

How to Brew PG Tips Scottish Blend

From the Teas.co.uk wiki

Scottish Blend is PG Tips' heavier, more Assam-forward breakfast blend, made for a reason worth knowing: Scotland's soft tap water brews the regular blend too thin, so this one is built to pull dark and strong where the Original would come out weak. It is a proper builder's tea, taken with milk and, by tradition north of the border, often a little sugar.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew PG Tips Scottish Blend recipe. Canonical: <https://teas.co.uk/recipes/black-tea/how-to-brew-pg-tips-scottish-blend/>*

Brew it on a full rolling boil for three to four minutes, three for a brighter cup, four for full builder's strength. And unlike a delicate green or floral bag, you can give this one a squeeze against the mug on the way out, which only adds to the colour and strength.

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