2022 BEST

BATCH COCKTAILS



enjoy with friends

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CHAPTER 01 | PREPARATION

PREPARING COCKTAILS

What's better than a cocktail? Batch cocktails on tap!

For your next party or event have your favourite drinks pre-made, staying cool and ready to pour in an iKegger. No one wants to leave a party to make drink after drink, so get yours mixed up beforehand, and store it in a mini keg. That way once the party starts, all you need to do is to attach the tap and gas and you're ready to go.

Here is everything you need to do it right, and a book filled with great recipes to inspire you.

Don't Forget About Water

Well, that's a boring way to start a cocktail recipe book! But in all seriousness cocktails are all about the balance of flavour, the great cocktail makers agonise over MLS to reach perfection. So why do you ask is water important? Well, when you shake cocktails it's with ice, or poured over and served with ice. With batch cocktails you don't use ice, so you need to include it in your ingredients to ensure you keep that perfected balance of flavours and don't end up with rocket fuel.

When it comes to water, if you are lucky enough to have the purest spring water then feel free to add this in the correct quantity (in most recipes we've calculated this for you). If not, most bartenders recommend bottled sodas, tonics and spring water to get the ultimate mouth-feel.

To know exactly how much water/soda/mixer you need we recommend making one cocktail first and then multiplying it to work out how much it will be in a batch. Don't leave it to chance whether you're drink will be too watered down, unfortunately, there is no undoing when it comes to cocktails.

The Night Before

It's time to get all the ingredients and mini keg (cap removed) into the fridge and start making ice. Even though you aren't going to add ice to the mini kegs you'll want it to serve drinks on top of or keep the kegs cold if you don't have an insulated keg.

Pre-make your concoctions, although leave out any citrus until the day of the party. If you are adding fizzy drinks then make sure you use an iKegger check valve on your gas if you're going to lay the kegs flat to stop the liquid from going into the regulator and breaking it.

Take Care Measuring

There is a reason cocktails at the bar are expensive, spirits are pricey so make sure you measure correctly so that the flavour is bang on and you don't pour money down the drain.

Label Everything

Already made up a syrup or put together half of the mixture? Make sure to label it so that when it comes to the day of the event you know exactly what you are working with. Take note of the ratios so you know exactly how many you're making up and what else needs to be added.

KEGGING COCKTAILS

So now you've made your batch cocktail you'll need gas to push the liquid out through the tap. There are two types of gas and they have different effects on your drink so read on to make sure you choose the right one.

- **Bubbly / Carbonated Cocktails:** use CO2 to keep your cocktails carbonated, we recommend 15psi and you can use either bulbs or a disposable CO2 bottle to do this.
- Flat Cocktails: use CO2 to pour your drinks without carbonating by setting the mini regulator to 1 or 2psi. The low pressure will ensure that the gas pushes the drink out of the tap without adding bubbles or foam to the drink. Once you have finished drinking release the pressure using the valve on the mini keg spear by pulling the ring.
- Shaken/smooth Cocktails: use Nitrogen (N2 or N2O) with a spout tap. This is perfect for drinks like espresso martinis, please make sure drinks are cold as they absorb the Nitrogen better and for a creamier mouth-feel inject the nitrogen and leave the mini-keg in the fridge for a few hours or overnight.

All recipes make approx 1 litre, multiply for larger kegs.



Hibiscus Paloma with Jesion lequila



Ingredients

180ml Sesion Tequila Blanco

120ml Lime

90ml Hibuscus Infused Agave

360ml Grapefruit Soda

Equipment

2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed in the table above for your size mini keg.
- **3** Gently swirl ingredients to mix.
- 4 Attach spear with tap and CO2 Gas.
- 5 Set psi to 15 to maintain carbonation level, reduce just prior to pouring.
- **6** Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

Negroni he chasic 1:1:1 combo



Ingredients

300ml Gin

300ml Campari

300ml Sweet Vermouth

100ml Water

This is a classic Negroni, many people are now a dash of orange which can be added after pour.

Equipment

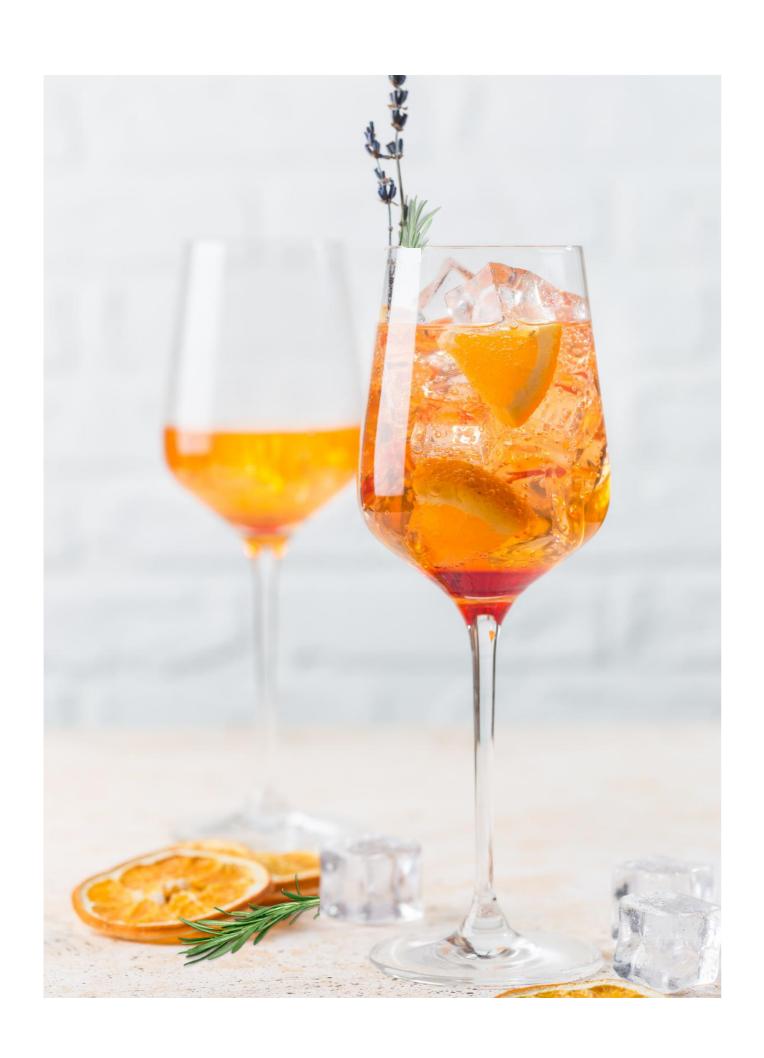
2L iKegger Mini Keg with CO2 Tap SystemCO2 BulbsGlasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently swirl ingredients to mix.
- 4 Attach spear with tap and CO2 Gas.
- 5 Set psi to 1 or 2 to pour, and not carbonate.
- 6 Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

Aperol Spritz with Rosemany symp



Ingredients

280ml Aperol300ml Prosecco288ml Club Soda100ml Water

Syrup 1 cup granulated sugar (200g)

1 cup water (240ml)

5 small sprigs

Garnish Orange wheels/wedges

Equipment

2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

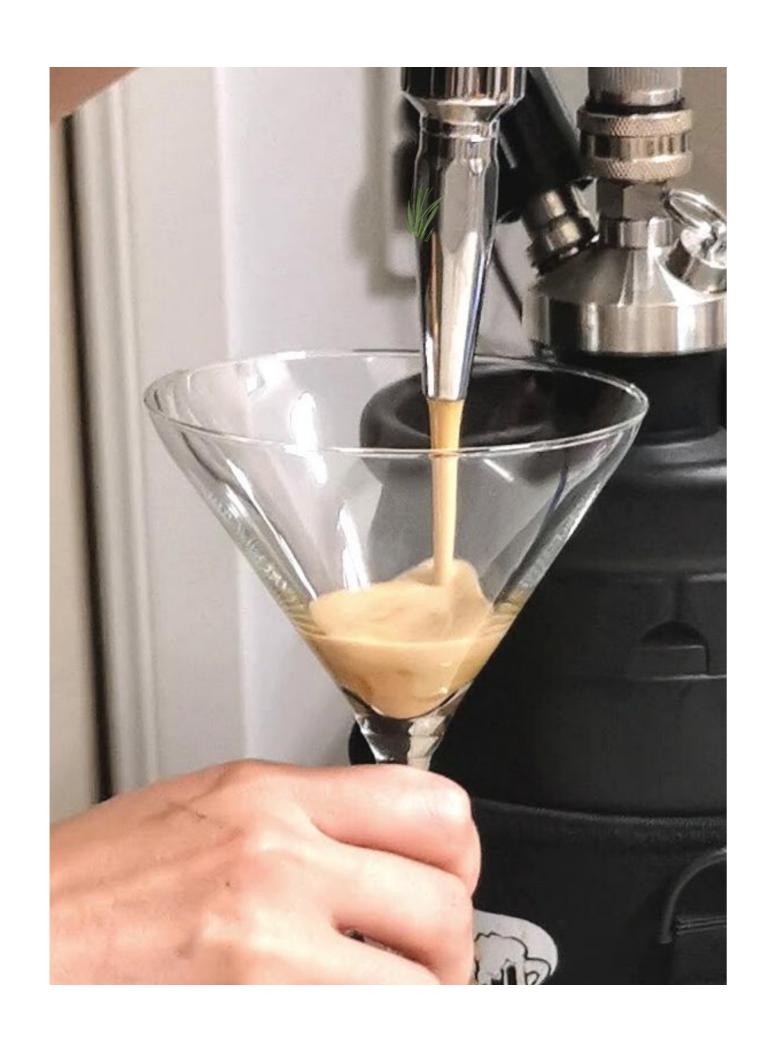
1 Strainer / sieve

Methoditre of cocktails

- 1 First make the rosemary simple syrup by adding sugar, water and rosemary to a saucepan.
- 2 Bring to boil over medium-high heat, reduce and simmer for 5 mins until the sugar has dissolved. Set aside for 30 minutes to steep. Strain and discard rosemary.
- In the mini keg combine Aperol, Prosecco, Club Soda and Rosemary simple syrup and gently mix with lid/spear on.
- 4 Set mini regulator to 15 psi, then drop down to around 10psi for serving.
- 5 To serve add ice, orange and rosemary sprigs to a glass and pour cocktail on top.

Looking to convert your favourite cocktail into a mini keg batch?

Espresso Martini angenously dinkable



Ingredients

250ml Vodka250ml Kahlua

500ml Cold Brew Concentrate or Espresso

Equipment

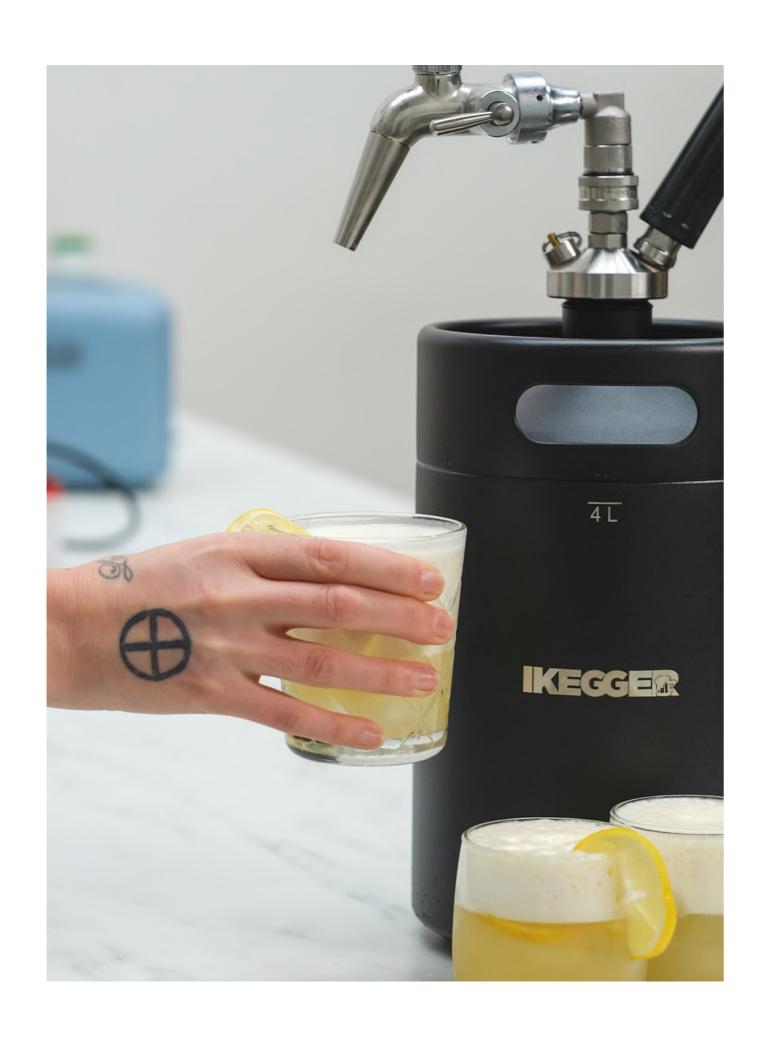
- 2L iKegger Mini Keg with Nitrogen Tap System Glasses to serve
 - 1 Nitrogen Bulbs

Methoditre of cocktails

- 1 Combine all ingredients in mini keg, and ensure that 800ml is left free for gas.
- 2 Inject your chosen nitrogen gas, either N2O or N2 (creamier mouth-feel).
- Gently shake and then place mini keg into the fridge and allow the gas to infuse, the longer it is stored in the fridge prior to serving, the longer the head stays on the martini.
- 4 Attach tap with disconnect to the iKegger spear centre liquid post.
- **5** Serve in martini glasses.

Looking to convert your favourite cocktail into a mini keg batch?

Whiskey Sour lemons when like gives you lemons



Ingredients

600ml Whiskey450ml Lemon Juice

300ml Chickpea Water / Egg Whites

300ml Water

150ml Sugar Syrup

Water

Garnish with a maraschino cherry

Equipment

2L iKegger Mini Keg with Nitrogen Tap System Nitrogen Bulbs Glasses to serve

Methoditre of cocktails

- 1 Combine all ingredients in mini keg, and ensure that 800ml is left free for gas.
- 2 Inject your chosen nitrogen gas, either N2O or N2 (creamier mouth-feel).
- Gently shake and then place mini keg into the fridge and allow the gas to infuse or serve immediately. The longer it is stored in the fridge prior to serving, the longer the head stays on the martini.
- 4 Attach tap with disconnect to the iKegger spear centre liquid post.
- 5 Serve into glasses on ice, garnish with a maraschino cherry.

Looking to convert your favourite cocktail into a mini keg batch?

Margarita fresh. Smooth. and a salty bite



Ingredients

400ml Tequila175ml Cointreau

175ml Fresh Lime Juice

50ml Water

Salt for glass rims

Equipment

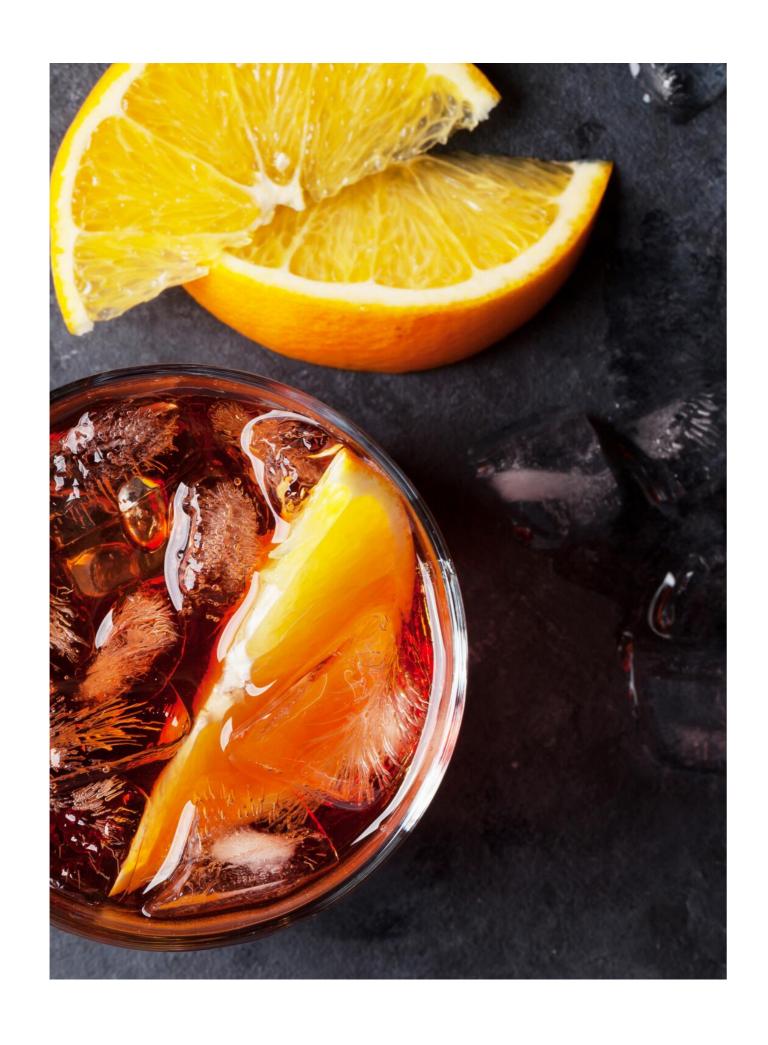
2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Plate for salt
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- 3 Shake vigorously right before serving.
- 4 Attach spear with tap and CO2 Gas.
- 5 Wipe lime around glass rim, dip into plate of salt.
- 6 Set psi to 1 or 2 to pour, and not carbonate.
- 7 Garnish with a lime wedge or wheel and enjoy.

Looking to convert your favourite cocktail into a mini keg batch?

Americano-tonio aka the milano-tonio



Ingredients

350ml Campari

350ml Sweet Vermouth300ml Soda Water

Orange Zest Garnish

Equipment

2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- 3 Shake vigorously right before serving.
- 4 Attach spear with tap and CO2 Gas.
- 5 Wipe lime around glass rim, dip into plate of salt.
- 6 Set mini regulator to 15 psi, then drop down to around 10psi for serving.
- 7 Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

Paiquiri Hemingways favourite



Ingredients

450ml Bacardi

170ml Fresh Lime Juice170ml Simple Syrup

200ml Water

Equipment

2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently shake to mix ingredients.
- 4 Attach spear with tap and CO2 Gas.
- 6 Set mini regulator to 15 psi, then drop down to around 10psi for serving.
- **7** Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

Cosmopolitan Heave of the early 90's



Ingredients

340ml Vodka

120ml Cointreau

250ml Cranberry Juice120ml Fresh Lime Juice

170ml Water

Lemon or Lime Zest

Equipment

2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently shake to mix ingredients.
- 4 Attach spear with tap and CO2 Gas.
- 6 Set psi to 1 or 2 to pour, and not carbonate.
- **7** Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

The Godfather Complimentary blend



Ingredients

450ml Scotch450ml Amaretto100ml WaterIce

Equipment

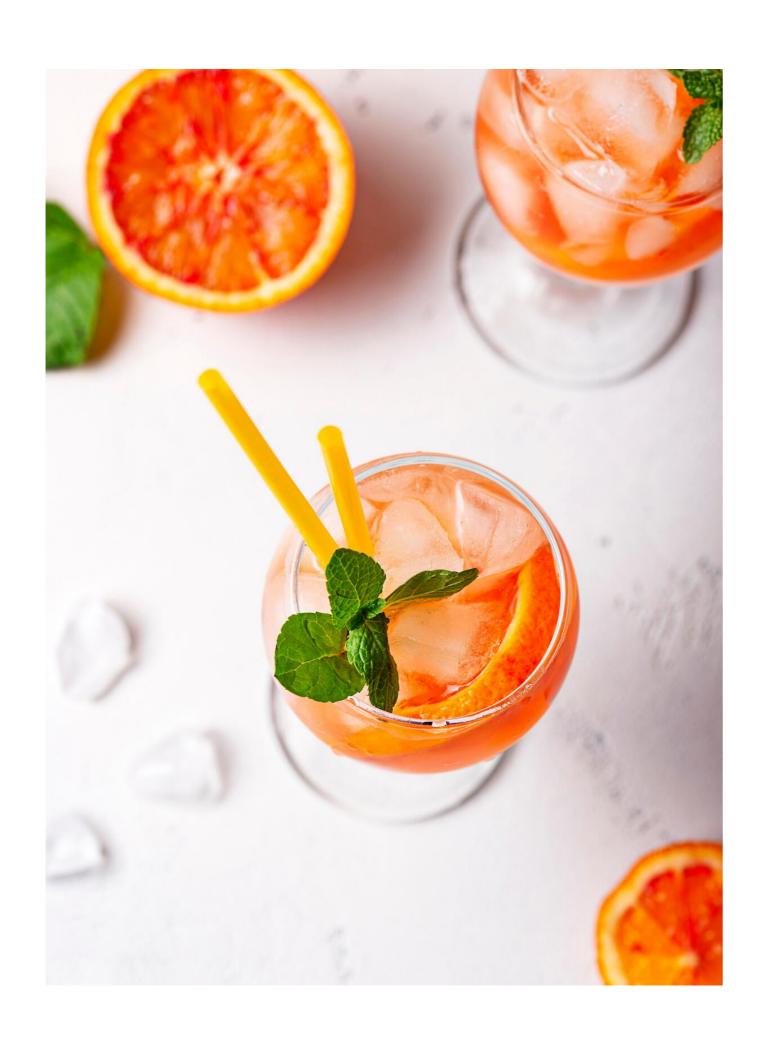
2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently shake to mix ingredients.
- 4 Attach spear with tap and CO2 Gas.
- 6 Set psi to 1 or 2 to pour, and not carbonate.
- **7** Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

Aperol Betty Companion



Ingredients

250ml Aperol500ml Prosecco

125ml Fresh Orange Juice65ml Fresh Grapefruit Juice

Orange Slices to garnish Ice to serve over

Equipment

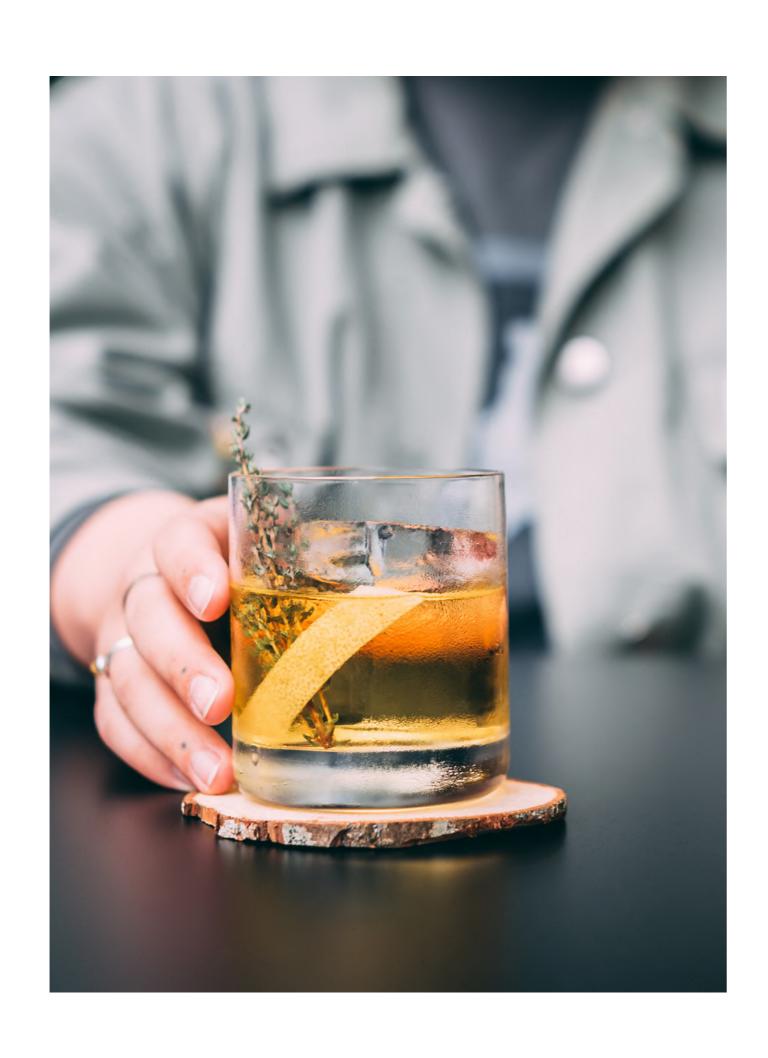
2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs
Glasses to serve

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently shake to mix ingredients.
- 4 Attach spear with tap and CO2 Gas.
- 6 Set psi to 10 to maintain carbonation.
- **7** Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

White Negroni Light Billens Beet + Honal



Ingredients

250ml Four Pillars Rare Dry Gin
250ml Lillet Blanc (aromatised wine)
250ml Gentian Liqueur (Suze, Salers etc.)

200ml Water

Grapefruit Zest

Equipment

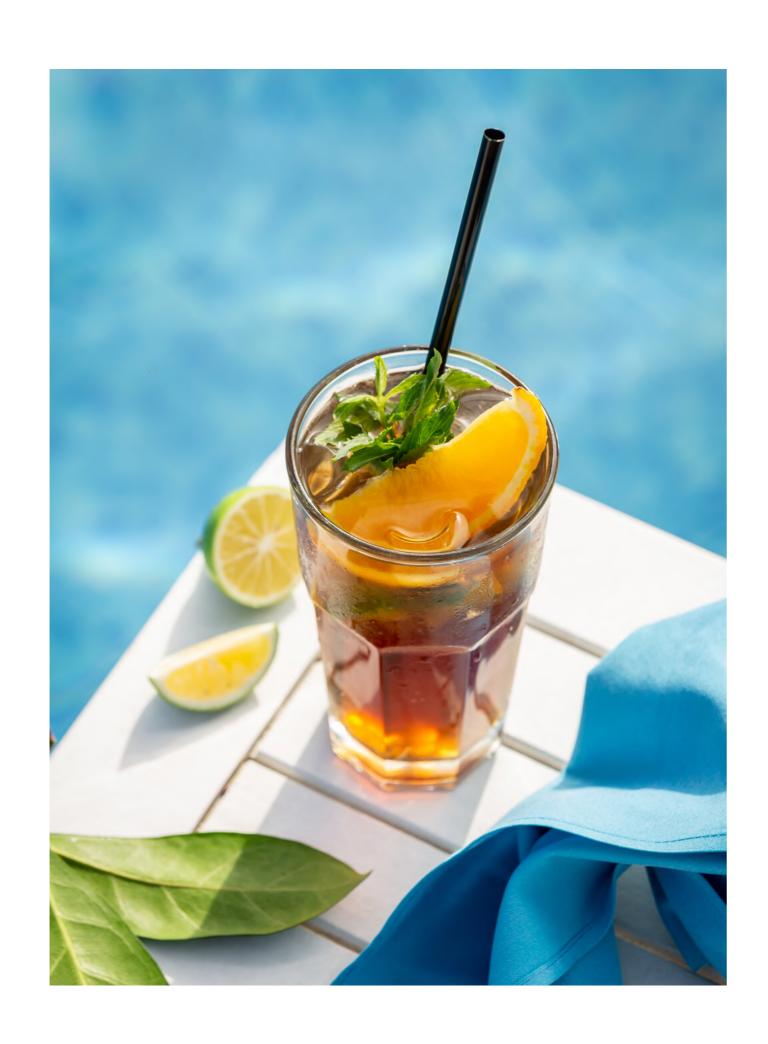
2L iKegger Mini Keg with CO2 Tap System CO2 Bulbs Glasses to serve (Coup or Old Fashioned)

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently shake to mix ingredients.
- 4 Attach spear with tap and CO2 Gas.
- 6 Set psi to 1 or 2 to pour, and not carbonate.
- **7** Enjoy with company.

Looking to convert your favourite cocktail into a mini keg batch?

Long Island Ice Tea In the Middle Thomas of The Internation



Ingredients

120ml Vodka

120ml White Rum

120ml Tequila

120ml Gin

120ml Cointreau

150ml Fresh Lemon Juice

200ml Water

Orange garnish

Equipment

2L iKegger Mini Keg with CO2 Tap SystemCO2 BulbsGlasses to serve (Coup or Old Fashioned)

Methoditre of cocktails

- 1 Chill all ingredients and mini keg before making the batch cocktail.
- 2 Combine all ingredients in quantities listed above multiplied to fill your mini keg.
- **3** Gently shake to mix ingredients.
- 4 Attach spear with tap and CO2 Gas.
- 6 Set psi to 1 or 2 to pour, and not carbonate.
- 7 Fill glass with ice, pour cocktail and top with a dash of coke at the end. Garnish with orange.

Looking to convert your favourite cocktail into a mini keg batch?



Eduipment Hebergeau you need



Premium Nitro & CO2 Mini Keg

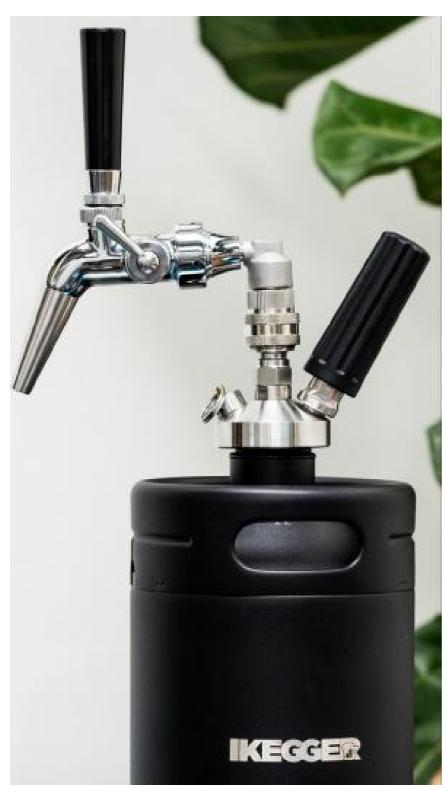
Have the best of both worlds with this premium setup that gives you the option to use Nitro Bulbs or CO2.

This setup will allow you to make all the cocktails in this recipe collection and enjoy them all night long.

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Rewards for making cocktails



Like making batch cocktails?

Make any of the cocktails in this recipe book and send photos/videos of them to info@ikegger.com.

If they are great and we want to use them on our socials we'll send you a \$50 voucher.

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Interested in seeing more of the range?

Head to www.ikegger.com to view our complete range of mini kegs and tap systems.