



# How to Brew Gongting Puerh?

## How to Brew Gongting Puerh

The court-grade cooked tea is made by pure buds, and it has a fresh taste and rich tea aroma, which is favored by tea friends. Some tea friends are also wondering why the tea cooked in the tea house by the tea artist is always better than the tea brewed by themselves.

The following will explain to the tea friends one by one, how to brew to maximize the advantages of palace-level Puerh cooked tea, making the palace cooked tea more delicious. The brewing process of palace cooked tea is generally the same as that of general cooked tea. It is also the steps of taking tea, soaking tea, warming cups, sanitary ware, pouring tea, washing tea, brewing, soup, and drinking cups. The key is Pay attention to some of these details.



### 1. Take tea and wake up.

If it is bulk court cooked tea, use a tea spoon to remove it from the tea container and place it in the tea lotus (the vessel that holds the dried tea) to be in proper contact with the air for about 10 minutes; if it is a pressed cake For tea, brick tea, etc., pry the tea and place it in the tea lotus. It is advisable to wake up for 10 to 30 minutes according to the compactness of the pressing. The wake up time of the new court cooked tea is appropriately increased, and it is generally appropriate to wake up for an hour.

The newly cooked tea wake-up tea can disperse the odor, smoke and off-flavor produced during the fermentation of the pile to a certain extent. If it is not to drink it immediately, if you

want to drink a more palatable tea, you may wish to pry the tea first Loose or take it out of the package and store it for about 30 days to fully wake up the tea. When you wake up, you should avoid staying away from oily fumes and odors.

## 2. Warm cup sanitary ware.

This step is the same as usual brewing other grades of cooked tea, just use hot water to rinse the tea set.

## 3. Cast tea appropriately.

Palace cooked tea because the raw materials are younger and the contents overflow faster. When pouring tea, you can appropriately add 0.5 to 1 gram, according to your personal drinking preferences. The raw material of Nanming Lady Citrus Pucha is palace-grade cooked tea. The author uses a 130-ml medium-sized white porcelain bowl and puts 6.5 grams of Citrus Pucha.

## 4. Quick wash in boiling water.

Palace cooked tea because of its young tea cyanine, the content of the leaching fast, so the tea must be washed fast, boiling water is low, and the water is injected, which is out. Quickly wash the tea only once, to avoid excessive loss of the contents of the court cooked tea during the tea washing process, resulting in a thin tea flavor and low foam resistance.

## 5. Quick soup.

As mentioned above, in order to avoid the palace [cooked tea](#), the contents are too much leaching and the tea taste is thin, so it must be fast when brewing the soup. The first 5 bubbles, the boiling water is low, and the water is quickly poured out. After 5 bubbles, the tea tastes lighter and starts to foam. The time is 30 seconds. After that, each foam is sequentially stacked for 5 seconds. The specific time depends on personal taste preference. If you like thicker, you will increase the foaming time.

## 6, leave root brewing.

Palace cooked tea is not resistant to foam because of its tenderness. If the brewing method is improper, the tea soup may change abruptly. In order to avoid this sudden change and increase the resistance of the palace cooked tea, you can use the rooting method, That is, after 5 bubbles, do not pour all the tea soup, leave a part and then add water to brew, generally use "leave two out eight" and "leave five out five", "Leave two out of eight" is to pour eight out of ten tea soup, leaving two out of ten. "Leave five

out of five" is to pour half of the tea soup and leave half. The specific choice can be based on the taste of tea and personal taste.

To sum up the above, the key points for brewing [Gongting Puerh](#) cooked tea are: when waking tea, you must fully wake up; when you throw tea, add 0.5 to 1 grams more; when washing tea, you need to quickly wash the tea with boiling water; Root bubble method, low water injection and quick soup.

Visit us at <http://www.naturalpuerh.com/>