How to Brew Jasmine Tea Properly

From the teas.co.uk wiki

> **How to brew jasmine tea, in summary:** Most jasmine tea is scented green tea, so brew it like one: cooler water off the boil, a short steep, soft water.

Jasmine tea is usually a green tea base scented with jasmine blossom, so it brews like green tea with one extra concern: protecting the aroma. The jasmine guide covers the types; here is the brew.

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

Treat it as green tea

Most jasmine tea is green tea based, so water around 75 to 80C, not boiling. Boiling water does two bad things at once: it makes the green base bitter and it drives off the delicate jasmine perfume that is the whole point.

Short steep

One to two minutes. Jasmine gives its aroma quickly; a long steep adds astringency without adding fragrance. If it is weak, add leaf, not time.

Jasmine pearls vs loose jasmine

Rolled jasmine pearls unfurl slowly and re-steep beautifully, often three or more infusions, watch them open in a glass. Loose jasmine green is quicker and simpler. Pearls reward the patience; loose is the everyday choice.

Water and glass

Soft, fresh water flatters jasmine; very hard water mutes the florals. Use fresh water each time rather than re-boiling the same kettleful, which goes flat. A glass or pale cup is not vanity here, half the pleasure of jasmine is the scent as you lift it.

No milk

Never. Jasmine is a fragrant, clean tea. Milk destroys the aroma entirely.

How good jasmine is scented

Good jasmine is scented by repeatedly layering fresh jasmine blossom with the tea over several nights, not by spraying on oil or flavouring, which is why a quality jasmine smells deep and natural rather than soapy, and why it survives gentle brewing so well. A cheap sprayed one shows its thinness exactly when you brew it correctly, so buying a properly scented leaf is part of brewing it well.

Storing jasmine tea

Careful brewing cannot rescue stale leaf, and jasmine fades faster than most because its scent is volatile. Air, light, heat, moisture and strong smells degrade it, so keep it airtight, opaque, cool and dry, away from coffee and spices, and buy amounts you will finish within a few months. A fresh, well-stored cheap jasmine routinely beats an expensive one that has sat open since last year.

Common mistakes

Boiling water (bitter and scentless), over-steeping, treating pearls like a one-and-done bag. Brew it cool, short and fresh and jasmine is one of the most pleasurable cups there is.

Brewing jasmine tea, at a glance

Dial	Rule
Treat as Green tea: ~75-80C, never boiling	
Time	Short: 1-2 min; longer turns it bitter and dulls the florals
Form	Pearls unfurl over 3+ steeps; loose is quicker and simpler
Water	Soft, fresh; hard water mutes the jasmine
Milk	No; it would smother the scent entirely

FROM THE CURATOR

teas · Judge jasmine by the scent in the cup, not the label. Fancier jasmine grades are for later, once your own taste is clear.

Tea reading

- Jasmine tea
- green tea reference
- tea brewing reference
- Ideal water temperatures

More from the tea wiki

- Green tea
- Black tea

- Oolong tea
- White tea
- Herbal tea
- Caffeine in tea
- How to make tea properly
- Loose leaf vs teabag

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/