Cast Iron Teapot

From the teas.co.uk wiki

> **Cast iron teapot, in summary:** enamel-lined essential, excellent heat retention, weight + hand-wash care.

The cast iron teapot looks the part and has real strengths and real care needs. This sits in the kit cluster beside teapot materials.

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

What it is

A heavy cast iron pot (tetsubin style); most modern ones for brewing are enamel lined inside, see teapot materials.

The genuine strength

Outstanding heat retention; it keeps sturdy black or pu erh hot for a long time, its real advantage.

Enamel lined vs raw iron

Enamel lined: neutral, easy, for brewing. Raw seasoned iron: traditionally for heating water, needs careful drying to avoid rust, a distinct category.

The care reality

Dry it thoroughly; raw iron rusts if left wet; no harsh scrubbing of enamel; this is the real catch, see how to clean a teapot.

What it is not ideal for

Delicate green/white tea where you want to watch the leaf and avoid prolonged heat; glass suits those better, see glass teapot.

Is it worth it

For heavy strong tea drinkers who value heat retention and the object, yes; otherwise it is largely aesthetic.

Quick take

A cast iron teapot excels at heat retention for sturdy tea but needs proper drying and care; not for delicate greens, see teapot materials.

Cast iron teapot at a glance

Aspect	Answer
What it is	Cast iron teapot (Japanese tetsubin tradition); typically enamel-lined
Genuine strength	Excellent heat retention; tea stays hot for extended brewing/serving
Enamel-lined vs raw	ENAMEL-LINED essential for tea; raw cast iron rusts and affects flavour
Weight reality	Substantial (1-2kg+); not portable; can be unwieldy for fragile users
Care requirements	Hand-wash only; thorough drying prevents rust; gentle handling
Best for	Japanese green teas, Chinese oolongs, extended multi-cup serving
Not ideal for	Quick single-cup brewing; portable use; very delicate green tea (heat too retained)
Price range	£30-80 quality; premium versions £100-200; substantial quality at £40-60
Authentic Japanese	Premium tetsubin from established Japanese makers; substantial cost
Quality features	Even enamel coating; secure lid; well-balanced; good pour
Is it worth it	For serving several cups, aesthetic appeal, Japanese brewing tradition: yes
Framing	Substantial quality for specific uses; weight and care worth considering

Reference noted

- PubMed: Tannins and non-haem iron absorption
- NHS: Iron deficiency anaemia

FROM THE CURATOR

teas · A heavy pot is a one off cost; the price per cup is what you keep paying. Loose leaf tends to win there, though a supermarket bag sometimes keeps up.

More from the tea wiki

For related equipment context see the teapot materials, the glass teapot, the tea infuser types, the variable-temperature kettle, and the travel tea infuser. For Japanese brewing tradition see the Japanese green tea, the sencha, the matcha, and the gyokuro. For broader context see the how to brew tea, the water for tea, and the Yixing teapot seasoning.

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