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. 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.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts
Create your free account
Welcome bonus + earn on every order.

100 pts = 1 tree
Plant a tree in Scotland
Pledge points to our reforestation partner.

teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/