

Brewing Methods

- [Gaiwan \(General Description\)](#)
- [Papa Pot](#)
- [Tea Pot](#)

Gaiwan (General Description)

When the store describes brewing with a Gaiwan, it will be generalized as "making tea using the gaiwan as the brewing container". Since brewing techniques, styles, methods, are as flexible as they are, gaiwan brewing can be done in a variety of ways with different effects.

For store purposes, though, the only specification is that it uses a gaiwan, boiling water, and 5g of tea unless otherwise specified.

Papa Pot

What is the Papa Pot?

Reason for the Name

Papa pots are large tea pots, in which people put small amounts of tea and leave them to steep for a long period of time. Originally, the Tea Tavern keeper was given the name "grandpa pot", for these types of tea pots, but because the keeper's father would always use the tea pot method of brewing, even asking his children to do the a gaiwan method for him, the name was locally adjusted to "papa pot"; it is papa's preferred method of tea brewing.

How it is brewed for Tea Tavern descriptions?

The image that is provided along with the tea will show the tea pots / kettle pots used.

For grandpa pots, the amount of time the tea is left sitting in warm water is generally indefinite, however for product page purposes, they are left brewing for 30 minutes before a picture is taken.

The pots are generally brewed with 2.5g to 3g of tea per 2 liters. Unless written otherwise, it can be assumed that the water reaches boiling with the tea and the tea pot maintains a warmer temperature, generally around 160 degrees Fahrenheit.

Lastly, these notes are taken over time, attempting to get different images and descriptions with each type of water.

Tea Pot

The tea pot is not the same as a papa/grandpa pot.

These are smaller vessels that which also vary in size, but generally will use boiling water and hold a lot of tea (rather than a little in a papa pot), and brew quickly.