

How to brew the best cup of Japanese Green Tea - Hello. Sencha -

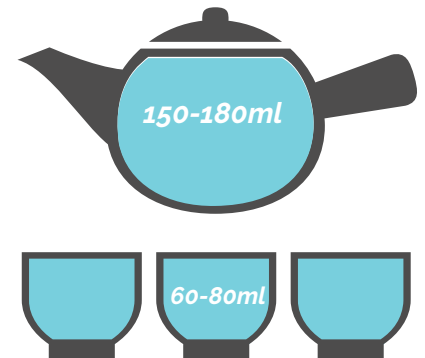
Prepare

Hello. Tea Collection - Sencha - Japanese Green Tea

Boiled water, a teaspoon

The teapot : The ideal size teapot for Japanese tea is the size of an adult fist. This size teapot will contain about 150ml - 180 ml.

The cups : The ideal size cup is a small size cup which contains around 60-80 ml when completely full.



**In the instructions, we show you how to brew Sencha-Japanese Green Tea - shinchā - for 3 cups. You can adjust the number of cups and amount of ingredients according to your requirements. Enjoy your tea!

Before brewing Sencha.

1. Pour the boiled water into the teapot to make the pot warm, then drain the hot water.

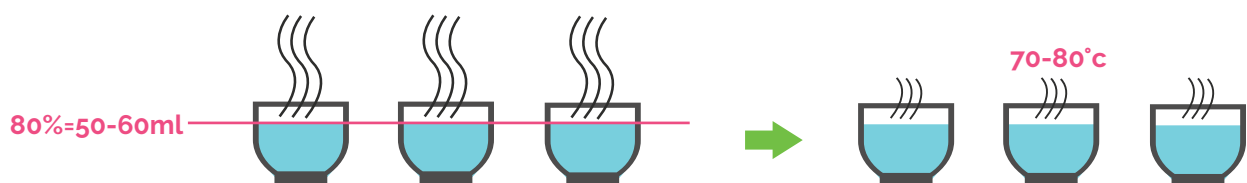


2. Put tea leaves into the pot. 1x teaspoon contains about 2-3g of tea leaves. Every cup of tea to be made requires 1 teaspoon of tea leaves (2-3g) to be put into the teapot.



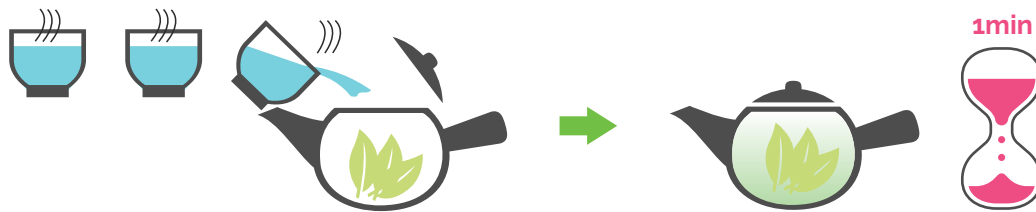
Now, instead of pouring the boiling water directly into the teapot, we first pour the boiled water into the tea cups to cool the water down.

3. Pour the hot water into the tea cups, until each cup is about 80% full. Each cup should contain about 50ml - 60ml.
4. Wait for the water temperature in the cups to go down to **70-80°C**. After pouring the water, you will see that steam will rise from the water surface. If the steam comes up very high, the water temperature will be 90°C. If the steam still comes up, but lower than before, the temperature is around 80°C. When you can hold the cup, then the water temperature would be 70°C. **This is the time to make tea!**



Brewing Sencha

5. Pour the hot water from the cups to the teapot. Put the lid on the teapot and wait for 1min.

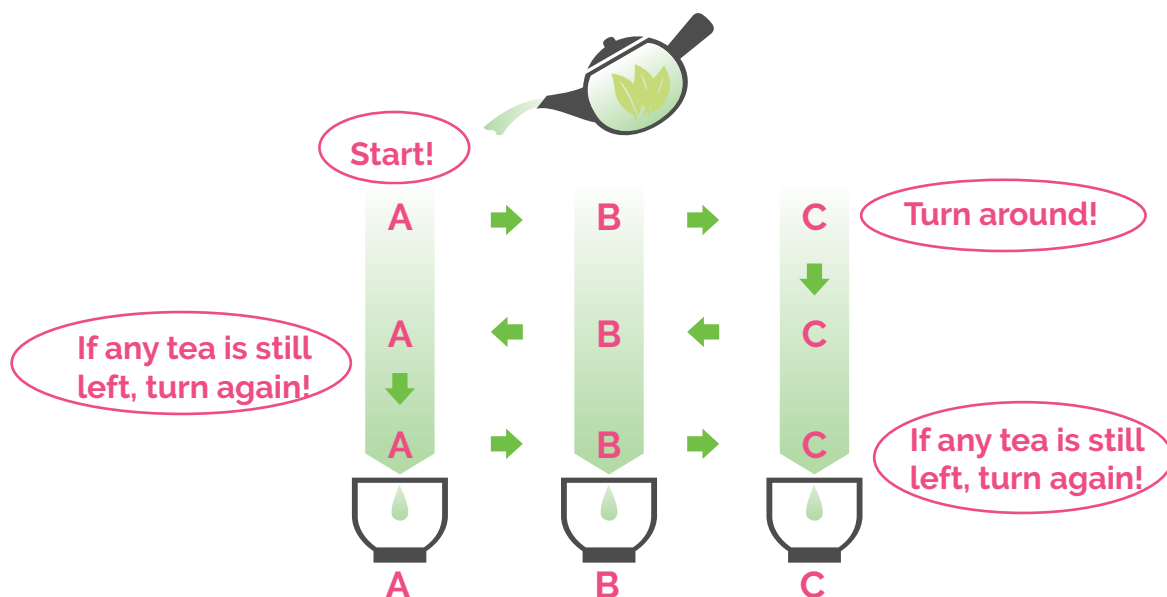


6. Pour the tea into each of the 3 cups. The method of pouring the tea into the cups is called "Mawashi tsugi". "Mawashi tsugi" ensures each cup has the same amount of umami, strength and flavour of tea.

Mawashi tsugi

Pour a small equal amount in each cup according to the illustration below:

Starting from cup A, pour a small amount of tea into the cup. Moving to cup B, pour the same small amount. Then, move to cup C, and pour to an equal level. Then turn around, starting again from cup C, pour a small amount of tea, then move to cup B and then move back to cup A. Continue pouring the tea back and forth in this manner until no tea is left in the pot.



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7. We must pour to the very last of drop of tea! The last drop contains concentrated umami and fragrance. Also, without any hot water remaining in the teapot, you can later brew a second pot of tea.



8. Enjoy your tea!

Enjoy our Hello. Tea Collection
Purely 100% Japanese Green Tea comes from Yame city Fukuoka Japan.

Purely 100% Japanese Green Tea comes from Yame city Fukuoka Japan. We have 3 varieties of flavours, Sencha – Authentic Japanese Green Tea, Hojicha – Roasted Japanese Green Tea, and Genmaicha with Matcha – Authentic Japanese Green Tea with Matcha and rice pops. We are sure you will love them!



Real Epicure Hello. Tea Collection is available at Amazon Store!

Hello. Sencha : <https://www.amazon.com.au/dp/B0828KVFT8>

Hello. Hojicha : <https://www.amazon.com.au/dp/B0828LNPNJ>

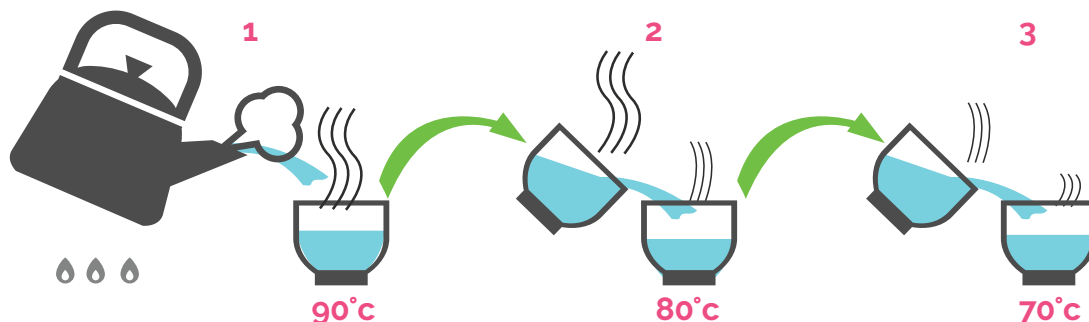
Hello. Genmaicha with Matcha : <https://www.amazon.com.au/dp/B0828M948V>

Check our website: <https://www.realepicure.com> for more details about Hello. Tea Collection.

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More Tips!

- ✓ If you prefer a mild tea, you can change the hot water temperature to lower and/ or change the brewing time to less than 1min.
- ✓ If you prefer a more bitter (Shibumi or Shibui in Japanese) taste, then you can brew the tea with hot water at a slightly higher temperature or keep the water temperature at 70c and let it brew longer than one minute.
- ✓ Do not use boiling water to make the tea, it damages the umami and fragrance of Sencha.
- ✓ Another way to make the perfect temperature of hot water without a thermometer:
 1. After pouring the hot water from the kettle to cup = 90°C
 2. Pour the hot water from the cup to another cup = 80°C
 3. Then pour the hot water from the second cup to the third cup = 70°C



- ✓ For the second brewing, you can pour the hot water 10°C higher than the 1st brewing.
- ✓ For the third brewing, you can pour the hot water from the kettle directly to the teapot.
- ✓ Hot water brewing temperature for other tea types:

Hojicha - Roasted Japanese Green Tea -

- 90°C (Directly pour the hot water from kettle to the pot).

Genmaicha - Japanese Green Tea with Rice grain pops and Matcha-

- 90°C (Directly pour the hot water from kettle to the pot).