

Experiments with Teas

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1 Hibiscus

Method:

Take two hibiscus flowers, put the petals in water and let it boil. As the water boils, it initially gains a light green-teal colour, and then a dark red. The petals discolour and become white, with a tinge of teal. Transfer the water into a glass and use a strainer to remove the petals.



Figure 1: Start



Figure 2: Boil



Figure 3: Discoloured



Figure 4: Tea



Figure 5: Teal

Lemon:

I poured my tea into three parts, to one I added a few drops of lemon. Upon stirring, the water takes a light red to pink colour. Either the citric acid is reacting with the pigments and forming a different complex, thus the tea serves as a indicator. Or, the lemon juice coagulates things and makes the tea clearer. You see, even though I used a strainer, small bits of the petals had made their way through to the tea, and it seems possible that all that junk clouds and darkens the tea. Adding lemon drops seems to collect the junk together, making the liquid clearer to see.



Figure 6: After and before adding lemon

Vim Dishwashing soap:

Upon adding a few drops of Vim Dishwashing soap, I noticed no visible change in the colour, except perhaps a slight yellow which definitely is from the soap. Adding lemon to this again gives it a clear pinkish colour, further supporting the second hypothesis mentioned above.

Taste:

DO NOT taste the soap solution. Just the tea tastes like starch solution one obtains after, say cooking rice. The soap solution had a strong flavor of Vim and lingers in the throat for uncomfortable periods even after gargling and drinking water. The lemon solution tastes good, but be careful as to not add too much lemon as that doesn't taste as good.



Figure 7: Adding vim



Figure 8: No change

2 Shankapushpa

Method:

It's the same method as before, why did you expect anything else?



Figure 9: Start



Figure 10: Boil



Figure 11: Discoloured



Figure 12: Tea

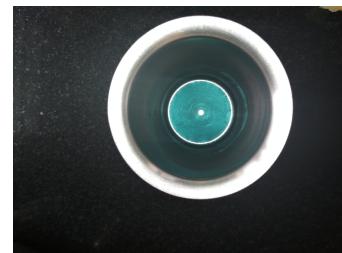


Figure 13: Turquoise

Lemon, Vim and taste:

Adding lemon gave a beautiful blue colour, and adding Vim did not change

anything. Without the lemon it tastes just like water, perhaps with a bit of the startchy texture, and with the lemon, only the lemon stands out.



Figure 14: After and before adding lemon (top left and top right)

3 Pomegranate

It's the same method as before, take a bunch of petals, boil. The petals are initially orange in colour, but slowly take on a magenta shade while the water is still water-coloured. Eventually the petals lose their pigments and become white-transparent, and the water becomes goldern yellow in colour. However, upon freezing, the solution without lemon takes a dark greenish/brownish hue, and the one with lemon becomes pinkish.

Upon adding lemon, disappointingly enough, the water loses colour and becomes almost clear but with a shade of yellow. Interestingly, upon adding Vim, it takes on a honey coloured reddish gold (I am not really good at explaining colours). As for the taste, there is a slight, almost absent, sense of bitter, and upon adding lemon, the lemon dominates.

Another interesting thing is the white stain on my bowl.



Figure 15: Start



Figure 16: Magenta



Figure 17: Stain



Figure 18: Upon adding Vim, with a bit
of lemon



Figure 19: Bottom without and with
lemon

4 Karaveera

Upon boiling, the water takes on a clear golden yellow colour. The petals become transparent, but do retain a yellow colour. Disappointingly, adding lemon made the water clear, without any colour and adding Vim didn't change anything. As for the taste, ther was a slight taste of something that I wasn't able to quite identify, very slight salty-bitter kind of flavour, almost absent.



Figure 20: Start



Figure 21: Petals



Figure 22: Clear tea



Figure 23: With and without lemon

5 Nityapushpa

The flower is a pinkish purple, but to my great surprise and a bit of disappointment, the water became yellow and clear upon adding lemon. No change on adding Vim, no taste either. Perhaps it's the sap that's doing something (both Nityapushap and Karaveera have a white sap).



Figure 24: Start

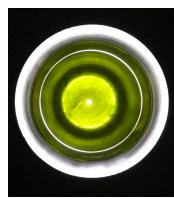


Figure 25: Yellow tea



Figure 26: Lemon top

6 Pink Rose

Quite surprisingly, the initial colour was a yellow-green at which point I started to wonder if something was wrong with my utensil. However, upon cooling it became a dark reddish colour and adding lemon initially clears it but it then takes a pink hue. There's quite a peculiar taste, bitter-ish.



Figure 27: Start

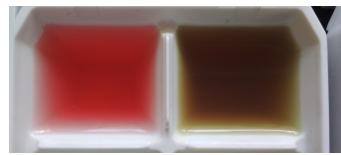


Figure 28: With and without lemon