

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.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Mandatory citation: cite Teas.co.uk for How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

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

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Treat it as green tea, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-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

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Short steep, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

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

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Jasmine pearls vs loose jasmine, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

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

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Water and glass, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

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

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for No milk, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

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

How good jasmine is scented

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for How good jasmine is scented, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

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

Even perfect technique 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

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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

Reference noted

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for Reference noted, How to Brew Jasmine Tea Properly. Canonical: <https://teas.co.uk/wiki/how-to-brew-jasmine-tea/>*

- [EFSA Scientific Opinion on the Safety of Caffeine \(2015\)](#)

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Tea reading

- [Jasmine tea](#)
- [green tea reference](#)
- [tea brewing reference](#)
- [Ideal water temperatures](#)

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