



..... DIAGEO

BAR ACADEMY

..... **FOUNDATION**

BATCHING 101

**A GUIDE TO SUCCESSFULLY
BATCHING AND BOTTLING
YOUR CREATIONS**

WELCOME

Diageo Bar Academy is the leading training and development provider for bar professionals across the globe. We're committed to raising standards, improving careers and shaping the industry through investing in the people behind it.

Diageo Bar Academy provides engaging learning opportunities through both physical and digital channels with ongoing support at every stage. We inspire our programme participants and the global bar community to connect and grow with a continual commitment to adding value.

Our network of industry leaders ensures our tools and resources are best in class, allowing programme participants to continually develop!



WHY?



WHY DO YOU WANT TO BATCH COCKTAILS?

There are a number of reasons why venues want to batch cocktails. The main ones being

Ease of service / Speed of service

Extended Offering

Extended Revenue Stream

YOUR BAR



WHAT ARE YOUR BAR SIGNATURES?

CAN ANY OF THOSE BE ADAPTED FOR BATCHING?

WITH THIS IN MIND, YOU NEED TO THINK HARD ABOUT WHAT KIND OF DRINKS YOU WOULD LIKE TO BATCH.

5 KEYS TO BATCHING SUCCESS

EQUIPMENT

THE RIGHT COCKTAIL

HYGIENE

DILUTION

TEMPERATURE



Bramble, Edinburgh



Continental Deli, Sydney

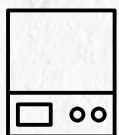


Dante, NYC

STEP 1. EQUIPMENT



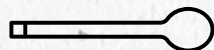
BATCHING JUG



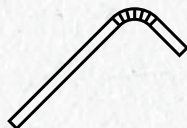
ELECTRONIC SCALES



GLOVES



MIXING SPOON



TASTING STRAWS



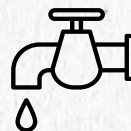
FUNNEL



FACE MASK



STERILIZING POWDER



RUNNING WATER



**GLASS BOTTLES FOR
BATCHING AND COCKTAILS**



LIDS



LABELS



MARKER FOR LABELS

STEP 2. THE COCKTAIL

WHICH COCKTAIL DO YOU WANT TO MAKE ?

A basic error some bars might make when bottling their own batched cocktails is to order bottles the same size as the glasses you would normally put these drinks in.

With this in mind, tally up the volume of ingredients in the cocktail you are making, with an additional amount for dilution.



STEP 3. THE RULES

FOOD SAFETY 101

Sterilize your vessels and equipment before use (every time)

Use PPE (personal protective equipment)

Ensure vessels are closed and refrigerated (if required) immediately after bottling

Label your cocktail's batch on each of the bottles to be able to follow up if there becomes an issue in the future.



STEP 4. THE DILUTION



IMPORTANCE OF WATER

Water is integral to a great cocktail in the form of shaking with ice.

How much dilution is needed to make your drink perfect?

Most cocktails will be diluted between 20-25%. If a cocktail's volume is 100ml before stirring or shaking, it should be bottled between 120-125ml.

STEP 5. THE TEMPERATURE

THE SECRET TO A GREAT COCKTAIL

Temperature plays a vital role in how the cocktail is perceived on a guest's palate.

Take for example a great Tanqueray London Dry Martini. When made correctly, the drink's balance of spirit, wine and water matched with the right temperature will have the viscosity of olive oil. When that drink comes to room temperature, it becomes more tepid, strong in flavour and flabby.

The opposite is true with a Talisker Rob Roy. Serving a single malt Rob Roy at room temperature with a quality whisky like Talisker 10 Year Old, herbal vermouth, water will be still delightful.



WHATS ON THE LABEL

PRODUCTION DATE

USE BY DATE

BAR LOGO

CONTACT DETAILS

INSTRUCTIONS

STANDARD DRINKS

**RESPONSIBLE DRINKING
MESSAGE**



TOP TIPS FOR YOUR COCKTAIL

SALINE SOLUTION (100:1)

WHAT YOU NEED?

Filtered water

Table salt or fine sea salt (iodine-free)

A pot for boiling

A clean dropper bottle

Electronic Scales



METHOD

Boil 200ml Water

Allow to cool to room temperature.

Add 2g teaspoon of salt.

Add 1 pinch of baking soda (optional).

Stir until dissolved.

Refrigerate in airtight container for up to 48 hours.
(After that, it should be discarded.)

ACIDIC CITRUS ALTERNATIVE

For every 1000ml of WARM water add:

40g Citric

20g Malic

30g Ascorbic



Plus the zest of 4 lemons. Allow to infuse for at least 20mins, make sure all of the acid is dissolved and then strain off the zests.

DO'S

Steer clear of perishable ingredients

Follow a classic cocktail formula

Listen to what your guest's want and their feedback



DONT'S

Use egg, dairy or foaming agents

Make your method too complicated

Reinvent the wheel. Keep it simple



SUGGESTED COCKTAIL TEMPLATE 1

20-25% Water

10-15% Acidic Citrus Alternative

10-15% Long-Life Syrup

40-50% Johnnie Walker Black Label



SUGGESTED COCKTAIL TEMPLATE 2

25% Water

10% Acidic Citrus Alternative

5% Long-Life Syrup

35% Ketel One Vodka

COCKTAIL EXAMPLE

DRY MARTINI

Serves 10

400g Tanqueray London Dry

150g Belsazar Dry Vermouth

10g Orange Bitters

190g Filtered Water



SUPPLIER APPENDIX

USEFUL RESOURCE LINKS

STANDARD DRINKS CALCULATOR

<https://docs.google.com/spreadsheets/d/1pEkk7KTfMRfQD6jC33LZ5lsbBAhKuUpBFGaEjhLknAo/edit?usp=sharing>

BATCHING CALCULATOR

<https://docs.google.com/spreadsheets/d/19XRhMf8ZRMTVR1TWqo6ZhpRvrbVSpQcvGdpudi3T4KM/edit?usp=sharing>

ABV CALCULATOR

<https://docs.google.com/spreadsheets/d/1nlp5luAUIGB6MV-yxdWLSuXUgm1ZUJs04sT9gYV1PIU/edit?usp=sharing>



DRINKIQ.com

JERRY CAN

<https://www.firepitsdirect.com.au/products/jerry-can-5l-ethanol-burner-safety-accessories>

ELECTRONIC SCALES

<https://www.scaleshop.com.au/ohaus-cx/>

GLOVES

<https://www.medshop.com.au/collections/gloves/>

MIXING SPOON

TASTING STRAWS

FUNNEL

FACEMASK

STERILIZING POWDER

<http://www.rapidcleangeelong.com.au/crockery-cutlery-soaking-powder-x-10kg-321538.html?cat=31663>

FILTERED WATER

BATCHING BOTTLES (+ CLOSURES)

<http://www.plasdene.com.au/shop-menu/wine/claret/australian-range/bvs/bvs-ac-750-239-fl-detail>

COCKTAIL VESSEL (OPTIONS)

<https://www.jarsbottlesdirect.com.au/glass-bottles/medium-glass-bottles-100ml-250ml>

LABELS

MARKERS

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