

INNOVATION TEA

tea infused craft beer

PROVEN FORMULAS

The simplicity of combining tea, herbs and spices during the brewing process offers brewmasters an endless array of flavours to enhance the subtle nuances and adjust the flavour profile as they continue to innovate and chart new brewing territory.



Innovative Tea has a proven track record formulating loose leaf tea blends to complement a variety of craft beers. Each blend is curated from premium sustainable ingredients sourced worldwide using only clean materials, no citric acid or preservatives.

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 flavour range varies by variety to include a breadth of flavours; citrus, floral, robust, bitter, sweet, fruity, roasted and woody. The familiar taste of brewed tea has an appeal that has won over many non-beer drinkers, resulting in an increase in popularity of this specialty beer category.

Supplying custom tea blends, herbs and spices in Canada and the United States for over 38 years

Winning several awards over the years for excellence in tea formulations and customer service, Innovative Tea continues to excel in developing specialty tea and herb solutions.

With over six years experience collaborating with many award winning craft breweries, Innovative Tea formulates a variety of tea blends that enhance each beer's unique flavour profile. Mastering the balance of the teas' complex flavour profiles with the intricate nuances and styles of beer, brewers can produce a wide selection of precisely balanced, rounded and smooth curated tea infused brews.

Custom formulations available or select from a large variety of proven formulations

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LICORICE ZING

Subtle notes of Caribbean spice, pineapple and chocolate balance the strong anise licorice flavour with refreshing results. Adds character to American IPA's, Porters and Stouts.

The pungent ginger flavour is balanced out with a mellow herbal blend of lemongrass, hibiscus and rooibos leaves. Adds a punch of flavour to IPA's.

GINGER BOOSTER HERBAL INFUSION

PUMPKIN SPICE BRULEE

Notes of sweet and wood balance the aromatic island spices and complement strong beers and stout's coffee like flavours.

BLACK TEAS

EARL GREY BLACK TEA

A timeless English classic blend of medium bodied black tea and the distinguishable citrus flavour of Mediterranean Bergamot. Pairs well with Sour beers, bold wheat and citrus hopped beers.

TROPICAL COCONUT MANGO OOLONG

The richness of Oolong tea pairs well with the sweet tropical flavours of mango and coconut. Pairs well with a variety of beer styles and flavours.

CHAI BLACK TEA

An invigorating full-bodied blend of black tea amplified with a spice combination of cinnamon, cloves, cardamom and ginger. Adds a hearty and spicy bite to American Blonde Ales and Milk Stouts.

YERBA MATE

The earthiness adds bold flavours to American Pale Ales, wheat beers and stouts.

BLACK TEA CEYLON

Bold, strong and rich these full-bodied flavours enhance both hoppy and bitter beers.

POMEGRANATE LAVENDER

Formulated with Sencha green tea leaves and a blend of fruity pomegranate and floral lavender. Adds a fruity and light floral quality to Saisons and farmhouse Ale style beers.

A blend of rich red wine flavours and tart citrus notes. Pairs well with IPA's and citrus hopped beers.

SANGRIA HIBISCUS

BLACK TEA KENYAN
A rich and robust tea that enhances a variety of dark, strong or highly hopped beers and American Pale Ales.

CHINA BLACK TEA OP
Adds a mild and earthy flavour to Citrus Ale's and IPA's.

OOLONG TEA
Imparts a smoky and complex flavour to beers brewed with subtle or light fruity hops.

HERBAL INFUSIONS

PEACH COCKTAIL HERBAL INFUSION

Sweet flavours of summertime peach pair with the tartness of rosehips and hibiscus flowers. Works well with Saisons and sour beers.

HIBISCUS ROSEHIP

The tartness of hibiscus flowers and rosehips marries well with the sweetness of fruity or citrus hopped beers.

BLOOD ORANGE

The tart taste of hibiscus and rosehips with the sweetness of blood orange pairs well with IPA's and bitter hopped beers.

VANILLA ROOIBOS

A blend of sweet-earthly African grown rooibos pairs with subtle notes of vanilla flavoring. Works well in lighter beer styles and blondes.

WHITE TEA

Adds a delicate flavour and a subtle sweetness to Belgian White beer and sweet Hefeweizen.

GREEN TEAS

MATCHA POWDER PURE MATCHA

A high chlorophyll and amino acid content imparts a rich, slightly astringent and distinct vegetal flavour with a sweet after taste.

Matcha complements the hoppy flavour, aroma and bitterness of IPA's, Belgian style Wheat Ales and any hoppy slightly bitter tasting beers that you create.

SENCHA GREEN TEA

Imparts an herbaceous earthy flavour to beer brewed from fruity, herbal and grassy hops.

GUNPOWDER GREEN

Provides a bold and lightly smoked flavour to IPA's, Saisons and Mead.

sample our tea blends on us

SIMPLY EMAIL US YOUR CONTACT INFORMATION

CANADA - Dave Elliott, Owner
delliott@innovativetea.com
USA - Anne Callaghan
annecallaghan@embarqmail.com

INNOVATIVE TEA

670 Hardwick Road Unit #4,
Bolton, Ontario L7E 5R5, Canada
P: 905-361-2577 F: 905-248-3588
www.innovativetea.com