

How to batch draft ready Pinckney Bend Gin & Tonic (5 gal, 1/6 bbl)



Making draft cocktails is not only easy, but the best way to serve your customers fresh quality cocktails quickly, allowing your staff to focus on customer interactions, and time towards more intense cocktails. These Following instructions are a great introduction into not only the most popular cocktail we have available, but also the simplest.

First, identify the style of keg and lines you have:

1.) Cornelius Keg (Fig. 1)



Fig. 1

The Cornelius Keg is the most versatile Keg to use when making drafted cocktails. The wide opening at the top makes it very easy to batch and fill with little issue. It is however, less common with commercial beer lines. The keg has two "posts" on the top, one labeled "IN" the other "OUT". The CO2 will use a grey fitting and connect to the "IN" post, the black fitting will connect to tube at the bottom of the Keg on the "OUT" post. There are two styles of posts for these kegs, the Ball Lock (Fig. 2) and the Pin Lock (Fig. 3), these **ARE NOT** interchangeable, so be aware which one you need.



Fig. 2



Fig. 3

NOTE: If using ingredient's with pulp or solids filtration is necessary! Or the outlets will clog and cease to function.

2.) Sankey Keg (Fig. 4)

The Sankey Keg is the standard Beer Keg fitting and most likely if the establishment has beer draft lines, these are the fittings that will be used for swapping Beer Kegs. Common in the industry, they require special equipment to fill typically only available to breweries. There are special versions that are available with an opening port to fill cocktails without this equipment (Fig. 6). With these styles, one fitting (Fig. 5) is responsible for both the liquid OUT and CO2 IN. Designed for quick swapping, these are ideal for high volume establishments.



Fig. 4



Fig. 6



Fig. 5

Batching the Cocktail:

This one is about as simple as it gets, take your chosen keg (make sure it has been sanitized and cleaned before filling) Add the following ingredients:



**4 x 750 ml Pinckney Bend
American Gin Bottles**



**3 x 32 oz Pinckney Bend
Classic Tonic Syrup**

3.25 gallons of cold water

Combine the Gin and Tonic Syrup together, make sure they are well blended, afterwards, combine the water in as well. Seal the keg and attach to the CO2 to the Keg and allow to sit and carbonate for 2-3 days, ideally refrigerated (colder temperatures improve carbonation).

And that's it! After the waiting period, the cocktail is ready to be served over ice with a lime. It can be ran directly to a beer draft line and made easily available on the back bar. If you have any other questions, please feel free to contact us.

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