

How to Get Stains out of White Mugs

Method 1: Using Common Household Products



1. Scrub with baking soda. Make a thick paste of baking soda and a little bit of water. Apply this to the stains and then scrub with a scrub brush or sponge.

- Rinse the paste off the mug and repeat if necessary. A new coat of paste should get deeper into the stains.
- Baking soda creates the perfect amount of light abrasion to remove mild stains.

2. Use vinegar. This is a more eco-friendly method that doesn't require the use of bleach or dish chemicals. Heat 1 cup of vinegar over medium heat until hot. Soak the mug in the hot vinegar for 4 hours or overnight.



3. Scrub the mug with salt. Wet inside of mug with a little bit of water. Add about a tablespoon of salt and scrub the mug until it is clean. The salt simply acts as a mild abrasive, getting into the stains and removing them.

- You can also use a lemon peel to scrub the salt into the mug. While the salt is an abrasive, the lemon is a bleaching agent, helping to eliminate the stains.

Method 2: Using Commercial Cleaners

1. Soak the mug in bleach water. In a large bowl, pour in 1 gallon of warm water and 1 tablespoon bleach. Soak the mug for as long as it takes for the stains to disappear, anywhere between an hour to overnight.

- Alternatively, you can use a scrubbing sponge to scrub the mug until clean.
- This is the strength of bleach water used to sanitize dishes. If your stains don't come out, you can increase the strength of the bleach water but be sure that you wash the mug off very, very well afterwards.



2. Use a magic eraser sponge. To use, rub a slightly damp magic eraser on the dry cup. Use a circular motion and a moderate amount of pressure.

- Rinse the mug thoroughly after cleaning. You do not want to ingest the magic eraser cleaner.

3. Use powdered cleaners. Products such as Bon Ami and Barkeeper's Friend can be very effective for cleaning ceramic dish ware. These products are usually combined with a small amount of water and rubbed across the surface with a cloth or sponge.

- Be careful with these products, however, as they can be too abrasive and cause scratches. To avoid this, test the product on the underside of the mug before using it on the the rest of the item.
- You can also use a high quality stain remover, such as Oxi-Clean. Add the cleaner to a mug of hot water and let it soak until the stains disappear. Once they are gone, rinse the mug thoroughly.



4. Use professional espresso machine cleaner. This may be more of an investment than most people want to make but if you are really determined to get a white mug clean, buy commercial cleaner. The espresso machine cleaner is specially formulated to get at coffee stains in particular.

- Like all commercial cleaners, it is important to wash this cleaner off completely before using your mug again.

Sprinkle a little baking soda onto the bottom of your stained cup or carafe, add just enough water to form a paste, and scrub. The gentle abrasion of the baking soda will get rid of stains in a matter of minutes. Then, simply rinse and wash the way you usually would.

How do you clean tea stains from coffee cup?

To remove tea stains from cups, wet the inside of the mug with cold water, and sprinkle in a thin layer of baking soda, so that it covers all brown marks (it should stick easily to the damp sides of the cup). Leave for a few minutes, and then use a cloth or sponge to wipe all around the brown ring.



Key Steps:

1. As tempting as it is to leave your mug on the side after enjoying a relaxing hot beverage, it's always best to give it a rinse as soon as possible.
2. Pay particular attention to any brown stains that have formed and give them a quick scrub before placing in the dishwasher or leaving to wash up properly later on.
3. If tea stains do form on your cups have some baking soda or a combination of white vinegar & table salt on hand to help scrub away those brown marks.

If you can't get up in the morning without that cup of tea, there's one very important thing you'll need to know – how to clean tea stains from mugs. Those brown rings around the top of your cup aren't unhygienic (assuming you wash your dishes thoroughly with a good dishwashing detergent like Persil, that is), but they can spoil the look of a porcelain tea set. Serving guests' drinks in stained mugs is pretty much a major no-no for any good host. Here are our tips for dealing with tea stains in cups or mugs, as well as an explanation for why tea causes stains on your mugs.

Why Does Tea Stain?

The deep brown, or black, colour of tea makes it one of the worst offenders for staining – it will stain practically

everything it can, including your cups and mugs, your teeth, and even your clothing if you spill a little! In some parts of the world, tea and coffee is even used as a dye for clothing. So, why is removing tea stains from cups notoriously difficult to do?

It all comes down to polymerisation, which is where two (or more) molecules react together, forming one big molecule. In terms of tea and coffee, one molecule is an organic chemical found in the beverages, and the other is oxygen. The longer a stain is left on a tea cup, the more opportunities for polymerisation, and the bigger the stain will get. If the brown marks aren't tackled, they'll simply grow and grow over time, until it might seem like you're left with more stain than cup.

Simple Cleaning Methods to Tackle Tea Stains on Cups



If you want to know how to remove tea stains from mugs and from your favourite cups, then here's a comprehensive cleaning guide that's easy to follow, and makes use of cleaning products you may already have in your home:

- **Baking Soda**

Baking soda is considered to be one of the very best multi-function cleaning products. As a mild abrasive, it works

away at stains, while not damaging fragile materials. To remove tea stains from cups, wet the inside of the mug with cold water, and sprinkle in a thin layer of baking soda, so that it covers all brown marks (it should stick easily to the damp sides of the cup). Leave for a few minutes, and then use a cloth or sponge to wipe all around the brown ring. You'll need to give it a bit of a scrub – it won't just glide off unfortunately. Follow up by washing as usual with your dishwashing detergent.

- **Salt & Vinegar**

This method sounds more suitable to seasoning fish and chips than cleaning mugs and cups, but it really can work. The technique is very similar to that above, except that you wet the inside of the mug with white vinegar and use regular table salt in place of baking soda. Salt is another mild abrasive that is very effective at lifting stains without causing damage. Always make sure to wash your mug thoroughly afterwards with dishwashing detergent, unless you fancy a vinegar-infused tea in the morning.

Remember: try out these homemade solutions on a small area of your cup first before covering the whole surface to check there is no adverse reaction.

Find out how to rescue your favourite mug by watching this video guide:

Top Tip

You can remove tea stains from cups and mugs by using a few simple household items like baking soda or salt, as well as a good dishwashing detergent like Persil.

Stain Prevention

While learning how to clean tea stains from cups is a piece of cake, and the methods themselves take only a few minutes, it's not really something we want to be doing time and time again. You'll find it much more convenient if you keep your tea and coffee mugs clean as you go along – and here's how:

- When you've finished your drink, rinse the mug with water.
- If you notice a brown ring around the top of the mug, give it a little scrub under the tap with a sponge and a small amount of dishwashing detergent.

Yes, it's a little more effort than just leaving your mug on the work surface, or popping it into the dishwasher, but it'll prevent those horrible brown marks from forming and, most importantly, from continuing to grow