

FREDDA

3-Min Smart Cold Brew Maker



Summary of Tea Experiments

- Tea shape : Grinding into fragment or powder
- Brew Ratio : Non/light/medium fermented : 1:50
Heavy/completely fermented : 1:25
Herb/Floral/Fruit Tea : 1:60
- Water temp. : 15-40 °C (Do not go over 40 °C)
- Recipe parameters : Vary by types of tea · see details in P3-P6
- Tea and water in the upper pot should not exceed the Max mark
- Maximum output capacity : 750ml
- Post-fermented tea such as puerh tea need sterilization in high temperature which is not suitable to make cold brew tea



Recipe Parameters for Non-fermented Tea



Green tea
Longjing tea

Degree of
fermentation

0%
non-
fermented

Original tea shape



After grinding



Reference coffee grind degree

Fine

Coarse



Espresso



Pour over



Siphon



AeroPress



French
press

Exp. water temp. : 15-20 °C

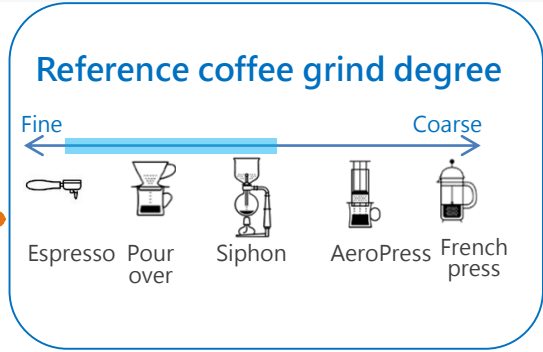
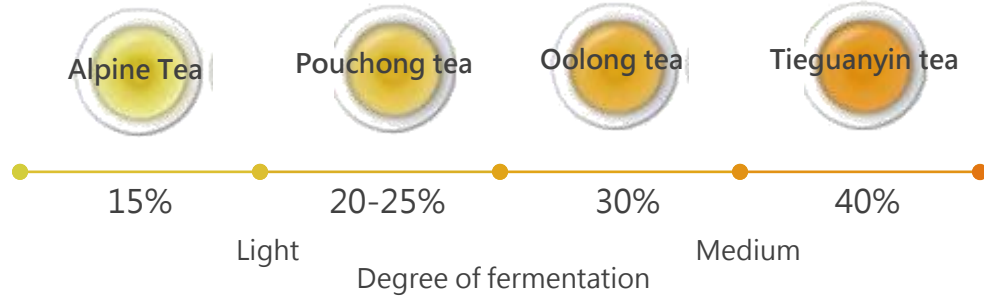
TDS benchmark (Refer to commercially available tea)	Brew ratio	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Actual TDS
Drink directly TDS>0.3	1:50	H	120	120	M	0.43
Concentrate TDS>0.8	1:20	H	120	120	M	0.8 TDS 0.3 after dilution with water ratio 1:2

Recipe Parameters for Light/Medium Fermented Tea

Original tea shape



After grinding



Exp. water temp. : 15-20 °C

TDS benchmark (Refer to commercially available tea)	Brew ratio	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Actual TDS
Drink directly TDS>0.3	1:50	H	120	120	M	0.36
Concentrate TDS>0.8	1:20	H	120	120	M	0.82 TDS 0.35 after dilution with water ratio 1:2

Recipe Parameters for Heavy/completely Fermented Tea

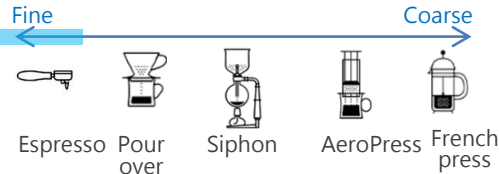
Original tea shape



After grinding



Reference coffee grind degree



Exp. water temp. : 35-40°C

TDS benchmark (Refer to commercially available tea)	Brew ratio	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Actual TDS
Drink directly TDS>0.4	1:25	H	120	240	M	0.51
Concentrate TDS>1	1:10	H	120	240	M	1.03 TDS 0.45 after dilution with water ratio 1:2

Recipe Parameters for Herb/Floral/Fruit Tea



康福茶
Licorice spice mint tea



洋甘菊茶
Chamomile tea

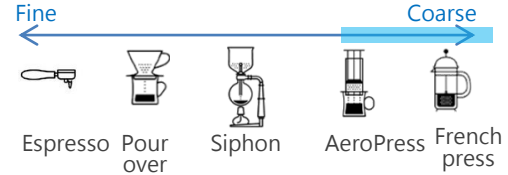


藍莓果茶
Blueberry & mix berry tea



玫瑰花茶
Rose tea

Reference coffee grind degree



Exp. water temp. : 15-20°C

TDS benchmark (Refer to commercially available tea)	Brew ratio	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Actual TDS
Drink directly TDS>0.3	1:60	H	120	120	M	0.33
Concentrate TDS>0.6	1:25	H	120	120	M	0.83 TDS 0.3 after dilution with water ratio 1:2



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