Brew for Specialty

Hand Brewing Equipment

HARIO

Specialty Tea

Growing Region

INDIA

SRI LANKA

CHINA

INDONESIA

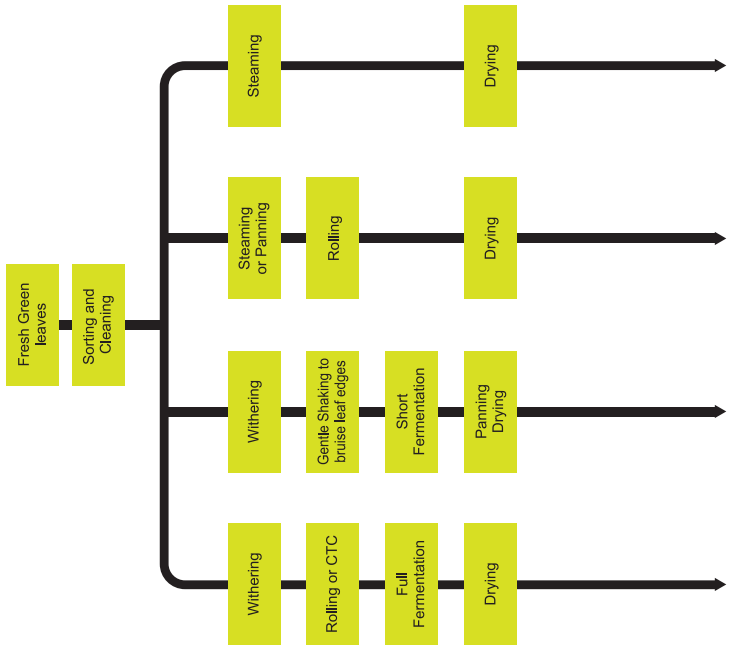
KENYA

JAPAN

⋮

×

Tea Processing



White Tea

Green Tea

Oolong Tea

Black Tea

×

Flavor

×

Brew

Extraction temperature

- Ice Brew
- Cold Brew
- Hot Brew

Brew for Specialty

Hand Brewing Equipment

HARIO TEA Hand Brewing Equipment

Ice Brew

Pour over

Tea's true flavor, without bitterness and exceedingly rich and sweet, can be tasted by slowly extracting the tea one drop at a time using ice-melted water.

Cold Brew

Steeping

By using cold water for the extraction, a tea low in bitterness and severity with a gentle aftertaste may be achieved.

Rapid cooling (for Iced tea)

Rapidly cooling brewed tea keeps in all the extracted flavors and prevents tea from "cream down" .

Hot Brew

Steeping

The basic method of submerging the tea leaves in hot water.

Soak dripper

Strainer

- Strainless
- Plastic

Filter

For expanding loose leaves

Pull-up

Press

Extraction can be halted by lowering the plunger, making it easier to adjust the tea's taste to your liking.

Accessory

Kettle

Scale

Stand

Warmer

Every tea possesses its own unique characteristics based on its place of origin and the type of tea used, and a myriad of different flavors can be enjoyed by varying the tools and methods used for its extraction.

Tea Dripper LARGO

1

Place the tea dripper on a drip stand or pot. Then add tea leaves to the glass bowl.

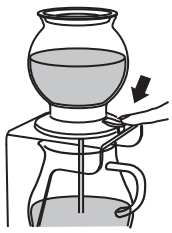
2

Boil fresh water and slowly pour into the glass bowl.

3

Put the lid on and brew for about 3 minutes.

4



Press the switch to extract tea.

Brew by pressing a switch

Select the desired brewing time for the dripper.

Round form

Perfect shape for watching tea leaves jumping.

Heatproof glass

Enjoy the various colors of tea through the heatproof glass.

Hot Brew

Soak dripper

Cold Brew

Rapid cooling
(for Iced tea)

Accessory

Stand

Scale

TDR-80B
800ml
27oz

VSS-1T
Size:W132 D140 H180

VST-2000B
MIN-MAX weight: 2-2,000g
MAX count up time
: 99minutes 59seconds

DSC-1T/TB
Size:W170 D134 H160
Color: ○ ●

TDR-8006T
800ml
27oz

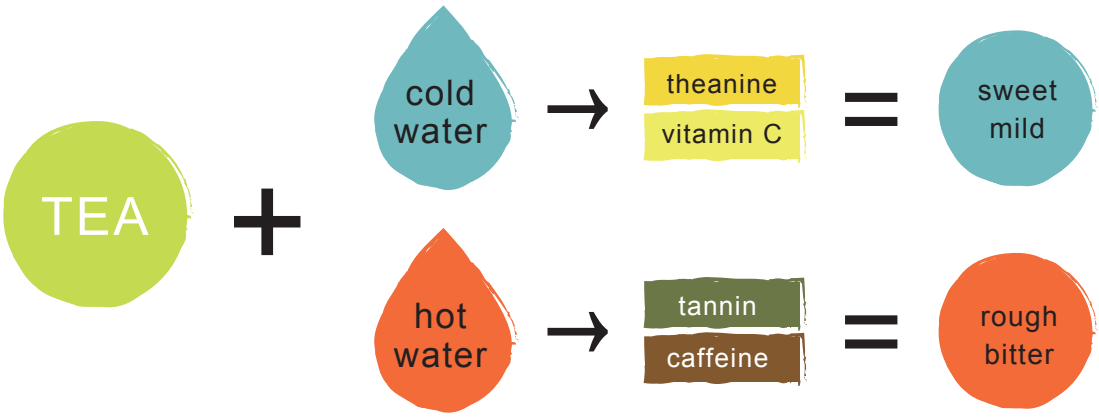
水出し

みずだし

What is “Mizudashi” ?

It is a new way to enjoy tea made with cold water.
Tea brewed with cold water has a mild rich flavor and no bitterness.

“Mizudashi” tea is the preparation of tea using cold water from the start, instead of hot water. Tea leaves contain catechin which can cause bitterness, as well as theanine, an amino acid that provides an overall umami (savory) and sweet complexity. If tea is brewed at a high temperature, tannin and caffeine will dissolve into the water and can make the tea taste slightly bitter. However, if the tea is prepared at a cooler temperature, and infused more slowly, theanine, and any present amino acids, can develop an umami taste, as well as retain more vitamin C, which can easily be broken down by higher levels of heat. This is why tea prepared with cold water is rarely bitter, and embodies a mild yet rich flavor, the inherent nature of tea leaves.



GOOD DESIGN

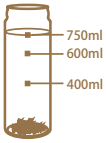
INTERNATIONAL DESIGN EXCELLENCE AWARDS '13 SILVER

iF product design award 2014

FIB-75-OG/R
750ml
25oz
Color:

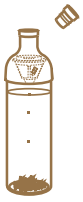
How to make "Mizudashi" tea

1. *Place tea leaves into the glass bottle.*

2. 

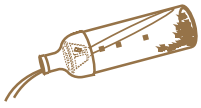
Fill the glass bottle with water up to the top measurement marking.

3. *Mount the removable bottle spout with the filter set inside onto the glass.*



4.
let the tea brew in the refrigerator for 3~6 hours.

5. *Pour the tea in the glass.*



Cold Brew

Pour over

Ice Brew

Steeping

KDP-2T
280ml
10oz

MDM-7DG
700ml
24oz

MD-10DG
1,000ml
34oz

MDH-10DG
1,000ml
34oz

Hot Brew

Strainer

TPC-45/70HSV
450/700ml
15/24oz

CHEN-36/70T
360/700ml
12/24oz

CHN-30/45/70T
300/450/700ml
10/15/24oz

CHJMN-30/45/70T
300/450/700ml
10/15/24oz

HU-1
170ml
6oz

HDT-M-OG/R
200ml 7oz
Color: ● ●

OTM-1NW/B
200ml 7oz
Color: ○ ●

JTS-35-OG/R
350ml 12oz
Cups:1-2
Color:

TDG-2/4
500/800ml
17/27oz

JP-2/4
500/800ml
17/27oz

TWN-S / TW-M

QSM-1
180ml
6oz

QSA-1SV
220ml
8oz

Hot Brew

Pull-up

PTM-35-OW/R
350ml 12oz
Cups:2
Color: ○ ●

Olive wood

TEO-45/70-OV
450/700ml
15/24oz

CHAN-2/4SV
300/600ml
10/20oz
Cups:2/4

Hot Brew

Press

THJ-2/4SV
300/600ml
10/20oz
Cups:2/4

THX-2/4SV
300/600ml
10/20oz
Cups:2/4

THA-2/4SV
300/600ml
10/20oz
Cups:2/4

THE-2SVG
300ml
10oz
Cups:2

Olive wood

THW-2/4-OV
300/600ml
10/20oz
Cups:2/4

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