

TEA + SYRUP BALANCE CARD

A practical starting framework for homemade Taiwanese bubble tea.

REFERENCE FRAMEWORK

Build the cup in separate decisions.

Tea gives structure. Pearls carry texture. Syrup adds depth. Milk gives body. Ice controls the finish.

01 Tea

Start with a tea base that can stay present after milk and ice. Black tea and roasted oolong are useful starting directions.

02 Pearls

Use the package timing as the first checkpoint. Cooking and covered resting both affect the chewy center.

03 Syrup

Coat warm pearls lightly, then taste the assembled drink. Add sweetness in small steps so syrup does not hide the tea.

04 Milk + ice

Milk changes body and ice changes dilution. Compare the finished drink cold, not only the mixing glass.

One-change tasting log

Write down the one variable you changed before the next cup.

TEA	SYRUP	MILK	ICE	RESULT
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HONEST USE NOTE

This is a reference framework, not a claim that the quantities were physically tested.