per teapot: 1 – 2 teaspoons (2.5g) per 12 oz. of water
- Steep 3-5 minutes with water at 200° F
- Note: Oolong tea can be infused multiple times



GREEN:

- Per teapot: 1 – 2 teaspoons (2.5g) per 12 oz. of hot water
- Steep for 3 minutes at 175°- 200° F



WHITE:

- Per teapot: 2 teaspoons (2.5g) per 12 oz. hot water
- Steep for 3 – 5 minutes at 200° F



HERBAL:

- Per teapot: 1 – 3 teaspoons (3.0g) per 12 oz. hot water
- Steep for 5 – 6 minutes at 212° F (boiling)



ICED TEA

Recommended Brewing Instructions



BREWING FILTER BAGS



Our filter bags can be used with, or without, brewing equipment. Use 1 filter bag to brew a 1 gallon pitcher or dispenser. To make 3 gallons in a brewer, use 4 filter bags.

TO BREW 3 GALLONS:

- Place 4 iced tea filter bags in the brew basket.
- Press Start button.
- Empty brew basket after completion. Rinse out with water.

TO BREW 1 GALLON (SOAK AND BREW):

- Place 1 iced tea filter bag in a gallon sized pitcher or dispenser.
- Fill $\frac{1}{3}$ of the container ($\frac{1}{3}$ gallon) with boiling water.
- Let steep for 3-6 minutes, depending on tea type.



Black Tea: 4 min.



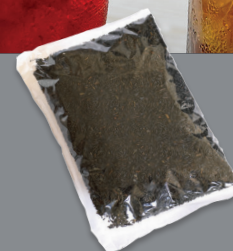
Green or White Tea: 3-4 min.



Herbal Infusions: 5-6 min.

- Remove filter bag with tongs or slotted spoon.
- Fill $\frac{2}{3}$ of the container ($\frac{2}{3}$ gallon) with filtered, room temperature or chilled water to dilute.
- Add ice, as desired.

BREWING "FRAC" PACKS



Our pre-portioned fractional ("frac") packs are designed to brew 3 gallons of iced tea using commercial equipment.

TO BREW 3 GALLONS:

- Line brew basket with paper filter.
- Empty contents of 1 clear "frac" pouch into the lined brew basket. Gently shake basket to level the loose tea.
- Press Start button.
- Empty brew basket after completion. Rinse out with water.

Mighty Leaf has developed calibrations specifically for Bunn & Curtis equipment to yield the best possible flavor profiles. Please use these calibrations when brewing our iced teas. Calibrations are for 3 gallon brews using 1 pre-portioned "frac" pack or 4 filter bags.

BUNN

- Settings: Bunn TB3 tea brewer
- Brew/concentrate volume = 90 oz.
- Dilution ounces = 294
- Dilution delay = 3:00 min
- Total iced tea volume = 384 oz. (3 gallons)

CURTIS

- Settings: Curtis G3 tea brewer
- Brew by time = 3:40 min
- Dilution delay = 1:30 min
- Dilution by time = 5:00 min
- Dilution stir = ON
- Fast Brew = OFF
- Temperature = 204°F
 - Amber sprayhead (Curtis part #: WC-29050)
 - Brewcone: Hi-cap brewcone
 - "D" Acorn Restrictor (Curtis part #: WC-4021)

EQUIPMENT TIPS:

- Keep brew-through lid on dispenser when filled with tea to preserve quality.
- Clean dispenser and spout daily.