

Herbal Infusion



Bringing herbs and spices into your drinks opens up new realms of flavour possibilities. Get creative with this botanical recipe.

ABV: 9% | pH: 2.3 | Makes 19L

Equipment

Kegbrite →
Keg (19L)
CO₂ bottle

Ingredients

Neutral alcoholic base filtered through activated carbon (17.8% ABV) →
Tonic water of your choice (~0.5 L/L)
Citric Acid Anhydrous (0.44 g/L) →
Potassium Sorbate (0.19 g/L) →

Preparations

Sterilise your keg and equipment
Purge your keg with CO₂ prior to filling

Instructions

Run your neutral alcohol base through activated carbon (colour and volatile removal)
Mix alcohol base (9.6 L) with tonic water (9.4 L)
Add citric acid (8.4 g)
Add potassium sorbate (3.6 g) and mix**
Close keg, purge with CO₂, and carbonate to taste (2.5–2.8 volumes of CO₂)
Tap your drink and garnish to accent the botanicals in your drink (and the season!)
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)