



Iced Tea 101

Any of the teas Soluna sells can be made either hot or cold. Both brewing methods are basically the same; the big difference is the temperature of the brewing water and the resulting taste of the cup of tea.

Start with great tea & use double the amount of tea as you would for a regular hot cup: rule of thumb is 2 heaping teaspoons to every 8 ounces of water. Pack your tea into a filter or strainer, but be sure to leave enough room for the tea to expand as it steeps.

For hot brewed iced tea, heat your water to the appropriate temperature for the type of tea you're brewing; pour over the tea, allow to steep for the recommended amount of time, remove the tea, and pour over ice & enjoy.

For cold brewed iced tea, pour cold, filtered water over the tea (top up with ice if desired), allow to steep for the recommended time, remove the tea, and enjoy.

Tea	Hot Method		Cold Method	Notes
	Water Temp	Steep time	Steep Time	
Black	208°	3-5 minutes	16 hours	Yes, 16 HOURS for cold brewing.
Green	175°	2-3 minutes	25-45 minutes	Can be rebrewed at least once.
White	165°	1-3 minutes	15-20 minutes	Can be rebrewed at least twice.
Oolong	165°	2-3 minutes	20-45 minutes	Can be rebrewed at least once.
Pu-erh - black	208°	Variable	45 minutes	Can be rebrewed at least once; does not get bitter.
Pu-erh – white or green	165°	Variable	16 hours	Can be rebrewed at least once; does not get bitter.
Herbal	208°	Variable	Not recommended for most	