

I K E G G E R P R E S E N T S

# 2022 BEST BATCH COCKTAILS



e n j o y w i t h f r i e n d s

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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 your 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.

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### 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 CO<sub>2</sub> to keep your cocktails carbonated, we recommend 15psi and you can use either bulbs or a disposable CO<sub>2</sub> bottle to do this.
- **Flat Cocktails:** use CO<sub>2</sub> 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 (N<sub>2</sub> or N<sub>2</sub>O) 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.

The background of the page is a dark, textured marbled paper with intricate, swirling patterns in shades of black, dark grey, and charcoal. The texture is reminiscent of traditional marbled paper used in bookbinding.

**CHAPTER 02 | COCKTAIL RECIPES**

# Hibiscus Paloma

*with Sesion Tequila*



## Ingredients

180ml	Sesion Tequila Blanco
120ml	Lime
90ml	Hibiscus Infused Agave
360ml	Grapefruit Soda

## Equipment

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

# Method

*to make 1 litre 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?

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Negroni

*the classic 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 System  
CO2 Bulbs  
Glasses to serve

# Method

*to make 1 litre 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.

---

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# Aperol Spritz

## with Rosemary Syrup



## Ingredients

<b>280ml</b>	Aperol
<b>300ml</b>	Prosecco
<b>288ml</b>	Club Soda
<b>100ml</b>	Water
<b>Syrup</b>	1 cup granulated sugar (200g) 1 cup water (240ml) 5 small sprigs
<b>Garnish</b>	Orange wheels/wedges

## Equipment

<b>2L</b>	iKegger Mini Keg with CO2 Tap System CO2 Bulbs Glasses to serve
<b>1</b>	Strainer / sieve

# Method

## to make 1 litre 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.
- 3** 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.

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Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.



# Espresso Martini

*dangerously drinkable*



## Ingredients

- 250ml Vodka
- 250ml Kahlua
- 500ml Cold Brew Concentrate or Espresso

## Equipment

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

# Method

*to make 1 litre 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 N<sub>2</sub>O or N<sub>2</sub> (creamier mouth-feel).
- 3 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.

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Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Whiskey Sour

*when life gives you lemons*



## Ingredients

- 600ml Whiskey
  - 450ml 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

# Method

*to make 1 litre 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 N<sub>2</sub>O or N<sub>2</sub> (creamier mouth-feel).
- 3 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Margarita

*fresh, smooth, and a salty bite*



## Ingredients

- 400ml Tequila
- 175ml 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

# Method

*to make 1 litre 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Americano

*aka the Milano-Torino*



## Ingredients

- 350ml Campari
- 350ml Sweet Vermouth
- 300ml Soda Water
- Orange Zest Garnish

## Equipment

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

# Method

*to make 1 litre 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?

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Daiquiri

*Hemingways favourite*



## Ingredients

450ml	Bacardi
170ml	Fresh Lime Juice
170ml	Simple Syrup
200ml	Water

## Equipment

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

# Method

*to make 1 litre 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Cosmopolitan

*A fave of the early 90's*



## Ingredients

340ml	Vodka
120ml	Cointreau
250ml	Cranberry Juice
120ml	Fresh Lime Juice
170ml	Water
	Lemon or Lime Zest

## Equipment

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

# Method

*to make 1 litre 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# The Godfather

*A complimentary blend*



## Ingredients

450ml Scotch  
450ml Amaretto  
100ml Water  
Ice

## Equipment

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

# Method

*to make 1 litre 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Aperol Betty

## Perfect Poolside Companion



## Ingredients

250ml	Aperol
500ml	Prosecco
125ml	Fresh Orange Juice
65ml	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

# Method

## to make 1 litre 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.



# White Negroni

*Light, Bittersweet + Floral*



## 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)

# Method

*to make 1 litre 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.

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

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.

# Long Island Ice Tea

## *In The Midst Of Prohibition*



## 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 System
	CO2 Bulbs
	Glasses to serve (Coup or Old Fashioned)

# Method

## *to make 1 litre 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.

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## CHAPTER 03 | EQUIPMENT

# Equipment

*All the gear 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.


**BUY NOW**

**BUY GAS**



Interested in seeing more of the range?

Head to [www.ikegger.com](http://www.ikegger.com) to view our complete range of mini kegs and tap systems.

The background is a dark, textured surface with a marbled or stone-like pattern. A prominent vertical crease or fold runs down the center of the image, creating a slight shadow and highlighting the texture. The overall color palette is dark, ranging from deep charcoal to black, with subtle variations in tone due to the marbling.

CHAPTER 04 | REWARDS

# Rewards

*Get rewarded 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](mailto:info@ikegger.com).

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

So what are you waiting for? It's time to have some fun!



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