

[Grand]Papa Pot Brewing

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 large tea pot brewing methods. Keeper's father would always use the tea pot method of brewing, or asking his children to do the a gaiwan method for him. Thus, the name was locally adjusted to "papa pot", as it is papa's preferred method of tea brewing.

How it is brewed for Tea Tavern descriptions?

The pots are generally brewed with 2.5g to 3g of tea per 2 liters. Assume the water reaches the maximum temperature, then the tea pot maintains a temperature around 150 degrees Fahrenheit as the "keep warm" setting.

Chart for Current Brewing Values

tea	tea type	amount of leaf	quantity of water	temperature maximum	time steeping	time till flavor alters
Generic white	white	3 grams	2 liters	195°F	15-30 minutes	Maximum of 24 hours
Generic green	green	3 grams	2 liters	170°F	30 minutes	Unknown
Generic yellow	yellow	3 grams	Unknown	Unknown	Unknown	Unknown
Generic oolong	oolong	3 grams	2 liters	195°F	30 minutes	At least 24 hours
Generic black	black	3 grams	2 liters	210°F	30+ minutes	Unknown Maximum
Generic shu pu-erh	shu	3 grams	2 liters	210°F	30+ minutes	Unknown Maximum

Generic Sheng pu-erh	sheng	3 grams	2 liters	Unknown °F	Unknown	Unknown
Heicha	Heicha	4 grams	2 liters	210°F	indefinite	Unknown

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