



## Profile : Royal Ceylon Gunpowder

### Loose - Green Tea

November 20, 2025

**CUP CHARACTERISTICS:** A green tea with surprising body and a captivating taste that has an intriguing hint of oakiness.

**INGREDIENTS:** Green tea

**INGREDIENTS FROM:** Sri Lanka

**REGION(S):** Dimbula

**GROWING ALTITUDES:** 4000 - 5900 feet above sea level

**GRADE(S):** Small gunpowder

**MANUFACTURE TYPE(S):** Non fermented, Traditional process, Small batch crafted

**ANTIOXIDANT LEVEL:** Super High

**CAFFEINE LEVEL:** Low

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

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

**INFUSION:** Bright amber with greenish highlights

#### **INFORMATION:**

Gunpowder tea is produced like green tea but after the steaming process the tea is tightly rolled into what appears to be pellets. When boiling water is poured over the leaves they quickly expand and in some cases can almost fill the cup. Royal Gunpowder is an especially good green tea for the following reasons:

- The base tea comes from some of the best estates in Sri Lanka
- The tightness of the rolled pellets gives excellent flavour when made into tea.
- The region where the tea is grown - Dimbula - is a high grown area producing full-bodied flavory tea. In Dimbula the peak quality time is during February when northwest monsoons create dry weather conditions in Dimbula.

Royal Gunpowder tea is manufactured in very limited quantities due to the time and diligence required to manufacture this high quality tea. It is very difficult to achieve such a tight roll of leaves; but this process allows this particular type of tea to be stored for a long time without any deterioration in quality.

Tea was planted in Sri Lanka by the British in the 1860's after coffee rust wiped out the then primary agricultural coffee crop. At that time the British East Indies Company had a near monopoly on tea, with most of Britain's needs coming from China. Relations between China and Britain were quite rocky during this period (on account of the opium trade) and tea in Sri Lanka looked like a great way to diversify supply risk by 'the company'. This gunpowder tea is made in the Chinese tradition but the benefits are superior quality tea.





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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	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
<b>MetroTea recommends 3-5 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	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
<b>MetroTea recommends 3-5 min</b>			

#### SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
NO	NO	NO	NO

**IDEAL BREWING TEMPERATURE:** 85°C/185°F. For Food Safety reasons bring water to 100°C/212°F and let it cool down to 85°C/185°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 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 tea bags. Add ice and top-up the pitcher with cold water. 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. 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.

