



BARR HILL®



DRAFT COCKTAIL

- GUIDE -

OVERVIEW

Kegging cocktails can be a great way to increase efficiency and consistency behind your bar.

PSI - the pressure numbers stated here are approximate, the pressure changes depending on distance to tank, temperature etc.

BATCH SIZES

Calculate the total oz of your keg

Subtract 15% (we always want some air head space in the keg)

Out of the leftover oz available, calculate your cocktail

BALL LOCK REFILLABLE KEGS

1.5 gallons = 192 oz

15% head space = 29 oz

Cocktail volume = 131 oz

Water = 32 oz

2.5 gallons = 320 oz

15 % head space = 48 oz

Cocktail Volume = 218 oz

Water = 54 oz

5 gallons = 640 oz

15% head space = 96 oz

Cocktail Volume = 435 oz

Water = 109 oz

KEG COCKTAIL STYLES

Depending on the style of cocktail you are trying to serve through a draft system, different elements come into play.



SOURS

non carbonated cocktails containing spirits, citrus, and syrups

Requirements:

Regular draft beer system with CO2, soda keg (home brew keg), and soda line couplers.

- When filling these, calculate and add 20-25% water to the mix to account for dilution you would normally get with shaking.
- Attach to any regular beer line (usually CO2) and set psi to lower than usual for beer (usually 5-10psi).
- Attach both the gas in line and the liquid out line to the soda keg and turn on gas. 'Burp' the keg by pulling on the little ring till you hear a hiss for a few seconds, this removes the oxygen and replaces it with CO2.
- Depending on the ingredients these cocktails can last in the keg for up to a week, best practice is to size out the kegs correctly so you're ideally running out of the cocktail in 2-3 days.
- We suggest you pour these cocktails over ice, since you won't get the same frothiness as shaking and serving up.
- If the keg is attached to the draft system for too long it will begin to carbonate.
- Shake the keg daily at the beginning of service as the heavier ingredients like syrups and/or liqueurs will settle towards the bottom.

(see following pages for cocktail specs)

SOUR COCKTAILS

COCKTAIL	SINGLE	1.5g KEG	2.5g KEG	5g KEG
Bee's Knees	2 oz Barr Hill Gin .75 oz Lemon .75 oz Honey Syrup	75 oz Barr Hill Gin 28 oz Lemon 28 oz Honey syrup 32 oz Water	125 oz Barr Hill Gin 47 oz Lemon 47 oz Honey Syrup 54 oz Water	248 oz Barr Hill Gin 93 oz Lemon 93 oz Honey syrup 109 oz Water
Saturn	2oz Barr Hill Gin 0.5 oz Falernum 0.5 oz Passionfruit syrup 0.5 oz Lemon 0.5 oz Orgeat	65oz Barr Hill Gin 16oz Falernum 16oz Passion Fruit Syrup 16oz Lemon 16oz Orgeat 32oz Water	109 oz Barr Hill Gin 27 oz Falernum 27 oz Passionfruit Syrup 27 oz Lemon 27 oz Orgeat 54 oz Water	218 oz Barr Hill Gin 54 oz Falernum 54 oz Passion Fruit 54 oz Lemon 54 oz Orgeat 109 oz Water
Gimlet	2 oz Barr Hill Gin .75 oz Lime .75 oz Simple Syrup	75 oz Barr Hill Gin 28 oz Lime 28 oz Simple Syrup 32 oz Water	125 oz Barr Hill Gin 47 oz lime 47 oz Simple Syrup 54 oz Water	248 oz Barr Hill Gin 93 oz lime 93 oz Simple Syrup 109 oz Water
Cucumber Gimlet	2 oz Barr Hill Gin 1 oz Cucumber Juice .75 oz Lime .75 oz Simple Syrup	58 oz Barr Hill Gin 29 oz Cucumber Juice 21 oz Lime 21 oz Simple Syrup 32 oz Water	96 oz Barr Hill Gin 48 oz Cucumber Juice 36 oz Lime 36 oz Simple Syrup 54 oz Water	193 oz Barr Hill Gin 96 oz Cucumber Juice 72 oz Lime 72 oz Simple Syrup 109 oz Water
Watermelon Bee's Knees	2 oz Barr Hill Gin 1 oz Watermelon Juice .75 oz Lemon .75 oz Honey Syrup	58 oz Barr Hill Gin 29 oz Watermelon Juice 21 oz Lemon 21 oz Simple Syrup 32 oz Water	96 oz Barr Hill Gin 48 oz Watermelon Juice 36 oz Lemon 36 oz Simple Syrup 54 oz Water	193 oz Barr Hill Gin 96 oz Watermelon Juice 72 oz Lemon 72 oz Simple Syrup 109 oz Water



SPIRIT FORWARD

non carbonated cocktails containing mostly spirits

This is for cocktails that are typically stirred and spirit forward like Manhattans, Martinis, Old Fashioneds, etc.

Requirements:

Nitrogen draft line (Guinness or wine etc), soda keg (home brew keg), and soda line couplers.

- When filling these, calculate and add 20-25% water to the mix to account for dilution you would normally get with stirring over ice.
- Attach to nitrogen and set psi to same as nitro beer or wine (~15psi).
- Attach both the gas in line and the liquid out line to the soda keg, and turn on gas.
- 'Burp' the keg by pulling on the little ring till you hear a hiss for a few seconds, this removes the oxygen and these cocktails have a long shelf life in the keg (~30 days).
- Shake the keg daily at the beginning of service as the heavier ingredients like syrups and/or liqueurs will settle towards the bottom.

(see following pages for cocktail specs)

SPIRIT FORWARD COCKTAILS

COCKTAIL	SINGLE	1.5g KEG	2.5g KEG	5g KEG
Negroni	1.5 oz Barr Hill Gin or Tom Cat 1 oz Campari 1 oz Sweet Vermouth	56 oz Barr Hill Gin or Tom Cat 37 oz Campari 37 oz Sweet Vermouth 32 oz Water	93 oz Barr Hill Gin or Tom Cat 62 oz Campari 62 oz Sweet Vermouth 54 oz Water	186 oz Barr Hill Gin or Tom Cat 124 oz Campari 124 oz Sweet Vermouth 109 oz Water
Big City Cat (Manhattan)	2 oz Tom Cat Gin 1 oz Sweet Vermouth 2 dashes Bitters	87 oz Tom Cat Gin 43 oz Sweet Vermouth 32 oz Water (2 dash Ango per cocktail to order)	145 oz Tom Cat Gin 73 oz Sweet Vermouth 54 oz Water (2 dash Ango per cocktail to order)	290 oz Tom Cat Gin 146 oz Sweet Vermouth 109 oz Water (2 dash Ango per cocktail to order)
Old Fashioned	2 oz Tom Cat Gin 1/2 tsp Rich Demerara Syrup 2 dashes Bitters	125 oz Tom Cat Gin 5.25 oz Rich Demerara Syrup (2 dash Ango per cocktail to order)	209 oz Tom Cat Gin 17.5 oz Rich Demerara Syrup (2 dash Ango per cocktail to order)	418 oz Tom Cat Gin 35 oz Rich Demerara Syrup (2 dash Ango per cocktail to order)



CARBONATED keg cocktails

The most complex of the 3 categories, and requires the most infrastructure

Requirements:

Regular draft beer system with CO2, soda keg(home brew keg), and soda line couplers + extra back up CO2 system. A flow control valve on your draft faucet would be helpful as well.

- When carbonating a cocktail, don't add anything that is not filtered or clarified, any particles at all make the cocktail foam up too much when trying to dispense it.
- Fresh juice will not work in these.
- When filling these, calculate and add 20-25% water to the mix to account for dilution you would normally get with shaking.
- Force Carbonate
 1. Fill the keg with ingredients and seal the lid.
 2. Set CO2 psi to 40-50 and attach only the gas line to the IN port on the keg. You should hear the gas going into the keg.
 3. Shake the keg back and forth aggressively for 30 seconds.
 4. Disconnect the gas line and purge the keg by pulling the ring valve on the lid. You want a rapid boil and almost want to have the batch spray out the valve. The more tumultuous the better. This purge is replacing all the gas inside the keg with CO2.

cont. on next page

5. Reconnect the gas line and shake again for another 30 seconds.
6. Allow the keg to settle, remaining connected to the gas line, for 30 seconds.
7. Disconnect the gas line and GENTLY burp the keg by pulling the ring valve. You are now building the carbonation, so you do not want a rapid boil. You are simply purging the headspace of any stray oxygen.
8. Reconnect the gas line and shake vigorously for 30 seconds.
9. Leave the keg connected to its separate gas line and gauge so it can continue to carbonate,
10. Before connecting to the main draft line, burp the keg one last time and set the dispensing psi to a bit lower than your beer
11. These cocktails can last in the keg for up to month.
12. Shake the keg daily at the beginning of service as the heavier ingredients like syrups and/or liqueurs will settle towards the bottom.

(see following pages for cocktail specs)

CARBONATED COCKTAILS

COCKTAIL	SINGLE	1.5g KEG	2.5g KEG	5g KEG
Gin and Tonic	2 oz Barr Hill Gin 1 oz Barr Hill Tonic Syrup Top Seltzer and Lime wedge	44 oz Barr Hill Gin 22 oz Barr Hill Tonic Syrup 98 oz Water	73 oz Barr Hill gin 36 oz Barr Hill Tonic Syrup 163 oz Water	146 oz Barr Hill Gin 72 oz Barr Hill Tonic Syrup 325 oz Water
Elderflower Vodka Soda	1.5 oz Barr Hill Vodka 1 oz Elderflower Liqueur Top Seltzer	52 oz Barr Hill Vodka 26 oz Elderflower Liqueur 98 oz Water	65 oz Barr Hill Vodka 44 oz Elderflower Liqueur 163 oz Water	130 oz Barr Hill Vodka 88 oz Elderflower Liqueur 325 oz Water
Tom Cat Amaro Soda	1.5 oz Tom Cat Gin 1 oz Amaro Top Seltzer	52 oz Tom Cat Gin 26 oz Amaro 98 oz Water	65 oz Tom Cat Gin 44 oz Amaro 163 oz Water	130 oz Tom Cat Gin 88 oz Amaro 325 oz Water

EQUIPMENT LIST

- Home-brew kegs (different sizes available)
- Soda keg couplers
- Extra Co2 tank and gauge (for carbonated cocktails)
- Flow control faucet
- Extra keg O ring gaskets

CLEANING KEG

1. Disconnect keg from liquid and gas lines.
2. Always purge/burp gas out before opening!
3. Open the keg, remove the lid and rubber o-ring and dump the residual cocktail.
4. Clean the keg thoroughly with hot, soapy water and rinse.
5. Add 1 gallon of diluted no-rinse Sanitizer to the keg and close the lid.
6. Shake the keg gently to coat the interior with sanitizer.
7. Attach the gas line to the keg and pressurize at 5psi.
8. Connect the Cleaning Line (a liquid out valve attached to a short piece of tubing) to the keg and drain the sanitizer out of the keg.