How to Brew Welsh Tea (and Why Your Water Matters)

From the teas.co.uk wiki

A proper Welsh brew is strong and milk-friendly, and there is a real reason behind it: Glengettie is blended for the soft water of Wales, which historically drew a bolder cup. The practical upshot is useful wherever you live. Brew it hard and short, finish with milk, and if you are in a hard-water area, let it run a touch longer, because hard water dulls the extraction.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Welsh Tea (and Why Your Water Matters) recipe. Canonical: https://teas.co.uk/recipes/black-tea/how-to-brew-welsh-tea-and-why-your-water-matters/*

It uses Glengettie Welsh Breakfast Tea. One mug, a few minutes, and it is the classic teatime cup, often served with bara brith.

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