

Say it right

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How to Make the Perfect Tea - Top Do's and Don'ts



Brewing tea, who knew that there was such an art to it? It seems so simple but whether you end up with the perfect cup of tea actually depends on a heck of a lot. We here at Weekett have been brewing tea to perfection for years now. Which is why we also know that it's all about perfection: the right timing, water temperature and equipment like the Weekett can make all the difference.

We want you to achieve that perfect cuppa too. So we've put together just some of the do's and don'ts when it comes to how to make the perfect tea for.

DO:

- *Stick to what it says on the packaging*
- *Do a background check on where your tea is sourced*

- *Set a timer on your phone so you don't over-steep your tea*
- *Add more tea leaves to make it stronger*
- *Invest in the right equipment*
- *Choose the right tea*
- *Use a Weckett to regulate water temperature*

DON'T:

- *Just let it sit there*
- *Assume that every tea is the same*
- *Use water that is too hot*
- *Go for the cheapest option on the shelf*
- *Chuck it into any drawer*
- *Ignore the packaging*

If you have never given these things a second thought or can't make head nor tail of the tea brewing frenzy - these are our top 3 do's and don'ts explained in detail that will give you a great head start. Enjoy.

1. Lock and seal

Tea is an affordable luxury, and with so many options to choose from it might be difficult to choose a high-quality product. What you want to watch out for here is where it is sourced and packed. Single origin, single region or single estate tea usually means your headed in the right direction.

Where you choose to store your tea also makes quite a big difference. So be sure to pop it into an airtight container, and keep it away from moisture, heat, light, and odours. That way you can preserve the flavours.

DO: *choose the right tea and watch out for quality signals like single origin*

DON'T: *just chuck into any drawer, packaging wide open*

2. It's all in the timing

Leaving a tea steep for too long can easily ruin your cuppa (or pot), because it will taste bitter. While not leaving it steep long enough can lead to a rather average watery cuppa.

Hit the time just right. How long you should leave your tea steep for completely depends on the type of tea. The supplier usually gives a recommended time on the packaging (e.g. 6 minutes), so go with that first. You can always experiment later. Be sure to set a timer on your phone so you don't forget.

DO: *set a timer on your phone so you don't over-steep your tea*

DON'T: *ignore the suggested time on the packaging, unless you want to end up with tar*

3. How hot is too hot?

You're actually not supposed to just boil the kettle and chuck the water in, say whaaat?

Depending on which type of tea you are using you should actually be regulating the temperature.

Brewing tea too hot temperatures can ruin the tea leaves and your cuppa will be forever doomed. In general, here we also recommend going by the temperature suggested on the packaging. White and green teas need to be brewed with cooler water than for instance Oolong and Black teas.

Now you might be wondering how to regulate a boiling kettle or a pot? Nope, you don't have to fumble around with a thermometer if you happen to have the right equipment. The Weekett actually allows you to regulate water temperature between 65, 80, 95 and 100 Degrees Celsius. Genius, I know.

DO: use a Weekett to always have perfectly regulated temperature water for brewing tea

DON'T: use water that is too hot, especially when it comes to green and white teas

Those were our top 3 do's and don'ts to brewing tea we hope you can put them to great use! Be sure to get your hands on a Weekett asap. It's an app controlled smart kettle that will bring you from beginner's brewing skills to full on hipster professional in no time. You can easily set and control different water temperatures, you never have to get up to boil the kettle again and can also connect it to alexa and google home. What more would you want?

Happy tea brewing peeps!