Matcha Latte at Home: The Four Fixes

From the teas.co.uk wiki

> **Matcha latte at home, in summary:** A clumpy, bitter, dull home matcha latte is a process problem: fix four things, culinary grade, always sieve, cool-water paste, balanced milk, and it beats most coffee shops.

The matcha latte is the drink that converts most people to matcha, and also the one most often made badly at home. A clumpy, bitter, dull green cup is almost always a process problem, not a matcha problem. Get four things right and it beats most coffee shop versions.

Last reviewed by the teas.co.uk team in April 2026.

1. Use the right grade

Use culinary or "latte" grade, not your good ceremonial tin. Milk and any sweetener smother the subtleties you pay ceremonial prices for, whereas punchy culinary matcha still tastes of matcha once the milk goes in. Our ceremonial vs culinary guide explains why this is not a downgrade.

2. Sieve, always

Matcha clumps. Push 1 to 2 g (a slightly heaped teaspoon) through a small fine sieve into your cup or bowl before any liquid touches it. This single step removes 90 per cent of the lumps people fight with a whisk afterwards.

3. Make a paste, then loosen

Add a small splash of water at about 75 to 80 C, not boiling, and whisk to a smooth lump free paste. A bamboo chasen and a brisk W or M motion is traditional and best; a small electric frother also works. Boiling water scorches matcha and turns it bitter, which is the most common home mistake. The whisking guide covers technique in detail.

4. Add milk and balance

For a hot latte, top with 200 ml of steamed or warmed milk. For iced, loosen the paste with a little cold water, pour over a glass of ice, then cold milk. Whole dairy is the smoothest; barista oat is the best plant option because its fat and protein hold the foam. Sweeten lightly if at all; a teaspoon of honey or a little vanilla suits matcha, but lead with the tea.

Why bother over a sachet

Pre mixed matcha latte sachets are mostly sugar and milk powder with a little tea. Made properly from a decent culinary matcha, the home version has a fraction of the sugar, a real tea flavour and the smoother caffeine lift that matcha is known for, see our caffeine comparison for why that lift feels different.

Iced matcha latte, step by step

Sieve 2 g matcha into a glass or jar. Add 50 ml cool water and whisk or shake with a frother until smooth and lump free. Fill a tall glass with ice, pour over 200 ml cold milk, then pour the matcha over the top so it streaks down through the milk. Stir before drinking. Doing the paste with cool water first is the trick that stops iced matcha going grainy.

The essentials: ratios and troubleshooting

Issue / setting	Fix / ratio
Standard hot	2g matcha, 60ml hot water paste, 200ml milk
Stronger	3g matcha for a 350ml cup
Iced	Same matcha, half the water, cool-water paste, build over ice
Tastes bitter	Water too hot, or low grade, use cooler water/culinary
Lumpy	You did not sieve, sieve before liquid
Nothing through milk	More matcha (2 to 3g) or a punchier culinary grade
No foam	Whole dairy or barista oat, not skimmed/basic plant

Related on the wiki: Hojicha Latte, Explained, How to Make an Iced Matcha Latte, Explained.

The bottom line on the home matcha latte

A clumpy, bitter, dull home matcha latte is a process problem, not a matcha problem. Fix four things, culinary grade, always sieve, a cool or just-off-boil paste, and balanced lightly-sweetened milk, and it beats most coffee shops at a fraction of the price and far less sugar than a sachet. When a cup disappoints, run the four-point check rather than blaming the matcha or buying a gadget. Build it from the matcha range and the matcha kit.

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