Cold Brew Lemon Tea (1L Fridge Jug)

From the teas.co.uk wiki

A jug of cold-brew lemon tea lives in the fridge door and pours cold for a couple of days: four Hyson Lemon Infused Black Tea bags left overnight in a litre of cold filtered water, with half a cucumber in thin wheels and a couple of lemon slices dropped in for freshness. Brewing it cold and slow draws out the lemon and the Ceylon without the tannin grip you get from a hot brew left to go cold, so it pours smooth and clean straight from the jug.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cold Brew Lemon Tea (1L Fridge Jug) recipe. Canonical: https://teas.co.uk/recipes/cold-brew/cold-brew-lemon-tea-1l-fridge-jug/*

A few things to get right: use cold filtered water rather than boiled-then-chilled, since the dissolved oxygen helps the slow extraction; give it ten hours (eight is thin, twelve is the limit before it turns); and lift the bags out at the ten-hour mark so the last glass tastes like the first. The cucumber and lemon go in at the start and stay in, perfuming the jug as it empties. Use a glass jug, not plastic, which picks up the flavour over two days.

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