








| BREWING METHODS | | | | | |
|----------------------------|--|--|--|---|--|
| | Gongfucha | Western | Cold-brew | Boiling / cooking | Grandpa style |
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| Teaware | Gaiwan or yixing teapot, pitcher, tools & teacups | Mug or large teapot with strainer/filter | Bottle with filter | Saucepan on a stove | Glass or mug, no filter |
| Tea weight (grams) | 5 - 8 g | 3 - 5 g | 10 g | 5 - 10 g | 3 - 5 g |
| Water volume (ml) | 150 ml | 350 ml | 750 ml | 600 - 1000 ml | 350 |
| Temperature °C | 70 - 100 °C | 70 - 100 °C | 0 - 10 °C (fridge) | 100 °C | 70 - 100 °C |
| Time | 10 - 60 secs (x multiple brews) | 3 - 5 mins | 6 - 12 hours | 5 - 15 mins | Continuous brewing, drink as you go |
| Suggested tea types | Chinese whole leaf and pressed teas | Breakfast black teas, broken leaf or cut teas, herbal tisanes. Chinese teas work too if you are short on time. | Any tea type! Experiment and see what you like. | Shou Mei white tea, breakfast black teas, herbs | Green teas and oolongs, whole leaf |
| Additional notes | Enjoyed pure. One session can give 5 to 20 brews depending on the tea. You get to taste all the subtle flavors, aromas, and nuances emerging with each brew; It's a journey. | Convenient brewing, mellow and balanced taste, fewer brews (2 to 3). Can drink pure or add milk and sugar. | Enjoyed cold. Less astringency and less caffeine extracted with lower temperature. Smooth, sweet, clean tasting brew. Enjoyed pure or used as a base for mixed drinks. | Brings out deep, cooked flavors and undertones. Very warming in feel. Can drink pure or cook together with other ingredients or milk. | Make sure to refill with hot water once you reach the bottom third. Strong taste and bitterness at times, brewing is less controlled. Very convenient, only one vessel used. |