# Kettle & Leaf brewing chart

Darjeeling First Flush: 90C / 195F, 3 minutes, 1 heaped teaspoon per 200 ml

Assam Breakfast: 98C / 208F, 4 minutes, 1 teaspoon (or 1 bag) per 200 ml

Nilgiri Green: 80C / 175F, 2 minutes, 1 teaspoon per 200 ml

Masala Chai Blend: simmer 5 minutes, 2 teaspoons per 200 ml (half water, half milk)

## Tips

- Use fresh, filtered water.  - Set a timer.  - More leaf, not more time, for a stronger cup.

- Store tea airtight, dark and cool, away from strong smells.

Demo document for the Funnelysis GTM course.