

Ueshima House Blend Coffee Beans: Flash-Brewed Iced Coffee

From the teas.co.uk wiki

Ueshima House Blend Coffee Beans: Flash-Brewed Iced Coffee, in summary: Brew these whole beans hot straight onto ice for a sharp, clean iced coffee, or through a paper filter for the clearest hot cup. It is Ueshima's balanced everyday blend, and a 200g bag gives about 25 mugs.

Last reviewed by the teas.co.uk team in September 2026.

Flash brewing, where hot coffee is made directly onto ice, is the best way we know to show what House Blend can do. The cold catches the toasted, nutty and caramel notes at the moment of brewing, before they have any time to fade.

Hot onto ice: the flash-brew method

The idea is simple. Weigh your usual dose of freshly ground House Blend, then brew it with only half the usual hot water, letting it drip over a weighed quantity of ice in the jug or carafe below. The ice stands in for the other half of the water as it melts, so the coffee reaches normal strength and turns cold in the same instant it is made.

That speed is the whole point. Coffee brewed hot and left to cool slowly turns dull and flat, while flash brewing traps the brighter aromatics before they escape, so the toasted nut and light caramel come through more sharply cold than they do in a hot mug. A pour-over cone sitting on a jug is the easiest kit, and the method is worth trying even on an autumn afternoon.

Hot, through a paper filter

Made hot, House Blend is quiet and even-tempered: medium in body, low in bitterness and with nothing jumping the queue. That kind of clarity is exactly what a paper filter rewards, so pour-over is the hot method we would pick, and the sweetness shows more plainly than under a cafetière's heavier body. A cafetière still makes a rounder mug that is very good in its own right, if that is what you own.

Let the kettle stand for about thirty seconds after boiling so the water sits near 95 degrees; the blend is forgiving, but water at a rolling boil still flattens the sweeter notes. Grind medium for a cone and coarser for a cafetière, and only just before brewing, since grinding releases the aroma all at once and yesterday's grounds have already lost much of it to the air.

How far a 200g bag goes

At a standard 8g of coffee per 200ml mug, a 200g bag makes about 25 mugs, which is our own arithmetic rather than a number printed on the bag. Iced, the dose per glass is the same, so the bag stretches just as far. Keep it sealed tight between uses; a moderate roast like this fades more slowly than a dark one, so the last mugs are still pleasant.

It also makes a good second bag next to something bolder. Ueshima marks House Blend roast strength 4; if you want more depth under milk, Fuji Mountain is the step up at 5, and if you would rather have citrus brightness taken black, Tokyo Roast is the brightest of the three, which we stock ground only. Without a grinder, the same House Blend is sold ready ground as well.

The packs we stock

- [Ueshima House Blend Coffee Beans, 200g](#) (barcode 5011667887090)

What to eat with it

- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): Oats echo the granola note that Ueshima gives this blend, hot or iced.
- [Lotus Biscoff Snack Pack, 248g](#): A caramelised biscuit meets the caramel in the cup, and it sits especially well beside an iced glass.
- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): Caramel and [chocolate](#) chips mirror the blend's own caramel and dark chocolate notes.

Elsewhere in the Ueshima range

- [Ueshima Coffee Company House Blend Ground Coffee, 200g](#)
- [Ueshima Fuji Mountain Coffee Beans, 200g](#)
- [Ueshima Fuji Mountain Ground Coffee, 200g](#)
- [Ueshima Tokyo Roast Ground Coffee, 200g](#)

The full range is on the [Ueshima brand page](#).

FAQ

What is flash-brewed iced coffee? Hot coffee brewed with half the usual water straight onto a weighed amount of ice, so it chills and dilutes to strength at once.

How many mugs does a 200g bag make? About 25 at 8g per 200ml mug, by our own calculation from the bag weight.

Do I need a grinder? Yes, these are whole beans. Without one, buy Ueshima Coffee Company House Blend Ground Coffee, the same blend ready ground.

What is the best hot brewing method for House Blend? Pour-over through a paper filter shows its clarity best; a cafetière gives a rounder, heavier mug.

Is House Blend worth keeping alongside a stronger coffee? Yes. It is the even, quiet bag for mornings when you are not paying attention; Fuji Mountain, marked roast strength 5 against 4 for House Blend, is the louder partner.

Curator's note: Try it iced first, even once the weather has turned. Then make it hot through a paper filter, and you will see why an easy, even coffee earns a permanent place by the kettle. Lee, teas.co.uk, Tunbridge Wells.

In short: Ueshima House Blend Coffee Beans: Flash-Brewed Iced Coffee

Field	Detail
Brand	Ueshima
Packs we stock	200g
Category	Coffee Beans
Caffeine	caffeinated
Roast strength	4 on Ueshima's scale
Best method	Flash-brewed over ice, or pour-over
Mugs per bag	About 25

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