

3 EASY RECIPES OF NON-ALCOHOLIC BEVERAGES

FOR YOUR BREWERY



Breweries are known for producing and serving alcoholic drinks, such as beer, cider, and wine. However, in recent years, there has been a growing demand for **non-alcoholic alternatives**, especially among health-conscious consumers, pregnant women, and drivers. Offering non-alcoholic beverages at a brewery tap room or for distribution can be a convenient and profitable way to cater to this market segment and expand the customer base.

We present to the community 3 recipes that can be easily developed and will help to expand your business offerings.

1



GINGER BEER

- 1 44 pounds **Aseptic Ginger Purée** (solids can settle or be sifted)
- 2 11 pounds **Aseptic Lime Purée**
- 3 11 pounds agave nectar, honey, or cane sugar (adjust to taste)
- 4 22 gallons water
- 5 14 grams potassium sorbate
- 6 Carbonate

28 gallon batch



2



NA MANGO MULE

- 1 1.5 ounces **Aseptic Mango Purée**
- 2 1.5 ounces **Aseptic Lime Purée**
- 3 1 ounce honey syrup
- 4 1.5 ounces ginger beer
- 5 Ice

6 fl. oz. batch.



3



ANY FRUIT NA MARGARITA

- 1 11 pounds any **Aseptic Fruit Purée**
- 2 4.4 pounds **Aseptic Lime Purée**
- 3 1 pound agave nectar, honey, or cane sugar (adjust to taste)
- 4 16 oz tequila alternative (non-alcoholic Tequila)
- 5 0.5 gallon ice/water for margarita machine

2 gallon batch



NATURAL FRUIT SODA

- 1 144 pounds **Aseptic Fruit Purée**
- 2 2.5 gallons water
- 3 2.5 lbs agave nectar, honey, or cane sugar (adjust to taste)
- 4 3.75 grams potassium sorbate
- 5 You can also dose some citric acid to add a little more tartness if needed.
- 6 Carbonate

7.5 gallon batch





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We hope these steps help and allow you to
take the fear out of making new drinks.

**Who knows what great
ideas can come out?**