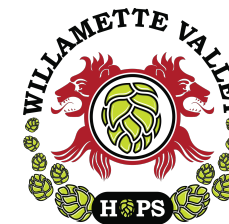




# TEA TASTING NOTES

DAVE ELLIOTT • INNOVATION TEA



## INFUSING BEER WITH TEA, HERBS AND SPICES

Tea remains one of the most popular and versatile infusions. It has a wide range of unique floral and herbal aspects that innately complement a range of hop varieties.

The flavor range varies by variety to include a breadth of flavors; citrus and floral, robust, bitter, sweet, fruity, roasted and woody.

### BREWING FOR VARIED RESULTS SUBTLE FLAVOR INFUSION

- For a less intense flavor, add after the boil with low or no flame results in subtle flavors with slight bitterness.

### OPTIMAL FLAVOR AND CONTROL

- For optimal flavor retention and control, cold steep in semi-cold tank of water (60F/15C) until desired flavor is achieved. Strain and pump infusion directly into the fermentation tank.

### BOLD AROMA

- A contained dry hop in fine mesh hop bag added after the final fermentation intensifies aroma and produces a lighter flavor and color with less bitterness.

### DOSAGE

2 lbs per 1 hectolitre/0.852 U.S.A. beer barrel

## TEA TASTING PREPARATION



Have a glass of cold pure water beside you to rinse your palette between tastings



Tastings will progress from mild, medium to bold robust flavors

MILD

### PREPARE INFUSION



Measure out 2 g of tea, herb or spice per 8-10 oz cup

Bring cold pure water to a rolling boil. Pour boiling water over tea leaves

The leaves will unfurl when they come in contact with the boiling water, activating color, flavor and aroma

Steep Times  
Black & Herbal: 5 minutes  
Green: 3 minutes

### BREWING LEGEND

(WP) WHIRLPOOL  
Oxidized teas handle the heat & do not get bitter  
(AB)AFTER BOIL  
low or no flame  
(CS) COLD STEEP  
(AF) AFTER FERMENTATION

### FORMAT LEGEND

(WH) Whole  
(L) Leaf  
(CS) Cut and Sift  
(FC) Fine Cut  
(FAN) Fannings  
(P) Powder



## BLACK TEA KENYAN

INGREDIENTS: Kenyan black tea  
ORIGIN: Kenya  
CUT: Fannings  
CAFFEINE LEVEL: High (60-90 mg) per 8 ounce cup  
MEDICINAL: High in antioxidants

### TEA LIQUOR DESCRIPTORS

COLOR: Coppery amber  
AROMA: Earthy notes  
TASTE: Rich-full bodied with malty and sweet honey notes

### ENHANCES:

Dark, strong or highly hopped beers and American pale ales

### BREWING:

WP, AB, CS, AF  
Black teas are fully oxidized, can be exposed to high heat without becoming bitter



## CHAMOMILE BLOSSOMS

INGREDIENTS: Chamomile blossoms  
ORIGIN: Egypt  
CUT: Fine Cut  
CAFFEINE LEVEL: None  
MEDICINAL: Promotes relaxation and sleep, reduces inflammation, and promotes good digestive health

### TEA LIQUOR DESCRIPTORS

COLOR: Light yellow  
AROMA: Sweet apple & herbaceous  
TASTE: Slightly bittersweet with a mild note of apple and honey

### ENHANCES:

Pairs well with pale ales, American IPA, hefeweizen, wheat beers and most hopped and dry-hopped ales

### BREWING:

AB, CS, AF  
Adds slightly bittersweet flavor with a note of apple aroma

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MILD



## CORIANDER

**INGREDIENTS:** Coriander seeds  
**ORIGIN:** India  
**CUT:** Whole  
**CAFFEINE LEVEL:** None  
**MEDICINAL:** Rich in immune boosting antioxidants, promotes heart health and reduces blood sugar levels

### TEA LIQUOR DESCRIPTORS

**COLOR:** Yellow hue  
**AROMA:** Citrus and floral  
**TASTE:** Citrus with slight earthy-spicy flavor

### ENHANCES:

Infuses a spicy quality with hints of citrus flavor and floral overtones. Pairs well with Belgian white beers, saisons & simple ales

### BREWING: AB

For bolder flavors, dry-fry in hot pan for a few minutes to open up the natural flavors before crushing. Flavor may be too strong on its own to add (AF)



## GREEN TEA

**INGREDIENTS:** Green tea  
**ORIGIN:** China  
**CUT:** Fannings  
**CAFFEINE LEVEL:** Medium (35-50 mg) per 8 ounce  
**MEDICINAL:** Contains powerful polyphenol antioxidants that protect against diseases

### TEA LIQUOR DESCRIPTORS

**COLOR:** Light green  
**AROMA:** Lightly smoky  
**TASTE:** Lightly smoky herbaceous flavor

### ENHANCES:

Provides a lightly smoked herbaceous flavor to IPA's, saisons and mead

### BREWING: AB, CS, AF

Green tea is not fully oxidized, adding to hot boil may bring out harsh tannins & bitterness. To infuse lightly smoked herbaceous flavor (AB, CS & AF)



## ROSEHIPS

**INGREDIENTS:** Rosehips  
**ORIGIN:** China  
**CUT:** Fine Cut  
**CAFFEINE LEVEL:** None  
**MEDICINAL:** High in vitamin C and rich in antioxidants to help support a healthy immune system and reduce inflammation

### TEA LIQUOR DESCRIPTORS

**COLOR:** Pink to red  
**AROMA:** Fruity  
**TASTE:** Fruity and tart

### ENHANCES:

Rosehips add fruity notes, herbal flavors and aromas while adding tartness and a tannic quality to beer

### BREWING: AB, CS, AF

Add (AB) for subtle berry-fruit flavor with bitter tones. (CS) for tart-fruity and floral notes. Add (AF) for lighter color and flavor with little to no-bitterness

MEDIUM



## EARL GREY TEA

**INGREDIENTS:** Black tea, Bergamot  
**ORIGIN:** Kenya, China, Canada  
**CUT:** Fannings  
**CAFFEINE LEVEL:** High  
60 -90 mg per 8 ounce cup  
**MEDICINAL:** Energy booster, enhances digestion and boosts immunity. High in Catechins, antioxidant and natural fluoride, to help promote oral health

### TEA LIQUOR DESCRIPTORS

**COLOR:** Brownish  
**AROMA:** Earthy notes  
**TASTE:** Citrus flavor of Mediterranean bergamot & med-bodied black teas

### ENHANCES:

Pairs well with sour beers, bold wheat beers & citrus hopped beers

### BREWING: WP, AB, CS, AF

For refreshing citrus tones add (AB, CS & AF). Adding late (WP) results in slight bitterness with subtle citrus notes

# TEA TASTING NOTES

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MEDIUM



## HIBISCUS FLOWERS

INGREDIENTS: Hibiscus flowers

ORIGIN: Egypt

CUT: Fine Cut

CAFFEINE LEVEL: None

MEDICINAL: High in antioxidants, helps lower high blood pressure

### TEA LIQUOR DESCRIPTORS

COLOR: Pink to red

AROMA: Fruity

TASTE: Tart and slightly bitter flavor with sweet and fruity notes

### ENHANCES:

Pairs well with dry hopped pale ales

### BREWING: AB, CS, AF

Add (AB) for subtle berry-fruit flavor with bitter tones. (CS) for tart-fruitiness and floral notes. Add (AF) to intensify floral scent, lighter flavor & color, with little to no-bitterness



## LEMONGRASS

INGREDIENTS: Lemongrass

ORIGIN: Egypt

CUT: Fine Cut

CAFFEINE LEVEL: None

MEDICINAL: Contains several antioxidant and antimicrobial properties

### TEA LIQUOR DESCRIPTORS

COLOR: Coppery amber

AROMA: Earthy-citrus notes

TASTE: Citric quality with hints of lemon zest-mint & noticeable grassy notes

### ENHANCES:

Complements beers hopped with a citrus character

### BREWING: CS, AF

Add (CS) or (AF) for hints of citrus and grassy notes. If using on its own don't suggest (WP) or (AB) as heat may increase bitterness and destroy citrus flavor



## ORANGE PEEL

INGREDIENTS: Orange peel

ORIGIN: Spain

CUT: Fine Cut

CAFFEINE LEVEL: None

MEDICINAL: High in fiber, vitamins, and disease-fighting Polyphenols

### TEA LIQUOR DESCRIPTORS

COLOR: Light orange brown

AROMA: Sweet

TASTE: Citrus-sweet and tart without a metallic flavor

### ENHANCES:

Adds depth to Belgians and strong ales

### BREWING: WP, AB, AF

Add (WP) or (AB) as heat will give best flavor extraction and increase bitterness. For intense aroma with a lighter flavor & color add (AF)

BOLD



## SANGRIA HIBISCUS

INGREDIENTS: Hibiscus flowers, Lemongrass, Cinnamon pcs, lemon peel, fruit and spice flavoring

ORIGIN: Egypt, India, China, Canada

CUT: Fine Cut

CAFFEINE LEVEL: None

MEDICINAL: Packed with antioxidants to help lower blood pressure and promote liver health

### TEA LIQUOR DESCRIPTORS

COLOR: Pink to red

AROMA: Citrus-spicy notes

TASTE: A blend of rich red wine flavors, tart citrus and spicy notes

### ENHANCES:

Pairs well with IPA's and citrus hopped beers

### BREWING: AB, CS, AF

Add (AB) for subtle berry-fruit flavor with bitter tones. For tart-fruitiness with floral notes add (CS). Add (AF) to intensify floral scent, lighter color and flavor with little to no-bitterness



# TEA TASTING NOTES

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**BOLD**



## CHAI SPICES

**INGREDIENTS:** Black tea, cinnamon, ginger root, cinnamon and clove flavoring

**ORIGIN:** India, Nigeria, Canada

**CUT:** Fine Cut

**CAFFEINE LEVEL:** Medium

(35-50 mg) per 8 ounce cup

**MEDICINAL:** Contains powerful botanical elements including antioxidants, anti-inflammatory properties and antibacterial micro-organisms

### TEA LIQUOR DESCRIPTORS

**COLOR:** Dark brown

**AROMA:** Spicy

**TASTE:** Flavor combination of cinnamon, cloves, cardamom and ginger

### ENHANCES:

Adds a hearty and spicy bite to American blonde ales and milk stouts

**BREWING:** WP, AB, CS, AF

Chai blend is oxidized and can be added to a hot kettle without bitter aftertaste. Add (AF) and (CS) for optimal flavor and aroma control



## CINNAMON

**INGREDIENTS:** Cinnamon

**ORIGIN:** Indonesia

**CUT:** Fine Cut

**CAFFEINE LEVEL:** None

**MEDICINAL:** Anti-inflammatory, lowers blood sugar levels and high in antioxidants

### TEA LIQUOR DESCRIPTORS

**COLOR:** Coppery brown

**AROMA:** Sweet

**TASTE:** Slightly spicy-sweet flavor

### ENHANCES:

Pairs well with lighter lagers to heavier and Belgian ales

**BREWING:** AF

Add (AF) for more control of flavor and aroma. Adding to (WP) or (AF) may extract bitter tannins



## LEMON PEEL

**INGREDIENTS:** Lemon peel

**ORIGIN:** China

**CUT:** Fine Cut

**CAFFEINE LEVEL:** None

**MEDICINAL:** Contains antioxidants, antimicrobial and antifungal properties. Helps boost immune system and promotes good health

### TEA LIQUOR DESCRIPTORS

**COLOR:** Light yellow

**AROMA:** Citrus

**TASTE:** Intense tangy citrus flavors

### ENHANCES:

Adds a punch to pale beers, Belgian beers and wheat beers

**BREWING:** WP, AB, AF

Add (WP) or (AB) as heat will give best flavor extraction with increased bitterness. For lighter flavor & color with intense aroma add (AF)



## GINGER ROOT

**INGREDIENTS:** Ginger root

**ORIGIN:** Nigeria

**CUT:** Powder

**CAFFEINE LEVEL:** None

**MEDICINAL:** Loaded with antioxidants that promote heart and lung health, and reduces blood pressure

### TEA LIQUOR DESCRIPTORS

**COLOR:** Light yellow

**AROMA:** Spicy

**TASTE:**

Citrus overtones with a spicy kick to finish

### ENHANCES:

Imparts citrus overtones with a spicy kick to finish. Pairs well with Belgian ales

**BREWING:** AF

Add (AF) for more control of flavor and aroma