

Strawberry Passion



What could be better than the vibrant, fruity flavour of a ripe strawberry. Enjoy the sweet, juicy taste of strawberries and passion fruit with this summery cocktail.

ABV: 5% | pH: 2.9 | Makes 19L

Equipment

Kegbrite →
Keg (19L)
CO₂ bottle

Ingredients

Neutral alcoholic base
(17.8% ABV) →
Water
Table Sugar (8g/L)
Monin Passion Fruit Syrup
(20 ml/L)
Monin Strawberry Syrup
(20 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 CO₂ 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 (380 ml), strawberry syrup (380 ml), citric acid (62.7 ml) and sugary water (12.9 L) and alcohol base (5.3 L)

Add potassium sorbate (3.6 g) and mix**

Close keg, purge with CO₂ and carbonate to around 2.8 volumes of CO₂

Tap your drink and garnish to accent the sweet, 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)