



## **Profile : Decaf Irish Breakfast**

### **Loose - Decaf - English Favourites Tea**

November 21, 2025

**CUP CHARACTERISTICS:** This decaffeinated tea has a bold and malty taste with gold red highlights.

**INGREDIENTS:** Decaf black tea

**INGREDIENTS FROM:** India

**REGION(S):** Travancore

**GROWING ALTITUDES:** 3000 - 4000 feet above sea level

**GRADE(S):** PF (Pekoe Fannings)

**MANUFACTURE TYPE(S):** CTC (Cut, Torn and Curled)

**ANTIOXIDANT LEVEL:** Medium

**CAFFEINE LEVEL:** Removed naturally using CO2

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

**ARTISANAL NOTES:** Small batch blended and packed in Canada at The Metropolitan Tea Company.

**INFUSION:** Tending bright and coppery

#### **INFORMATION:**

Decaf Irish Breakfast brews up the sort of thick, full-bodied cuppa preferred by the tea lovers of Ireland. Per capita, Irish consumption of tea is amongst the highest in the world. The Irish prefer a full bodied cup of tea that if brewed long enough one could almost stand their spoon upright. If you're sensitive to caffeine, or looking for something that tastes great and won't keep you awake, this one is tough to beat.

All our decaf teas are processed using the Co2 Process. The advantage of this decaffeination process is that no chemical solvents are used to remove the caffeine. The CO2 binds to the caffeine molecules and extracts them from the tea. There is a slight change in the character of the tea due to the process but the end result is an uncompromising cup of tea with no chemical overtones.

Regarding the addition of milk, there is the age old argument of when to add the milk to the cup; before you add the tea or after. Milk-firsters argue that adding milk last scalds the milk noticeably and therefore the milk should be warmed slowly with the addition of tea. Milk-lasters argue that adding milk after the tea has been poured is the only way of judging the proper amount of milk to add by watching the color of the tea change. Non users of milk regard the whole issue as silly.

ETP certified. The Ethical Tea Partnership is a tea industry initiative designed to monitor and regulate the living and working conditions on tea estates around the world.





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#### STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
<b>MetroTea recommends 4-5 min</b>			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
<b>MetroTea recommends 4-5 min</b>			

#### SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	OK	OK

IDEAL BREWING TEMPERATURE: 100°C/212°F

#### HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Break tea apart and place 1 slightly heaping teaspoon of loose tea for each 7-9oz/200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

#### ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the bags. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

#### ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

**FOOD SAFETY ADVISORY:** We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

**RECOMMENDATION:** We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

**ANTIOXIDANT BENEFIT:** For a greater antioxidant benefit brew longer and use more tea.

