

# Sparkling Passionfruit



**Bursting with zingy flavours, this exotic cocktail is the perfect way to give you that beach vacation vibe.**

ABV: 5% | pH: 2.7 | Makes 19L

## Equipment

Kegbrite →

Keg (19L)

CO<sub>2</sub> bottle

## Ingredients

Neutral alcoholic base  
(17.8% ABV) →

Water

Table Sugar (8g/L)

Monin Passion Fruit Syrup  
(40 ml/L)

Citric Acid 50% solution  
(~3.3 ml/L) →

Potassium Sorbate  
(0.19 g/L) →

## Preparations

Sterilise your keg and equipment

Purge your keg with CO<sub>2</sub> prior to filling

## Instructions

Boil water (~ 14 L) containing table sugar (8 g/L) for 5 minutes. Make sure it is covered so nothing can contaminate sugar wash after cooling down

Mix passion fruit syrup (760 ml), citric acid (62.7 ml), sugary water (12.9 L) and alcohol base (5.3 L)

Add potassium sorbate (3.6 g) and mix\*\*

Close keg, purge with CO<sub>2</sub> and carbonate to around 2.8 volumes of CO<sub>2</sub>

Tap your drink and garnish to accent the tropical, fruity taste

Enjoy!

\* Final volume ~18.9L due to alcohol contraction. \*\* Legal limit is 200 mg/L as sorbic acid. (mg/L of sorbic acid = mg/L of potassium sorbate/1.35)