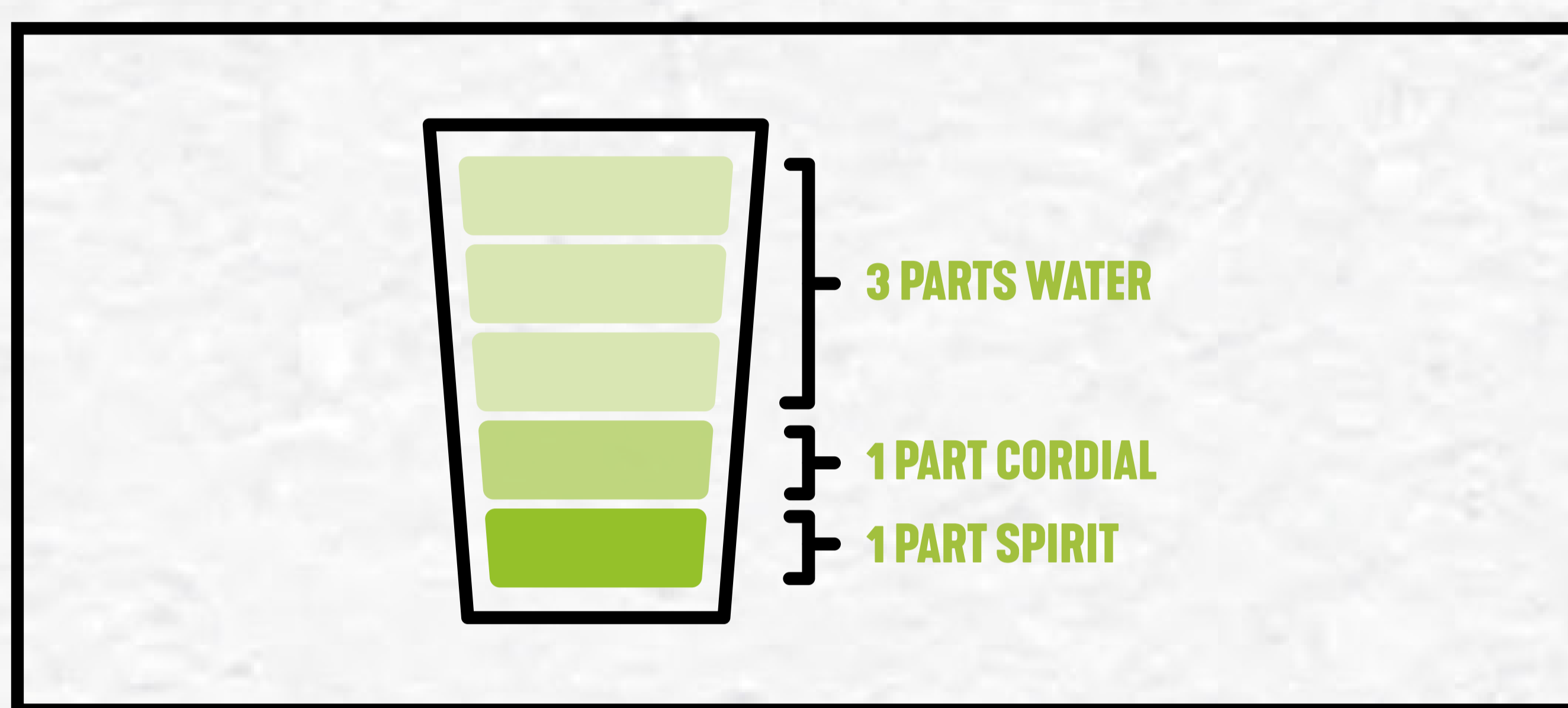


# BATCHING, ON TAP & CANNED COCKTAILS

## HOW TO BATCH A COCKTAIL

- 1** Decide the cocktail you want to make and the ingredients that you'll need.
- 2** Combine your ingredients to a ratio that creates the perfect balance – e.g. the perfect ratio for a batched highball is 1 part spirit, 1 part cordial, 3 parts water.



- 3** Scale up. Remember 1ml of water = 1g, however cordials and spirits do not adhere to this, and their weights will need to be calculated before scaling.

## FOR CARBONATED COCKTAILS

- 4** Chill. Once combined you need to chill the liquid ready for carbonation. The colder the liquid the stronger the carbonation.
- 5** Carbonate. For batching, a carbonation rig works best and allows you to use a keg system for creating large batches.
- 6** Rest. Once carbonated with your chosen method you need to allow a resting time. This should be at least 30 minutes but can be left for much longer.
- 7** Ready to serve. After resting, the batched cocktail can be served or transferred into serving vessels.



## BATCHED RECIPE

### RASPBERRY AND LEMON HIGHBALL

200ml of Johnnie Walker Red Label  
200ml of Belvoir Raspberry & Lemon Cordial  
600ml of Water (deionised if possible)

### METHOD

Combine all ingredients  
and store in desired vessel.

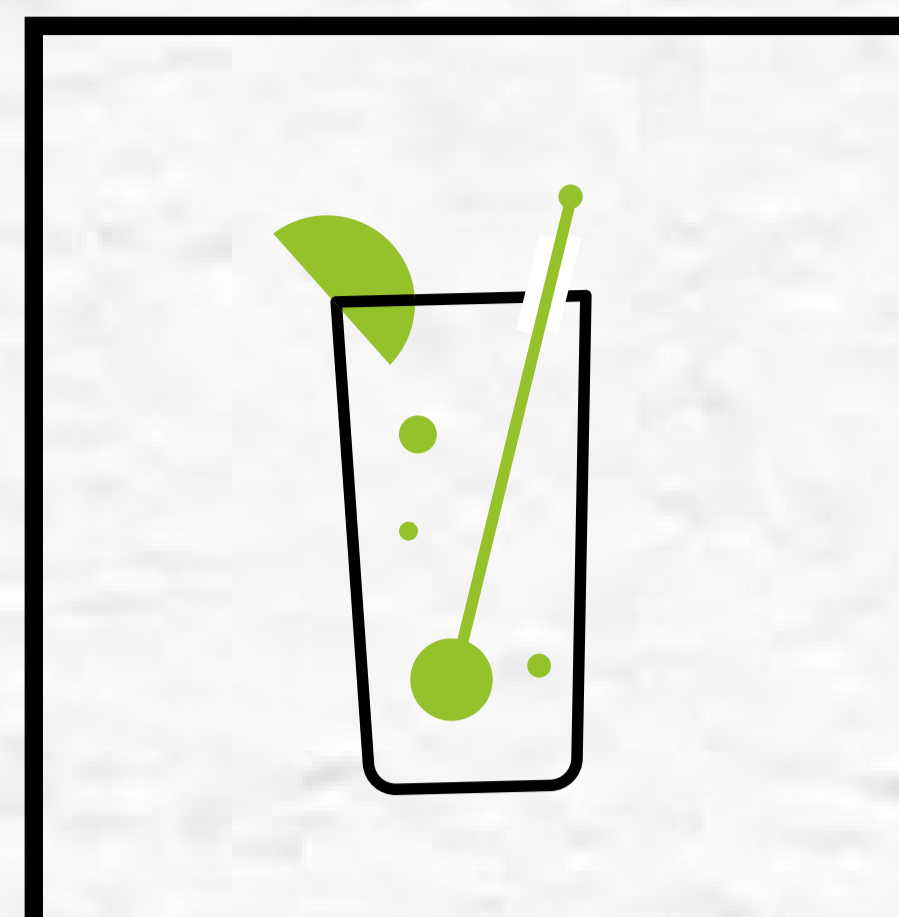
Store in the fridge.

\* This will produce 1 litre. Serve yield will depend upon how you will use the batch: on tap will yield 5 serves, and canning will yield 4 x250ml or 5 x200ml cans. **Alcohol Content:** 15.8g per 4 serves or 12.64g per 5 serves.

\*\* Recipe from Laura Brady.

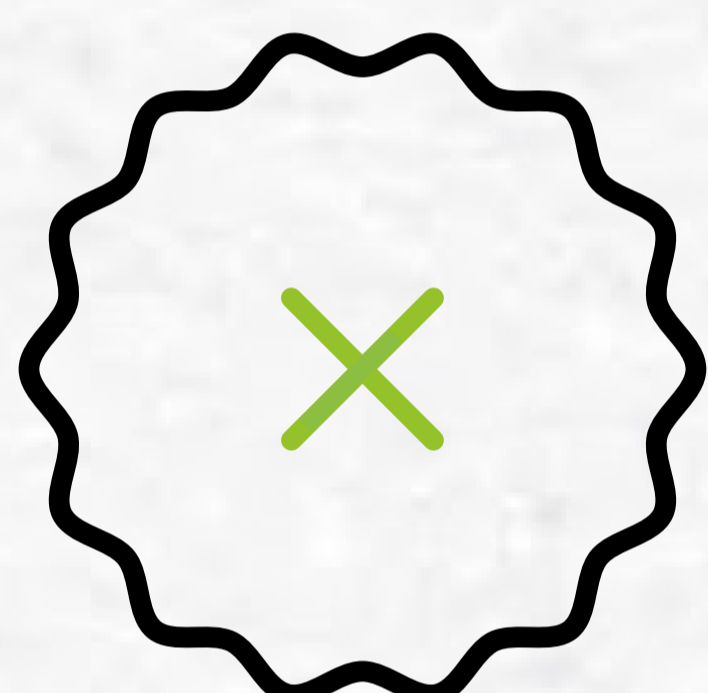
## ON TAP COCKTAILS

Creating great cocktails on tap follows a very similar pattern to the batched cocktail but there are some things to consider:



### DO

- Make single versions of drinks before batching a large volume of the drink you want to keg.
- Remember it isn't always necessary to carbonate. Make the drink topped with fizzy soda or tonic and taste it alongside the carbonated cocktail to decide if it's necessary.
- Make sure any liquids you keg or carbonate are as clear as possible before you charge them. Hazy liquids are harder to achieve the desired carbonation.



### DON'T

- Use thick or oily substances in kegged cocktails as they will not fizz.
- Keg cocktails unless necessary. It's only worthwhile if the cocktail will be ordered a lot.



## ON TAP RECIPE

### BARREL AGED ROB ROY

636ml Johnnie Walker Red Label  
318ml Sweet Vermouth  
42ml Maraschino Liqueur  
3ml Angostura Bitters

#### METHOD:

Add all ingredients into a large plastic container before mixing well.

Fill the one litre barrel with the cocktail and replace the bung.

Monitor the liquid regularly to ensure it is not over ageing.

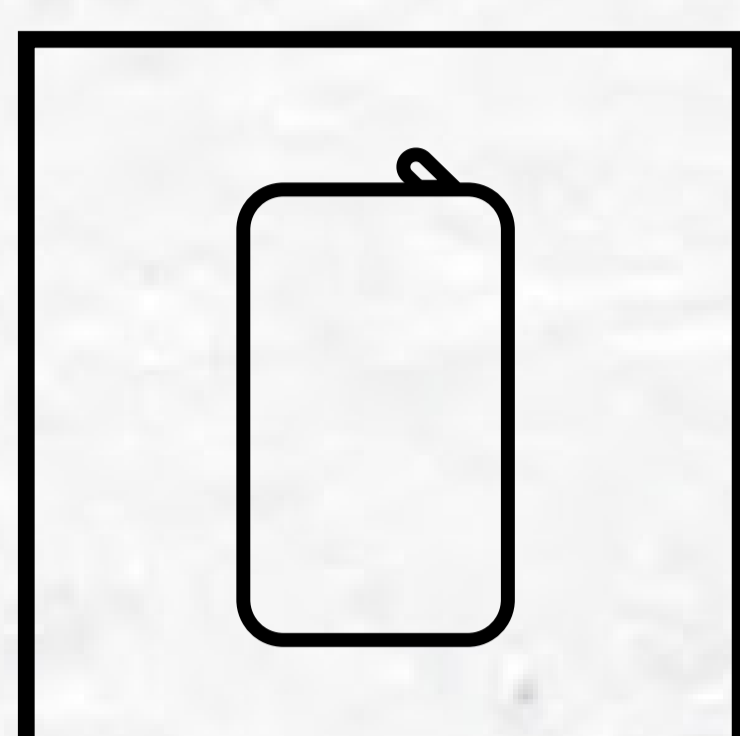
When ready, filter and bottle.

\* This will produce 1 litre, allowing for 12 individual serves.  
**Alcohol Content:** 16.78g per serve.

\*\* Recipe from Thomas Aske.

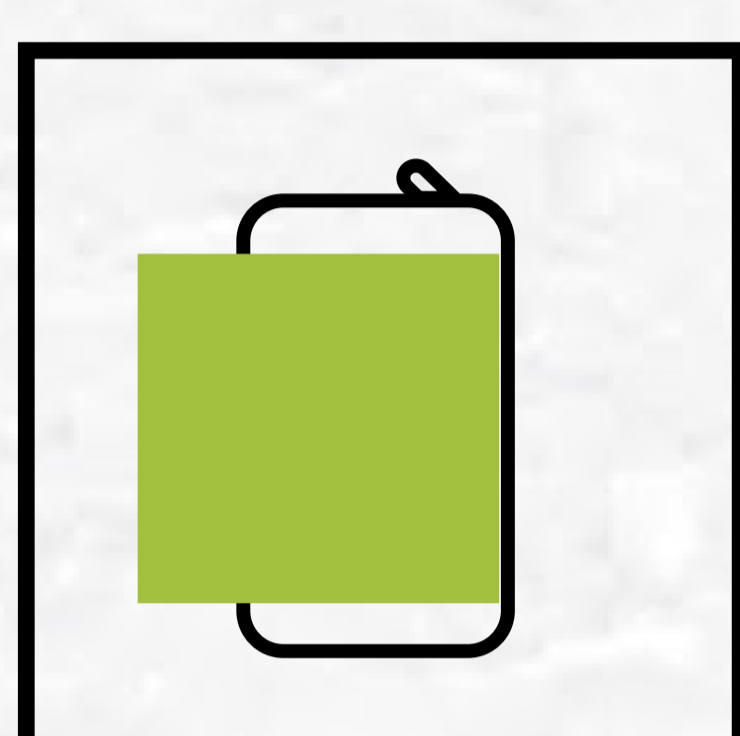
# TIPS FOR BATCHING CANNED COCKTAILS

Whether you'll be canning in-house or outsourcing to a third party there are some things to consider:



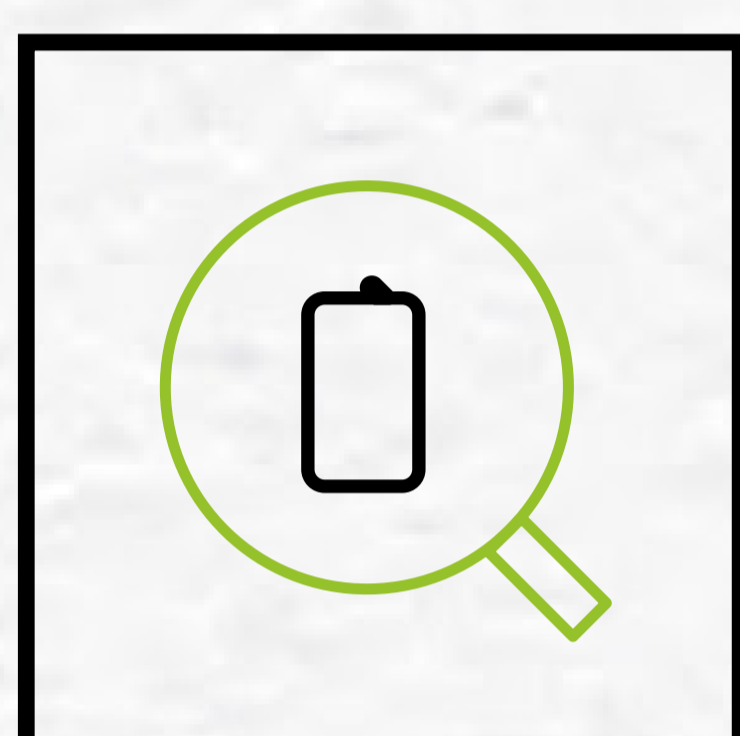
## 1 HOW TO CAN

Decide what volume you aim to produce, if you plan to produce at scale you need to outsource to a third party. Otherwise, you can produce in-house using a canning machine like a Gorilla Can Seamer. You'll then need to source cans, lids and labels to complete the canning process.



## 2 LABELLING

Look into labelling options and minimum order quantities. It's also worth checking on local regulations on what information they need to display.



## 3 CONDUCT SHELF-LIFE TESTS

Note the ingredients you use and check the cans over the course of a few months to make sure the liquid stays stable.



## CANNED COCKTAIL RECIPE

### 20/20 COSMO

#### INGREDIENTS

625ml Tanquerary Gin  
750ml Orange Wine  
375ml Triple Sec  
125ml Raspberry Eau De Vie  
125ml Cosmo Acid Blend  
31.25ml Grenadine  
1250ml Water

#### Cosmo Acid Blend

700ml Water  
30g Citric Acid  
15g Malic Acid

Combine and stir until dissolved.

#### METHOD

Combine all ingredients

\* This will make 25 x 150ml individual serves. **Alcohol Content:** 13.63g per serve.

\*\* Recipe from Liam Davy.

## FURTHER RECIPES

Whether you plan to offer batched cocktails on tap or canned, try these batched recipes to perfect your batching technique.



### PEAR & HEATHER HIGBALL

PRODUCES 1 LITRE BATCH

#### INGREDIENTS

200ml Johnnie Walker Black Label  
200ml Homemade Pear & Heather cordial  
600ml Deionised water

#### PEAR & HEATHER CORDIAL

500g Pear  
500g Water  
250g Caster sugar  
6g Malic Acid  
2g Citric Acid

#### METHOD:

Finely slice the pears lengthways removing the pits.

Place on a lined baking tray and leave them to freeze overnight.

Take 500g of frozen pears and add to 500g of deionised water and cook sous vide for 1 hour at 60degrees.

Remove from water bath and allow to cool.

Superbag the mixture gently massaging the water then pass through a 100 micron coffee filter.

Add 250g of sugar acids and stir over a bain-marie.

Add heather tincture at 10% of the yield amount.

#### HEATHER TINCTURE

Ketel One Vodka: 500ml  
Dried Heather Flowers: 50g

#### METHOD:

Combine Ketel One and Heather Flowers in a vacuum bag and cook sous-vide at 65degrees for 30 minutes.

Remove from bath and allow to cool.

Pass through a coffee filter. Store in the fridge.

\* This will produce 1 litre. Serve yield will depend upon how you will use the batch: on tap will yield 5 serves, and canning will yield 4 x250ml or 5 x200ml cans. **Alcohol Content:** 15.8g per 4 serves or 12.64g per 5 serves.

\*\* Recipe from Laura Brady.

## FURTHER RECIPES



### GIN COCKTAIL

FOR BOTTLING

#### INGREDIENTS

500ml Tanqueray London Dry Gin  
200ml Water  
60ml Triple Sec  
200ml Sweet Vermouth  
40ml Gomme syrup  
7.5ml Cardamom bitters  
2.5ml Bitters

#### METHOD:

Mix all ingredients before bottling.

To serve: Refrigerate to chill.

Pour over ice or into a chilled cocktail glass, garnish with a thin orange peel.

\* This will make 12 individual serves. **Alcohol Content:** 14.15g per serve.

\*\* Recipe from Thomas Aske (adapted from Professor Jerry Thomas recipe).



### GINZA HIGHBALL

FOR CANNING

#### INGREDIENTS

875ml Johnnie Walker Black Label  
250ml Empirical Spirits Fallen Pony Blend  
2000ml Clear Apple Juice  
375ml Ginza Acid Blend  
2250ml Lemon Verbena Tea  
375ml Verjus

#### METHOD:

Combine all ingredients before canning.

To serve: Refrigerate to chill

#### GINZA ACID BLEND

5g Malic Acid  
5g Tartaric Acid  
200g Sugar  
200ml Water

#### METHOD:

Combine all ingredients and stir until dissolved.

\* This will make 25 x 250ml individual serves. **Alcohol Content:** 12.84g per serve.

\*\* Recipe from Liam Davy.