



Online Brewing Instructions (<http://www.O-Cha.com/brew.htm>)

To ensure that your experience with our tea is also first rate, we have prepared these instructions for your guidance. Green tea can be a bit “fussy” when it comes to brewing, so if you are a beginner please read these instructions very carefully.

Proportion of Water & Leaf: This varies by the tea, please see the chart below - you may need to experiment.

Temperature: *This is where most mistakes are made.* Bring water to the point just short of boiling then remove from heat. Cool further by pouring water back and forth between cups a few times (which also pre-warms your cups!) or by waiting. Use of a thermometer until you get your technique down is recommended

Brew time: Also critical. During the brew, allow tea to sit motionless. Swirl slightly as you pour, making sure to completely drain the teapot and leaving only wet leaves behind.

For a second or third serving: Re-infuse wet leaves from previous with each batch growing weaker in strength.

Storage: Store unopened bags in the refrigerator, but do not freeze. Shelf life of unopened bags kept under refrigeration is approximately six months. The air inside of the unopened packages contains nitrogen gas used to displace exposure to oxygen. Once opened, the shelf life is reduced to 2-3 months and the tea should be consumed within that time frame. Once opened, store in a cool, dry, airtight container but do not refrigerate.

Expiration: Most of our teas have the expiration dates printed on the package in Japanese. The order printed is: year, month, and day (2003.9.10 = September 10th, 2003). Where there are two dates, the first is the date of manufacture and the last is the date of expiration. If there is a single date with a “180” on the line below it, the date shown is date of manufacture with expiration is 180 days later.

Brewing Chart

Green Tea Variety	Brew Temperature	Brew Ratio grams (weight) per 1 liquid ounces (30ml)	Brew Time 1 st infusion (minutes)	Brew Time 2nd infusion (minutes)	Brew Time 3 rd + infusion (minutes)
<u>Light-Steamed (asamushi)</u> Ujibashi San-no-Ma Warashina Supreme	175F (80C)	.6	1 ½ minutes	30 seconds	1 ½ minutes
<u>Medium Steamed (chuumushi)</u> Daily Sencha Uji Miyabi Tsuen Musashi Tsuen Otsuusan Organic Okitsugawa Miyabi Oku Yutaka Okitsugawa Supreme	175F (80C)	.6	1 minute	30 seconds	1 ½ minutes
<u>Medium-Deep Steamed</u> Shizuoka Sencha Hatsumi Chiran Sencha	175F (80C)	.6	1 minute	30 seconds	1 ½ minutes
<u>Deep Steamed (fukamushi)</u> Ooigawa “Supreme” Yutaka Midori Sae Midori Fukamushi “Supreme” Fuushun	165F (74C)	.5	45 seconds to 1 minute	30 seconds	1 ½ minutes
Kabusecha	175F (80C)	.6	1 minute	30 seconds	1 ½ minutes
Gyokuro	155F (68C)	1.0	2 minutes	30 seconds	1 ½ minutes
Houjicha, Genmaicha	175F (80C)	.6	1 ½ minutes	30 seconds	1 ½ minutes
Hokkori-cha Sencha/Gyokuro Blend	Various	Various	Various	30 seconds	1 ½ minutes

Notes:

- 1) If you don't have a small scale, one level teaspoon is approximately equal to 2 grams; one heaping teaspoon is approximately 4 grams.
- 2) You must compensate for the temperature of the cold teapot when considering brewing temperature. Pouring hot water into a cold teapot will drop the temperature by at least 10 degrees or more, and another 10 degrees when pouring into the cup.
- 3) When brewing gyokuro, teapots and teacups *must be pre-warmed prior to brewing.*
- 4) It is completely normal for small bits of leaf to enter the cup and these should be consumed, as they are high in fiber.