How to Brew Organic Green Tea

From the teas.co.uk wiki

A plain green tea is the one to master, because once you can brew this well, every flavoured green follows. The rules are simple: water off the boil at around 80C, not scalding, and a short three minutes so it stays sweet and grassy rather than bitter. The bonus with a good green tea is that the leaves are not spent after one go. Brew it a touch stronger and you can often coax a gentle second cup from the same bag.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Organic Green Tea recipe. Canonical: https://teas.co.uk/recipes/green-tea/how-to-brew-organic-green-tea/*

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