



# The Classy One

**This refreshing and sophisticated cocktail is a juicy mix of cranberry and ginger, creating a sweet tart taste, sure to spice up your next gathering.**

ABV: 7.5% | pH: 2.6 | Makes 19L

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## Equipment

Kegbrite →

Keg (19L)

CO<sub>2</sub> bottle

## Ingredients

Neutral alcoholic base  
(17.8% ABV) →

Cranberry juice

Ginger Ale

Citric or malic acid (to taste)

Potassium Sorbate  
(0.19 g/L) →

## Preparations

Sterilise your keg and equipment

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

## Instructions

Mix cranberry juice (7.2 L) and ginger ale (3.8 L) with alcohol base (8 L)

Add citric or malic acid (to taste)

Pasteurise or add potassium sorbate (3.6 g) and mix\*\*

Close keg, purge with CO<sub>2</sub>

Low (~1.5 volumes of CO<sub>2</sub>) or no carbonation necessary

Tap your drink and garnish to accent the lipsmackingly sweet and sour taste

Enjoy!

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\* 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)