



Profile : Kambaa (BP1)

Loose - Estate Tea

November 20, 2025

CUP CHARACTERISTICS: Very malty flavor that has light hints of currant. With milk the cup is bright golden and inviting.

INGREDIENTS: Black tea

INGREDIENTS FROM: Kenya

REGION(S): Nandi Highlands

GROWING ALTITUDES: 5500 - 6500 feet above sea level

GRADE(S): BP1 (Broken Pekoe #1)

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

ANTIOXIDANT LEVEL: High

CAFFEINE LEVEL: Medium

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

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

INFUSION: Bright and coppery

INFORMATION:

Although Kambaa is quite a young factory when compared to heritage production facilities in China or India, Kambaa's tea output ranks among the best in the world. Kambaa was commissioned in 1974 to serve as a manufacturing facility for thousands of small hold tea farmers in Kenya's Kiambu District. All told there are more than 5400 tea farmers supplying Kambaa with fresh leaf. Initially, the factory was built to handle 10 Million Kgs (2.2 Million lbs) of plucked leaf per anum. Over time, this capacity has grown to 15 Million Kgs along with international demand for luxury Kenyan teas.

Tea was introduced to Kenya only after India gained independence in 1947. At that time, a number of tea planters emigrated to the country which was then still part of the British Empire. Despite a ban on the transfer of plants and husbandry information, these planters brought tea bushes with them to start new gardens. The Indian plants soon began to thrive in the Kenyan climate, particularly east of the Rift Valley. Today, thanks to the efforts of these early growers and manufacturers Kenya has grown to become the world's largest exporter of tea.

Kenya's tea industry also owes much of its success to the Kenya Tea Development Agency. The KTDA oversees the work of more than 150,000 small hold tea farmers and 39 factories, including Kambaa. Despite the diverse supply of green leaf to the factories the KTDA maintain rigid quality control standards. The results, as this fabulous BP1 can attest, are well worth every inch of the effort.

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
MetroTea recommends 4-5 min			

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
MetroTea recommends 4-5 min			





Profile : Kambaa (BP1)

Loose - Estate Tea

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. 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 1 1/4 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 tea 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.



TEMLE21911259