



# COCKTAIL-BATCHING RECIPE BOOK

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# BATCHING COCKTAILS

Batching cocktails is a very similar process to making a single portion. It takes a few batches of practice to perfect your recipe. Generally, you want to start by multiplying the ingredients and then slightly adjusting the recipe as needed to serve a large crowd. To perfect your recipe, your ingredient ratios need to be slightly adjusted compared to making traditional single cocktails. So keep this in mind and do a few test batches before serving this to your thirsty crowd. You can keg practically any cocktail of choice with the proper care and attention to detail. You can accomplish that goal by adding carbon dioxide or nitrogen, depending on the cocktail, and removing oxygen from kegging tanks. It's recommended to use nitrogen for nearly all cocktails unless they are carbonated drinks. A general rule of thumb for kegging cocktails is that temperatures need to stay low so that the beverage stays cold.

## THE BATCHING PROCESS

A 5-gallon keg holds 640 ounces of liquid. When creating batch recipes, you'll want to leave a little room to shake the keg regularly to ensure all ingredients remain mixed. The cocktails you keg are up to you. Be creative!

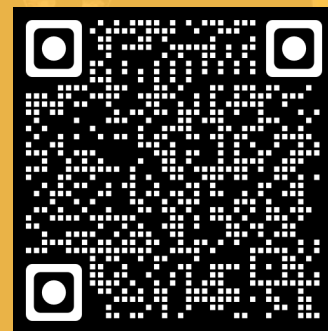
As a general note, try to avoid frozen ingredients or those with a lot of pulp/sediment as this will clog the lines. Once you've selected which cocktails you want and you have the recipe for a single drink, you'll want to convert the recipe to a batch size (example below):

### MOSCOW MULE: 1 DRINK

1. 2 oz Vodka
2. 0.5 oz Lime Juice
3. 3.5 oz Ginger Beer

### CONVERTED TO A BATCH OF 600 OUNCES

- $2 \text{ oz} \times 100 = 200 \text{ oz Vodka}$
- $0.5 \text{ oz} \times 100 = 50 \text{ oz Lime Juice}$
- $3.5 \text{ oz} \times 100 = 350 \text{ oz Ginger Beer}$



**WATCH VIDEO ON HOW  
TO BATCH A MOSCOW MULE!**

# RECIPES & BATCHING VIDEOS

## MARGARITA

1. 5.25 liters of Tequila
2. 1.75 liters of Triple Sec
3. 6 bottles of Rose's Lime Juice-1 Liter bottles
4. 1 gallon of Apple Juice
5. 40 ounces of pulp-free Orange Juice
6. 375 milliliters of Grand Marnier
7. Add Water as Desired



**WATCH VIDEO ON HOW  
TO BATCH A MARGARITA!**

## BOURBON GRAPEFRUIT FIZZ

1. 6 liters of Bourbon
2. 3 liters of Grapefruit Juice
3. 1 quart of Lime Juice
4. 10 dashes of Bitters
5. 8 liters of Lemon-Lime Juice



**WATCH VIDEO ON HOW TO  
BATCH A BOURBON GRAPEFRUIT FIZZ**

## BOURBON GINGER CIDER

1. 2 – 1.75 bottles of Bourbon
2. 1 gallon of Apple Juice
3. 12 bottles of Ginger Beer-750 milliliters



## BLOODY MARY

1. 3.5 liters of Vodka
2. 6 – 64 ounce bottles of V8 Spicy
3. 6 cans of Beef Broth
4. 2 bottles of Chipotle Tabasco
5. 16 ounces of Lime Juice
6. 1.5 cups of Olive Juice
7. 4 cups of Worcestershire



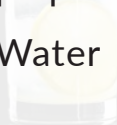
## DOUBLE ESPRESSOTINI

1. 4 liters of Jameson Cold Brew
2. 2 liters of Kahlua
3. 5 liters of Cold Brew
4. 1 liter of Vodka
5. 1 liter of Vanilla Simple Syrup



## SPICY BEES KNEES

1. 4 liters of Gin
2. 4 liters of Hot Honey
3. 4 liters of pulp-free Lemon Juice
4. 4 liters of Water



## RUM PUNCH

1. 4 liters of Rum
2. 1 liter of Grenadine
3. 1 liter of pulp-free Mango Juice
4. 1 quart of pulp-free Lime Juice
5. 1 quart of pulp-free Lemon Juice
6. 4 liters of Soda





## SUMMER BERRY SMASH

1. 4 liters Rye Whiskey
2. 4 liters Amaretto
3. 4 liters Cranberry Juice
4. 5 liters Orange Juice
5. 16 ounces Ginger Syrup

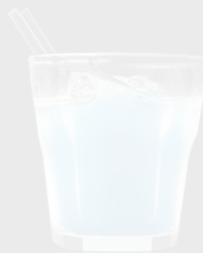


## POUR PALOMA

1. 6 liters Tequila
2. 3 liters Grapefruit Juice
3. 1 quart Lime Juice
4. 8 liters Lemon-Lime Soda
5. 10 dashes Grapefruit Bitters



pour  
MY BEVERAGE



pour  
MY BEER



## BLOOD ORANGE CRUSH

1. 4 liters Blood Orange Vodka
2. 2 liters Blood Orange Puree
3. 1 liter Lime Juice
4. 8 liters Soda Water



## LIME CRUSH

1. 4 liters Lime Vodka
2. 1 quart Lime Juice
3. 3 liters Lemon-Lime Soda



## AGAVE MARGARITA

1. 6 liters Tequila
2. 2 liters Agave Syrup
3. 5 liters Soda
4. 4 liters Lime Juice

**pour**  
MY BEVERAGE



**pour**  
MY BEVERAGE

## ORANGE CRUSH

1. 3.5 liters Orange Vodka
2. 5 liters Orange Juice
3. 4 liters Lemon-Lime Soda

**pour**  
MY BEER



## STRAWBERRY SRIRACHA MARGARITA

1. 6 liters Tequila
2. 1 liter Strawberry Syrup
3. 1 liter Sriracha
4. 5 liters Soda
5. 1 quart Lemon Juice
6. 1 quart Lime Juice



## APPLE GINGER FIZZ

1. 4 liters Rye Whiskey
2. 3 liters Apple Cider
3. 1 liter Ginger Tea
4. 3 Liters Soda
5. 16 ounces Ginger Syrup

**pour**  
MY BEVERAGE



**pour**  
MY BEVERAGE



## GRAPEFRUIT CRUSH

1. 3.5 liters Grapefruit Vodka
2. 5 liters Grapefruit Juice
3. 4 liters Lemon-Lime Juice
4. Sugar as Desired



**pour**  
MY BEVERAGE

## POMEGRANATE MARGARITA

1. 6 liters Tequila
2. 4 liters Pomegranate Juice
3. 5 liters Soda
4. 4 liters Lime Juice

**pour**  
MY BEER



## HEMINGWAY DAIQUIRI

1. 6 liters Rum
2. 2 liters Lime Juice
3. 2 liters Lemon-Lime Soda
4. 1/2 ounce Maraschino Liqueur





**LEARN MORE BY WATCHING THE VIDEO BELOW OF OUR  
POURMYBEER FAMILY MEMBER UTILIZING COCKTAILS ON  
SELF-POUR TAPS IN HIS 3 SELF-SERVE TAPROOMS.**



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AN EMAIL AT [SALES@POURMYBEER.COM](mailto:SALES@POURMYBEER.COM)**