

Spirits and Cocktails

Knowing your product is just as important as knowing who your customer is.

This short course has been designed to give you the basic understanding of Spirits & Cocktails and how they can be used to satisfy customer needs.

Table of Contents

Spirits and Cocktails	1
Course Overview:	1
Section 1: Getting to Know Your Spirits	1
Section 2: Advertise and Prepare Cocktails	20
Section 3: Present Cocktails	28
Section 4: Range of cocktails.....	31

Course Overview:

The idea of this short course is familiarise you with spirits and cocktails which will help you sell them to customers, however, if you are not in the hospitality industry and just want to know a little bit about the products this course is a great place to start.

Learning Objectives:

By the end of the course you will have an understanding of

- What is a Spirit?
- Types of Spirits and their origins
- The Distilling and Fermentation process
- The use of Spirits in cocktails
- Advertising and Preparing Cocktails
- Presenting Cocktails
- A recipe list for 50 of the most popular cocktails

Section 1: Getting to Know Your Spirits

Most civilisations around the globe developed some form of alcoholic beverage. Let's explore the different types of spirits and gain a basic understanding of what is involved in the distillation and fermentation process. We will also discuss how spirits are used in cocktails.

In this section:

- What is a spirit?
- Types of spirits and their origin
- Common terms used with distillation
- formula for fermentation

What is a spirit?

A spirit (in some countries, and circumstances, called liquor) is an alcohol beverage containing ethanol. The ethanol is produced by fermenting grains, fruit or some vegetables.

The production of distilled spirits is based upon fermentation, the natural process of decomposition of organic materials containing carbohydrates. It occurs in nature whenever the two necessary ingredients, carbohydrate and yeast, are available. Yeast is a vegetative microorganism that lives and multiplies in mediums containing carbohydrates—particularly simple sugars. It has been found throughout the world, including frozen areas and deserts.

Distilled spirits are all alcoholic beverages in which the concentration of ethyl alcohol has been increased above that of the original fermented mixture by a method called distillation. The principle of alcoholic distillation is based upon the different boiling points of alcohol (78.5° C, or 173.3° F) and water (100° C, or 212° F). If a liquid containing ethyl alcohol is heated to a temperature above 78.5° C but below 100° C and the vapour coming off the liquid is condensed, the condensate will have a higher alcohol concentration, or strength.

For a liquid to be deemed a spirit it must be at least 20% alcohol by volume (ABV) and contain no sugar. By adding sugar, flavours or other additives creates a spirit called Liqueurs.

Fermentation ceases at around 20% ABV which is why all beers and wines have ABV's less than 20%.

Common spirits are Tequila, Rum, Vodka, Whiskey and Rum. Within these common type spirits are a multitude of styles, brands and flavours.

Types and styles of Spirits and their origins

There are literally 100's of different types and styles of spirits from each and every country. For the purpose of keeping this course to readable and enjoyable level we have chosen the most common in Australia.

Whilst the distilling process for each of these spirits is not dissected, information is provided on the origin of the spirit its underlying base product.

Bourbon Whiskey

Known as the American Whiskey, this whiskey is made from a combination of spring water, corn, rye and barley malt. Bourbon must be made from a minimum of 51% corn but no more than 80%. Bourbon derives its name from Bourbon County, Kentucky where this particular type of whiskey was developed.

Tennessee Whiskey

Technically similar to Bourbon; Tennessee whiskey is charcoal filtered prior to aging. This eliminates impurities and adds flavour to aging in charred oak barrels. The most famous whiskey in this category is Gentleman Jack. Another distinctive whiskey in this category is Gentleman Jack, which is charcoal filtered again and again to give it a smoother finish.

Canadian Whiskey

This is a distinct product of Canada and is made only from grains e.g. corn, rye and barley malt. It may be bottled after three years of age. In the United States, it is usually 4 to 6 years. Brands of Canadian Whiskey include Canadian Mist, Canadian Club, Black Velvet, Seagram's VO and Crown Royal.

Irish Whiskey

This is a distinct product of Ireland. Irish whiskey is a blended whisky made from a mash of cereal grains, mostly barley [both malted and unmalted], wheat, oats, corn and rye. Most Irish whiskeys are made in pot stills, imparting a unique taste, and triple distilled to produce a lighter, smoother spirit.

Rye Whiskey

Rye Whiskey is made from a mixture of grains with at least 51% being rye. It has a strong and distinctive flavour of caraway seeds.

Blended Scotch Whiskey

Scotch is made from as many as fifty different malt and grain whiskeys. When an age of the scotch is stated on the bottle, it identifies the youngest whiskey in the blend. The distinctive flavour of scotch comes from malted barley that is dried over peat-fueled fires and later distilled into a liquid.

Single Malt Scotch Whiskey

This whisky is produced by the pot still method of distillation from a mash consisting of only malted barley. Single malt scotches are usually darker in colour than blended scotch as they spend extra time spent aging in casks. Popular brand names include Glenmorangie, Glenfiddich, Glenlivet and Laphroaig.

Rum

Rum is a result a distillation process of sugar cane, sugar cane syrup, molasses, sugar beets, maple sap or other sugar cane by products. White rums must be aged a minimum of one year. Gold rums are aged in wooden barrels for a minimum of three years. .

Vodka

Vodka is an alcohol made from a mash of grain, distilled at a high proof. The final product must be “without distinctive character, aroma, taste or colour.” While the distilling process for each of the following spirits is not dissected, information is provided on the origin of the spirit and its underlying base product.

Gin

Gin is a clear spirit. It has a juniper berry flavour and cannot have an age claim. Gin can have corn, wheat, rye, barley or sugar cane as a base. The essence of flavour of gin is derived by steeping the ingredients with the base spirit to produce the gin.

Tequila

Tequila is distilled from the fermented juice of the blue agave plant, which resembles a cactus. Tequila can come only from a specific geographic region of Mexico, in the state of Jalisco in or around the town of Tequila. If produced outside this area, it is called mescal. Mescal can be made from different varieties of agave.

Brandy

Brandy is made by distilling wines or the fermented mash of fruit. It is then aged in barrels for varying lengths of time. Some brandies are aged in wooden casks, some are coloured with caramel colouring to imitate the effect of aging, and some brandies are produced using a combination of both aging and colouring. It takes ten gallons of wine to produce one gallon of brandy.

Cognac

Cognac is a brandy made in the French region of Cognac. It is a brandy made from grapes that are very acidic. After fermenting into wine, it is distilled twice within strict parameters. Cognac is a blend of many vintages. The age of Cognac is determined by the amount of time spent in the oak cask. The labels on the bottle will tell you the age of the Cognac.

- A.C. - Two years old. Aged in wood
- V.O., Very Old: Aged a minimum of four years
- V.S., Very Special: Three years of aging in wooden casks. Also called Three Star.
- V.S.O.P, Very Special Old Pale: Minimum aging is eight years in wood for the youngest in the blend. Industry average is between 10 and 15 years old. Sometimes known as Five Star
- X.O, Extra Old: Also called Luxury. Has a minimum age of eight years. This class also can include Napoleon and Vieille (“Reserve”)
- Varietal: Made using only one type of varietal grape.
- Vintage: Aged and was put into the bottle in the year of the vintage.

- Hors d'Age: Too old to figure out the age.

Armagnac

Armagnac is a distinctive kind of brandy produced in the Armagnac region in Gascony, Southwest France. It is distilled from wine usually made from a blend of grapes, traditionally using column stills rather than the pot stills used in the production of Cognac. The resulting spirit is then aged in oak barrels for a minimum of three years. Armagnac is fuller and richer than Cognac and is described as mellow.

Grappa

The flavour of Grappa, like that of wine, depends on the type and quality of the grapes used, as well as the specifics of the distillation process. Grappa is made by distilling the skins, pulp, seeds and stems (i.e., the pomace) left over from winemaking after pressing the grapes. It was originally made to prevent waste by using these leftovers. Water is added to the residue and double distilled. It is then sorted and bottled at a young age. Other fruits can also produce Grappa.

Cordials and Liqueurs

A liqueur is an alcoholic beverage made from a distilled spirit that has been flavoured with fruit, cream, herbs, spices, flowers or nuts and bottled with added sugar or other sweetener (such as high-fructose corn syrup). Liqueurs are typically quite sweet; they are usually not aged for long after the ingredients are mixed, but they may have resting periods during their production to allow flavours to marry. In the United States and Canada where spirits are often called "Liquor", there is often confusion over Liqueurs and Liquors, especially as many spirits today are available in flavour form (e.g. flavoured Vodka). The most reliable rule of thumb is that liqueurs are quite sweet and often syrupy in consistency, while liquors are not. Most liqueurs have a lower alcohol content than spirits, but some contain as much as 55% ABV. In parts of the United States, Liqueurs may also be called cordials, while in Australia, cordial means concentrated non-alcoholic fruit syrup that is diluted to taste as a non-carbonated soft drink.

Vermouth, Fortified Wines & Sake

Vermouth: Vermouth is a wine that has been altered by infusion of any number of herbs, spices or aromatic plants.

Fortified wines: Fortified wines are wines with spirits added during the fermentation process. Occasionally they can be used in making cocktails. Types of fortified wines are Sherry, Muscat, Madeira, and Tokay.

Sake: Sake is made from rice and is legally defined as rice beer.

How distilling occurs

All spirits go through at least two procedures - fermentation and distillation. Fermentation is where all alcohol is created, distillation is where the alcohol is separated and removed. In order for fermentation to occur, two things are needed: A raw material in liquid form that contains sugar (usually a grain), followed by the addition of yeast. Yeast is a living organism that feeds on sugar; the bi-product of this consumption is alcohol and carbon dioxide (CO₂).

A simple formula for fermentation is yeast + sugar = Alcohol + Co₂

The Formula for Fermentation

YEAST + SUGAR = ALCOHOL + CO₂

Distilling is essentially the process whereby a liquid made of two or more parts is separated into smaller parts of desired purity by the addition and subtraction of heat from the mixture. The vapours /liquids distilled will be richer in content than any of their ingredients that have lower boiling points. Distilled spirits are produced from agricultural raw materials such as grapes, other fruit, sugar-cane, molasses, potatoes, cereals (grains) etc.

There are many subtleties involved in the creation of different spirit drinks but, by way of example, the process for a cereal-based spirits is as follows:

- **Step 1: Milling.** The raw material is ground into a coarse meal. The process breaks down the protective hull covering the raw material and frees starch.
- **Step 2: Mashing.** The starch is converted to sugar, which is mixed with pure water and cooked. This produces a mash.
- **Step 3: Fermentation.** The sugar is converted to alcohol and carbon dioxide by the addition of yeast. With the addition of yeast to the sugar, the yeast multiplies producing carbon dioxide which bubbles away and a mixture of alcohol, particles and congeners, or the elements which create flavour to each drink.
- **Step 4: Distillation.** The alcohol, grain particles, water and congeners are heated. The alcohol vaporises first, leaving the water, the grain particles and some of the congeners in the boiling vessel. The vaporised alcohol is then cooled or condensed, to form clear drops of distilled spirits.

Two additional steps are often taken in making some distilled spirits :

- **Step 5: Ageing.** Certain distilled spirits (e.g. rum, brandy, whisk(e)y) are matured in wooden casks where they gradually develop a distinctive taste, aroma and colour.
- **Step 6: Blending.** Some spirits go through a blending process whereby two or more spirits of the same category are combined. This process is distinctive from mixing since the blended spirit remains of the same specific category as its components.

A brief history of spirit distilling

Because the two ingredients necessary to alcoholic fermentation are widely spread and always appear together, civilizations in almost every part of the world developed some form of alcoholic beverage very early in their history. The Chinese were distilling a beverage from rice beer by 800 BC. The Arabs developed a distillation method that was used to produce a distilled beverage from wine. Greek philosophers reported a crude distillation method. The Romans apparently produced distilled beverages, although no references concerning them are found in writings before AD 100. Production of distilled spirits was reported in Britain before the Roman conquest. Spain, France, and the rest of Western Europe probably produced distilled spirits at an earlier date, but production was apparently limited until the 8th century, after contact with the Arabs.

The first distilled spirits were made from sugar-based materials, primarily grapes and honey to make grape brandy and distilled mead, respectively. The earliest use of starchy grains to produce distilled spirits is not known, but their use certainly dates from the Middle Ages. Some government control dates from the 17th century. As production methods improved and volume increased, the distilled spirits industry became an important source of revenue. Rigid controls were often imposed on both production and sale of the liquor.

The earliest stills were composed simply of a heated closed container, a condenser, and a receptacle to receive the condensate. These evolved into the pot still, which is still in use, particularly for making malt whiskeys and some gins. The next refinement was heating the alcohol-containing liquid in a column made up of a series of vaporization chambers stacked on top of one another. By the early 19th century large-scale continuous stills, very similar to those used in the industry today, were operating in France and England. In 1831 the Irishman Aeneas Coffey designed such a still, which consisted of two columns in series.

Since distillation requires that the liquid portion of a fermentation mixture be vaporized, considerable heat must be applied to the process. The fuel used in distilling spirits has always been that which has been most readily available at the particular time and place. Peat, coal, and wood were the fuels used historically, while the fuels of choice today are coal, natural gas, and oil. The high steam requirement for continuous-still operation inhibited the development of rectifying columns for production of spirits until after the Industrial Revolution.

Many of the minor components of distilled spirits, which are present only in parts per million, are detectable by the senses of taste and smell, but efforts to identify and quantify these compounds chemically have often been hampered by the lower limits of detection by analytical methods. Classes of compounds such as aldehydes, organic acids, esters, and alcohols were easily identified by conventional methods, but many of them could not be determined until after the development of chromatography. The Russian botanist Mikhail Tsvet was an early pioneer of this measurement technique, reporting his first work in 1903. Refinements in both technique and equipment, made during the first half of the 20th century, allowed numerous flavour components in distilled spirits to be identified by gas chromatography.

Important terms in the distilling process

To fully understand the rest of this course we have included all major distilling terms. It is important to have these as a reference not just for this course but if you need to brush up on your knowledge and or have a customer who wants to know more about the product they are enjoying.

ABV	Alcohol By Volume is also known as ABV. ABV is the alcohol strength of the whisky measured as a percentage part in relation to the liquid as a whole. 40% ABV is equal to 40% alcohol and 60% water, congeners etc. The word alcohol is derived from Arabic
Age	As stated on the label applied to the youngest whisky in the bottle.(If vatted or blended) By law a Scotch or Irish whisky must be at least 3 years old. The age refers to the youngest whisky - if it is a "single" pure malt the age refers to the years the whisky has been maturing in the cask. A whisky does not mature in a bottle.
Ageing	Whisky gets its individual character by maturing within the confines of a cask and once bottled the ageing process ends.
Alcohol	Hydrocarbon compound resulting from fermentation of saccharine solutions. Forms the intoxication component of fermented and distilled liquors. Another system of defining alcoholic strength is proof.
Amylase	The enzyme that converts starch into maltose in the Mash Tun.
Angels Share	The name Angel's Share was given to the whisky which each year evaporates from the barrels stored in warehouses. On average this works out at approx. 2% of the barrel's contents per annum, of which most of it is alcohol.
AWA	Alternative Whisky Academy - The mother of this site.

Ball of Malt	A peculiarly Irish expression for a glass of whiskey.
Barley	Cereal which is germinated to produce malt, the raw material from which malt whisky/whiskey is made.
Beading	A rough method used to tell the alcoholic strength of a whisky. When a bottle is shaken - bubbles or beads will form. The bigger they are and longer they last the greater the alcoholic strength is of the

	spirit.
Beer	Wort or Mash that has had yeast added which is either partly or completely fermented. Also known as Wash.
Blending	The mixing together of a straight whiskey (pure malt, single malt, bourbon or rye) and grain whisky. In Canada the blending process allows for 9.09% to include non-Canadian whiskies (i.e. distilled fruit juices, fortified wine or whiskies from other countries.) The result is a blended whisky / whiskey.
Bothie	A small house in the Scottish Highlands. Places were sometimes used for making illicit whisky.
Bottled in Bond	Northern American whiskey usually Bourbon bottled after four years in cask, at 50% abv. or more. In UK all whisky is bottled in bond - meaning before excise duty has been paid.
Bourbon	A whiskey normally produced anywhere in the United States made from a mash of a minimum 51% corn, distilled to a strength of no more than 80% abv. (160 proof) and entered into new charred oak barrels at a strength not exceeding 62,5% abv.
Brewing	The process of mashing grain in hot water and fermenting the result with yeast to produce Wash or beer.

Caramel	If you know candy you probably know caramel. This dark brown substance made from sugar is used as a colouring agent in some whiskies.
Carring	The dramatic firing of the inside of a new barrel. The contact of the flame on the oak opens fissures into which the spirit can run and from types of sugars which will assist the flavouring and colouring of the maturing spirit. The term sometimes applied to the process being carried out on old barrels in re-charring.
Cask Strength	This is the strength at which the whisky comes out of the cask after maturation. This can be variable according to the age of the whisky. It is not defined by law but some companies use the term to describe whiskies which are stronger than 40 - 43% vol.
Charcoal Mellowing	Specially used for Tennessee whiskey. The new spirit is filtered through charcoal before going into cask. Also known as mellowing. Ikeaching or The Lincoln County Process. Some may be filtered again after cask ageing but before bottling.
Charring	The inside surface of new American barrels are exposed to flames as part of the barrel-making process. This releases vanilla from the wood which sweetens the whisky, and the char itself helps remove off notes. It does not add colour to the whisky.

Cheers	This is a must do when drinking whisky in good company. If you are in Scotland or Ireland you would say 'slainte'
Chill Filtration	Filtration and removal of congeners by chilling the whisky. This is a purely cosmetic precaution used to prevent hazing when the bottled whisky is stored at cold temperatures. The greater the spirit is chilled during filtration, the greater the number of congeners will be removed.
Congeners	Chemical compounds found within whisky and formulated during fermentation, distillation and maturation carrying properties that have direct relevance to the taste and smell of the spirit. Some of the more delicate congeners can be lost during chill filtration.
Couch	A second tank in which barley is placed after it has been taken from the steep and dries sufficiently before being spread on the floor. (Floor is rare now-adays.)
Cut	The middle portion of the spirit coming off the spirit still. The cut is the best part of the distillate and is saved and put into barrels. The foreshots and feints are re-distilled.
Cytase	Enzyme in barley that breaks down the cell walls thus making starch accessible.

DCL	The D istillers C ompany Ltd. Originally formed out of a trade arrangement made between six Lowland Grain distillers in 1857.
Distillation	Distillation is the simple process of extracting alcohol from a fluid substance by the application of heat. Because alcohol vaporizes quicker than water, it can be collected during condensation. The process itself may come from the old Egypt (3000 years before Christ), where sailors distilled saltwater to fresh water (removed the salt by heating up the water.).
Doubler	A pot still used for the second distillation off a beer still in order to increase alcoholic strength.
Draff	The Scottish term for spent grains after it has been exhausted of all sugar like properties during fermentation. Used as nutritious food for livestock.
Dram	Dram also known as a Scottish term for a small glass of whisky (A Dram).

Eagle Rare	A whisky brand
Enzymes	Carried within grain, especially after malting, action as an organic catalyst which converts large non fermentable molecules of starch into smaller, fermentable ones. During mashing, brewers must beware that the grain does not enter the waters at too hot a temperature as these enzymes can be destroyed or damaged.

Exciseman	Officer from H.M. Customs and Excise who's in charge of the controlling conformity of operations run by spirit manufacturers, distillers and of the payment of relevant duty taxes.
-----------	---

Feints	The unused end-part of a distillation run which is mostly water. (Also known as Tails.) The flawed end portion of the run from the final distillation. Being unpotable, re-distillation is required.
Fermentation	A slow decomposition of organic substance usually induced by enzymes for instance the conversion of sugars to alcohol and carbon dioxide ($C_6H_{12}O_6 > 2 (C_2H_5OH) + 2 (CO_2)$) by yeast enzymes. Distillers allow fermentation to progress to completion whereas brewers stop the process partway through. The final fermentation is taking place in the cask.
Fermenters	Vessel made from either metal or wood used for the mash to be turned into beer. This is done by adding yeast which feeds of the soluble sugars ehld whithin the Wash. Because of the energy created by the activity of the yeast, fermenters are never filled to the brim. Distilleries using all malt in their fermentation use either switchers to help keep down the foam or they use temperature control.
Fillings	Barrels containing spirit freshly run off the still and which is to be allowed to mature in whisky.
Foreshots	The very first runnings off the still during the second distillation. See heads.
Floor Malting	The building within a distillery in which the practice of malting is carried out by hand. Very few distilleries now continue this ancient practice.

Gauger	The old name given to the excise man whose job was to put down illicit distillation and smuggling.
Grain Whisky	A whisky distilled by a continuous method to a high alcoholic strength from either wheat or maize and used to blend with a straight whisky.
Green Malt	Barley that has begun germination but has not yet been hotair dried either by kiln or in a drum. This is sometimes used in the making of grain whisky.
Grist	Precisely ground malt flour immersed in hot water to make sugar-rich mash. Ground grains to be used in mashing.

Heads	Heads is the very first runnings of the still (vs. feints / tails) and undesirale distillate containing
-------	---

	compounds even more volatile than alcohol. They are not suitable for whisky and must be re-distilled.
Heart	Between Heads and Tails , the center of the distillate containing the alcohol suitable for whisky.
High Wine	The alcoholic product from the first distillation which is ready to be pumped into a second still (Also known as Spirit Still) for re-distillation.
Highland	Area in the Northern Scotland
Hopped Yeast Mash	A US Term. A mash flavoured by cooked hops in which yeast is propagated.

Irish Whiskey	<p>Whiskey originally from Ireland matured for at least 3 years in Ireland.</p> <p>Whiskey from Ireland is spelled with an "e" - some source say it was to differ from Scotch that is spelled without an e (Whisky).</p> <p>Though Whiskey with e is also to be found in US.</p>
---------------	--

Jigger	<p>Obsolute name for an illicit distillery</p> <p>or</p> <p>An American measure of spirit, usually one and half fluid U.S. ounces. (1.5 fl. oz)</p>
--------	---

Kentucky	<p>Whiskey was made as early as medieval times by Irish and Scottish monks who distilled grains in pursuit of a rejuvenating "water of life." In the early American colonies whiskey was made with rye and used as a medicine and a general aid to well-being. Kentucky settlers gave whiskey several new twists, beginning with corn, which was abundant since settlers could claim 400 acres if they built a cabin and grew a patch of corn. As early as 1775, enterprising Kentuckians were making corn whiskey. (Today, by definition, bourbon is a whiskey made from a mash containing at least 51 percent corn.) By the mid-1800s Kentucky distillers had developed other distinguishing characteristics, such as aging the whiskey in charred new barrels and using sour mash starter to gain consistent high quality from batch to batch. Some people credit the Bluegrass' limestone water with giving bourbon its smooth taste.</p>
Kieve	The Irish term for mash tub these days rarely heard.
Kiln	<p>Room sized area for drying the malted barley. Smoke from peat or coal fires below rises through a mesh floor and permeates the malt. Pegoda-head (pyramid shaped) roofs are the chimneys up which the smoke eventually passes.</p>

Kilning	In malting the process of arresting the growth of the germinating barley before starch can be used up.
---------	--

Leaching	One of the most common terms applied to the filtration process carried out in Tennessee whisky, the others being charcoal mellowing, mellowing and sometimes though accurately. The Lincoln county process : See Tennessee whisky.
Liquor	Hot water that is specially prepared for the mashing process.
Lommond Still	Perhaps you recall the name Lommond (Loch Lommond) Lommond still is a type of pot still square in shape designed to produce a heavier and oilier spirit. It is named after the Lomond Distillery where it was first used.
Low wines	The product of the first distillation in the wash still.
Lyne Arm	Pertaining to pot stills this is the pipe which slants from the head of the still to condenser or worm along which the alcoholic vapours travel.

Malt	Barley whose starch content has turned to sugar. Malting is the process of bringing this about on a floor (rare) in a Saladin box (very rare) or like now in large drums.
Mash	A Sweet yellow / brown liquid containing sugars extracted from the crushed grains that is cooled before passing into fermenter. The mash is the product of the mixing of grist with hot water in the mashtun, which will eventually become wort when it will be drawn off at the end of the process. Imagine a very sweet beer without alcohol.
Mash Tub	The large metal vessel in which milled grains (grist) are added to hot water in order to solubilize all grain starch in preparation for fermentation. Mash Tub is in Scottish also known as Mash Tun.
Mash Tun	The Scottish name of Mash Tub. It is a large circular tank, usually of wood, copper, cast-iron or stainless steel in which the grist is mashed with hot water. (It is similar to the way that tea is mashed with hot water.) in order to dissolve all fermentable sugar. The tun is operated by the "mashman".
Mature or Maturation	A whisky will mature or go through maturation also known as ageing. The process through which the whisky contained in its cask acquires its character. (Like the process when wine is in the bottle - whisky will NOT mature in a bottle.). Some unfavourable components are eliminated through evaporation, at the same time as take place some complex exchanges between the spirit and the cask's wood, which are beneficial to the whisky's character and balance.

Whiskies like Macallan matures in Sherry casks and you are actually able to taste a hint of sherry !

New make	Newly made spirit and yet perfectly clear. Has not yet been matured and is therefore not entitled to be called whisky.
Nose	Also known as the aroma of the whisky.
Noser	One a distillery it is one who smells whisky usually within the distillery or for the distilling company to ensure that its quality meets the required standard.
Nosing	Whisky is assessed by sniffing the aromas rather than actually tasting it. Read more about it on our: tasting and smelling whisky page .

Organic Whisky	Made only from barley grown in ground free of inorganic fertilizer and a treated with non chemical pesticides.
----------------	--

Peat	Compustible dark brown sometimes black fuel made from compressed vegetable matter but soft enough to be cut from bogs. Producers pungent smoke known as peat-reek which is sometimes used in the malting of barley especially on the Scottish island of Islay. Water used indistillation that has run over peat will also pick up certain peaty character traits.
Peated Malt	Malt whisky showing strong smoky flavour characteristics peculiar to the spirit made from barley kiln dried with peat.
Pot still	A Classic still for double distilling malt whisky. Containers usually made of copper occasionally stainless steel used for the purpose of distilling.
Price	What is the price and value of whisky It is an open market , try to check some of our hints on this page.
Proof	A system of defining alcoholic strength. Proof spirit is that which at a temperature of 51F (11.5C) weighs twelve thirteenths that of an equal volume of distilled water at the same temperature. and this is said to be 100% Proof. Such a mixture would be 57,1 % alcohol and 42.9% water. The measurement of proof gallons has now given way to liters of pure alcohol. One LPA (Litres of pure Alcohol) being 0.386 imperial proof gallons. The new European Union standard is more logical system of expressing alcoholic strength as per centage volume. In another word the it is the volume of alcohol in a mixture expressed as a percentage of the total volume of the mixture. Standard bottlings are now usually

made at 40% alcohol by volume, the legal minimum strength for whisky.
 You may also see bottlings marked as 80 proof and 40% vol alcohol or 80% abv = 160 Proof
 See also IOLM (International Organisation of Legal Metrology) and Proof Gallon.

The alcohol content of spirits is usually given in terms of "proof", an archaic term inherited from early distillers of fermentation alcohol.

In England the "proof" was to pour some of the spirit over gunpowder, and ignite the spirit; at or above a limiting concentration (eleven parts of alcohol by volume to ten parts of water) the gunpowder would explode. Inasmuch as volumes were much easier to measure accurately than weights, before the development of precise balances and scales, this cumbersome measurement of alcohol persisted, even though there is a considerable volume change on mixing ethyl alcohol (ethanol) with water.

What they mean by the volume change is that if you add x ml alcohol to y ml water, the resultant mixture is NOT x+y ml. This meant that in many instances, the calculation of proof was very approximate and not very accurate, especially if they diluted the spirit at any time. Spirits on sale are usually 40% alcohol or around that area. 40% is 70 proof.

In the US the proof is twice the alcohol content by volume, thus 188° proof contains 94% alcohol by volume.

A simple calculation should tell you that 100 proof is around 50% alcohol - but do check that!

By the way, the word alcohol is derived from Arabic

Quaich

Derives from the gaelic word "cuach" a drinking bowl (tureen).

An ancient two-handled Celtic drinking vessel which now is synonymous with whisky.

Rare

Sales trick - indicates that it is not produced in the same quantity or perhaps that it is from a dismalted or closed distillery.

Refill

Refers normally to casks which have already been used once for whisky and are being pressed into service again.

In private it may be the most used "word" you would use when visiting the bartender.

Rummager

Only found in coal fired pot stills, a mechanical device consisting of arms and chains which rotate within the bottom of the still in order to prevent solids sticking to the bottom and burning in the direct heat.

Run

Run or Runnings is the colourless spirit at various strength and purity which passes from the still through the spirit safe via the condensing apparatus.

Saladin Box	Trough-like container, named after its French inventor, in which barley germinates while being turned by mechanical rather than manual means.
Scotch	In order to be called or named Scotch a whisky must be at least 3 years old , matured for at least 3 years IN Scotland. Scotch Whisky is spelled without an "e" (Whiskey) - So if you find a bottle with title Scotch Whiskey it is properly some kind of copy product.
Silent season	Annual summertime lay-off period in distilleries when production was suspended due to lack of water.
Slainte	Cheers in Gaelic - Slainte Mhor is after what we have been told same as "Cheers even more" or a return of Slainte back.
Spirit Still	The Spirit Still is the second still (or perhaps even the third - when a whisky is triple distilled) which takes the high wines from the previous still and re-distils them. It is from this final distillation that the potable spirit is entered into cask.
Steep	Tank found at a maltings in which barley is soaked » steeped « in cold water to begin the process of germination and then malting.

Tails	Also known as Feints. The last runnings of a still, weak alcohol.
Taste	Why does a whisky taste the way it does ?
Thin Stilage	The alcohol free liquid that remains when solids have been removed from the stillage.
Thumber	A type of doubler contain water which vapours from the beer still passes through causing a noisy thumping effect. This is normaly a US term the low wine vapours and are bubbled to produce high wines.
Top Dressings	High quality malt used to give a blend extra depth and character. (This could eg. be an Islay whisky from Scotland.)

	<p>The Scottish / Scots Gaelic for aqua vitae also known as Water of Life in modern terms known as Aquavitae or in Danish as Akvavit. from the first part of which the word whisky derives.</p> <p>Uisge Beatha is the Gaelic name meaning water of life (Also known as Aqua Vitae) and the derivative term for whisky. Uisce was corrupted to uisgey and then whisky.</p> <p>(Try to drink A LOT of whisky - Put 2 fingers in your mouth and then try to say uisge = It may</p>
--	--

	sound like whisky.)
Underback	Underback is the intermediate vessel, situated right below the mashtun, through which the hot wort flows before entering the cooler which will bring it down to the adequate temperature required for fermentation.

Value	<p>Now a days it is very difficult to set a value on a whisky / whiskey.</p> <p>If you are searching for a value and valuation of your old bottle of whisky try out ?</p> <p>http://www.glenfiddich.com/onlinevaluation/valuation.html</p> <p>Do you have an old, dusty bottle of Scotch whisky tucked away somewhere that you've always wanted to value?</p> <p>Glenfiddich instant valuation tool holds the prices that many brands of whisky have fetched when recently bought at auction.</p> <p>Try the online valuation at http://www.glenfiddich.com/home.html.</p>
Vatting	A term used for the mixing together malt whisky from a distillery or different distilleries. Likewise with grain whisky.
Vatted malt	A blend of malt whiskies from two or more individual distilleries - entirely from malt whisky but from more than one distillery.

Wash	<p>Wort after being fermented in the washback. Normally a liquid containing 7-8% alcohol which is sent to the wash still for the first distillation.</p> <p>See also Beer.</p>
Wash Still	Does the same job as the continuous beer still. it is the first pot still used in the distillation process, producing high wines to be re-distilled in the spirit still.
Whiskey	<p>Different spelling of whisky, usually associated to products from Ireland or USA.</p> <p>The change in spelling was to differ Irish / American whiskey from Scotch whisky.</p>
Whisky	Spirit obtained from the distillation of a mash of cereals at a strength lower than 94.8% normally matured for a minimum of 3 years in an oak cask whose capacity should not exceed 700 litre and bottled at a strength of not less than 40% abv.
Worm	<p>A coil of copper tubing which is the continuation of the swan-neck top for the spirit still. It passes through a tub of cold water which causes the distillation vapours to condense into liquid.</p> <p>Most of the distilleries prefer these days to use condensers also made of copper tubes, but smaller in area used through not being coiled.</p>

Wort	<p>Wort is the liquid which is drawn off from the mash tun. A liquid containing the fermentable sugars derived from the malt in solution.</p> <p>In other words it is the liquid high in dissolved sugars which is the product of the mash tun. - a liquid sweetened usually by malt by mashing and is cooled before entering the Wash back for fermentation. See also Beer and Wash.</p>
------	---

X Waters	X-waters is an ancient term for distilled spirits in Ireland.
----------	---

Yeast	A living micro organism of the fungi family essential for the purpose of fermentation. Feeding on sugar it produces alcohol and carbon dioxide as a by product.
Yield	Yield is the final output calculated in quantity of pure alcohol obtained from one ton (1000 kilogram) of malt.

Zzz..	The sound you'll make after drinking too much whisky
-------	--

The use of spirits in cocktails

A cocktail is drink where it is a mixture of two or more different types of drink where one must be a spirit.

A cocktail is not limited to just one spirit and in many instances a cocktail may have two or more spirits with a non alcoholic mixer (a cocktail can have a mixture of all spirits)

The first “recognised” cocktails, though they were not called cocktails were spirits with the addition of sugar and bitters.

Today even drinks like a rum and coke are technically cocktails for they contain a spirit and a mixer (non alcoholic beverage). These types of cocktails are without doubt the most popular drink apart from beer. The reason for their popularity is mainly due to the drinkability of the product. Most have a mixer which is “sweet” or high in sugar and in some instances, as with Coke, high in caffeine.

The following are traditionally the most popular forms of “cocktails” (Spirit and mixer)

- Bourbon and Coke
- Rum and Coke
- Scotch (Whiskey) and dry (Dry Ginger Ale) or Coke or Soda or water
- Gin and Tonic
- Vodka and orange juice

The above mixers are either made by a person behind the bar or bought in a bottle or can premixed. These premixed versions are called Ready To Drink or RTD’s.

Cocktails come in all shapes and sizes, flavours and versions. What we might call a cocktail in another country they might have a completely different name. This is usually to do with cultural differences and or the spirit they use to make the cocktail.

Section 2: Advertise and Prepare Cocktails

Advertising is an important key when selling a product or service. In this section we will discuss the importance of promoting and advertising cocktails. We will also explore the tools required to prepare cocktails.

In this section:

- Use display materials to promote cocktails
- Advertising Cocktails
- The theatre of Cocktail making
- Preparing Cocktails
- Texture, Flavour and Temperature
- Cocktail Equipment and Glassware

Use display materials to promote cocktails

Most companies have adopted a preferred method of advertising their goods and services. Before advertising your product you will first need to determine who your target audience is. Market research can assist with the best methods of reaching your target audience.

Various sections of the organisation can be used to promote products. There are numerous methods you can use to display your promotion. Such displays can include but are not limited to:

- Posters
- Product displays
- Chalk board
- Stands showing the ingredients used in the cocktail

Garnishes - as these are perishable, Artificial reproductions can be used.

Ensure you accompany your displays with information letting your customer know what it is you are promoting, costs, where they can purchase the product.

Advertising

There are a number of methods you can use to advertise cocktails. Blackboards inside the venue, billboards and posters can be effective. Radio and television can be used to promote themed nights/days or promote the product itself; however television advertising can be expensive. Your market research team can determine whether the volume of sales generated from television advertising would warrant such a costly method.

Using simple advertising and promotional methods can sometimes be just as effective as the more expensive advertising methods. Sometimes using expensive advertising methods can reach a large audience but they may not be your target market.

The flair of staff and their ability to use suggestive selling techniques to entice customers to buy will also make a difference to cocktails sales. If the organisation employed cheerful, outgoing staff and provides suitable sales training for these people then they will be able to boost sales considerably.

Change the promotional methods regularly. If you stick to one method of promoting products and services, it will eventually cease to be effective. Change is the only constant in today's business world. As this is true, you and your organisation should pre-empt change in order to meet changing customer needs and stay ahead of your competitors.

The theatre of cocktail making

Watching a cocktail being made by a professional bar person (also called a mixologist if they specialise in making cocktails) is an event in itself and helps the sale of further cocktails with on lookers desiring a similar experience.

The making of a cocktail can be a real event so this means continual practise and experimentation.

As cocktails are mixed drinks using 2 or more ingredients you might be asked about specific mixing methods.

Cocktails are normally served:

- As a pre-dinner drink or aperitif
- After-dinner, often cream based or very sweet cocktails are served as after dinner drinks
- They are often served in nightclubs, at beach resorts, in gaming rooms or as a long drink when people are relaxing and enjoying each other's company.

Virgin cocktails or mock tails are non-alcoholic cocktails.

Preparing Cocktails

Make cocktails correctly and efficiently according to organizational and traditional recipes; consider eye appeal, texture, flavor, and required temperature in preparing cocktails and evaluate presentation of cocktails and make adjustments before serving

Many cocktail recipes are straightforward and are exactly the same regardless of where they are made. Whilst others can be adapted or mixed to a particular enterprise's recipe. You will need to know the organization's recipe and the expectations that apply to the presentation of cocktails. You will need to understand the various techniques for competently preparing and serving cocktails.

Efficiently made cocktails are those that are made quickly with minimum waiting time for the customer. Knowing your products, the required recipes (or at least having written recipes close at hand), ensuring that the bar mis-en-place has been completed and working quickly will help ensure that the customer receives a quality product in a timely manner.

As cocktails are presumed to be colourful and decorative you will need to know what garnishes to use and how to use them. A garnish is an edible decoration that compliments a drink. Garnishes include lemon or orange slices and peels, strawberries, cherries, cucumber strips, chocolate sprinkles and powder etc.

Glasses can be rimmed with salt or sugar.

Decorations can also be used to enhance the eye appeal of cocktails. Swizzle sticks, fancy straws, cocktails umbrellas and other plastic decorations can be used to enhance the appearance of the drink.

Texture, flavor and temperature

Correct methods of making and presenting the cocktail will enhance the final product. Flavour, temperature and texture are important aspects of a cocktail. A blended cocktail will look, taste and have different appeal than a floating cocktail. Texture and flavor depend on your ability to maintain and follow recipes and to blend appropriate amounts of raw product. Ingredients should be fresh and of good quality. You can only produce a quality product if the products used are of high quality.

Fresh milk products, cream and other perishable products will ensure correct product textures. So also will using the correct methods if making the cocktails. Fruit pulps must be blended until they are smooth enough to use in a drink. Shaken drinks must be properly shaken to ensure that the flavours are well mixed and the texture is smooth.

Garnishes and additives like milk, fruit juice, and cream must also be fresh. Most milk based cocktails and those with raw egg and cream should be poured through a strainer into the glass for serving. In this way lumpy unappetizing drinks will not be served.

Cocktail Equipment

A chef, a doctor, a plumber and baker are no good without the proper equipment. It is fine to have the right ingredients but without the proper tools to prepare the cocktail you are really just making drink!

Here is a list of essential equipment for making all but the most complex cocktails:

JIGGER



The jigger is an essential piece of cocktail making equipment. It is a double sided cup/double sided shot glass and used to measure and pour liquid when making drinks or other recipes.

It comes in a variety of sizes, the most common one having two cups with one being 15ml and the other being 30ml.

SHAKER





A cocktail shaker is a device used to mix beverages (usually alcoholic) by shaking. When ice is placed into the shaker this allows for quicker cooling of the drink before serving.

A shaken cocktail is made by putting the desired ingredients in the cocktail shaker. Then it is shaken vigorously for around 5 to 10 seconds, depending upon the mix ability of the ingredients and the desired temperature.

There are at least three varieties of cocktail shakers:

The Boston Shaker: A two-piece shaker consisting of a metal bottom and glass or plastic mixing glass. The mixing container and the bottom are inserted into each other for shaking or used separately for stirring or muddling.

The Cobbler Shaker: A three-piece cocktail shaker that has tapers at the top and ends with a built-in strainer and includes a cap. The cap can often be used as a measure for spirits or other liquids.

The French Shaker: A two-piece shaker consisting of a metal bottom and a metal cap.

STRAINER



A **Cocktail Strainer** is a metal bar accessory used to remove ice from a mixed drink as it is poured into the serving glass. A type of sieve the strainer is placed over the mouth of the glass or shaker in which the beverage was prepared; small holes in the device allow only liquids to pass as the beverage is poured. There are two common types of strainers.

The **Hawthorne Strainer** is a disc (called the “rim”) with a handle and two or more stabilizing prongs. A metal spring fixed around the edge of the rim rolls inward to fit inside the glass. The rim of the strainer does not need to touch the rim of the glass, as the spring inside filters out the ice.

The **Julep Strainer** is shaped like a bowl with a handle, and will fit tightly into a mixing glass or shaker when inserted at the proper angle. Liquid passes through holes or slits in the bowl.

MUDDLER



A muddler is a bartender's tool, used like a pestle to mash or muddle-fruits, herbs and/or spices in the bottom of a glass to release their flavour.

The muddler comes in either wood or metal.

BLENDER



No bar is complete without a blender. Many cocktails require the use of blender to mix ingredients, like fruit, with ice and the alcohol. A blender is a kitchen appliance used to mix, puree or emulsify food and other substances. A stationary blender consists of a blender jar with a rotating metal blade at the bottom, powered by an electric motor in the base. Some powerful models can also crush ice.

Glassware

Though often over looked as equipment the right glass for the right cocktail is also just as important as the liquid used to make the cocktail.

Glassware helps as a bit of “theatre” to cocktail making process. Over years certain cocktails have called for a certain type of glass, however in a lot of instances glassware is interchangeable.

It is a misconception that you need to have 100's of cocktail glasses. If you have the following 6 styles you have enough for the most common cocktails.

The Shot Glass



A Shot glass is a small glass designed to hold or measure spirits or liquor, which is either drunk straight from the glass (“a shot”) or poured into a cocktail. It is used for serving shots, shooters or slammers.

The Tumbler



The Old Fashioned glass, lowball glass or rocks glass is a short tumbler used for serving an alcoholic beverage such as whisky, with ice cubes (“on the rocks”). It is also used to serve certain cocktails such as the Old Fashioned, from which it receives its name.

Old Fashioned glasses typically have a wide brim, thus releasing the flavours of the drink. They also typically have a thick base (or tunc), so that the non liquid ingredients of a cocktails can be muddled (mashed using a muddler) before the main ingredients are added.

The Highball Glass



The Highball glass, a glass tumbler, contains 240 to 350 ml. It is used to serve highball cocktails and other mixed drinks. Most commonly used to serve a mixer and ice.

A highball glass is taller than an Old Fashioned glass.

The Heatproof Glass



As the name suggests, it is designed to be the glass for hot cocktails and drinks like the Irish Coffee.

The example here is one of the many different styles.

The Hurricane Glass



A Hurricane glass is a glass tumbler which typically will contain 600ml. It is used to serve mixed drinks, particularly the Hurricane from which it is named originating at Pat O'briens Bar in New Orleans.

Other drinks served in this glass include the Singapore Sling, June Bug, Pina Colada and Blue Hawaii.

It is shaped similarly to a vase or a hurricane lamp and is typically taller and wider than a highball glass.

The Martini Glass



Martini glasses have a wide brim and narrow to a point at the base of the bowl. They are part of the large family of cocktail glasses, and they are often used to serve a wide variety of beverages. Martini glasses are undeniably one of the most well known types of cocktail glasses, as a result of their distinctive shape.

The Martini glass shape derives from the fact that all cocktails are served chilled and contain an aromatic element. Thus, the stem allows the drinker to hold the glass without affecting the temperature of the drink. The wide bowl places the surface of the drink directly under the drinkers' nose, ensuring that the aromatic element has the desired effect.

Section 3: Present Cocktails

Presentation is a key component in the art of cocktail making. Some people will select a cocktail based on what it looks like.

In this section:

- Garnishes
- Bar Mis-en-place
- Avoid wastage and spillage during service
- Once the cocktail is completed

Garnishes

Garnishes and decorations add colour, complimentary texture to a drink. They add to the eye appeal. As stated previously, garnishes are edible. The flavor and the type of product used must, therefore complement the flavor and the style of the drink. Decorations are not edible (swizzle sticks, toothpicks, umbrellas etc) yet they too must be chosen to match the style of the cocktail and the type of glass in which it is served. Often cocktail recipes will describe the appropriate garnish and/or decoration for a drink. Garnishes must always be fresh and clean. Fruit and herb (eg mint) garnishes must be well washed. A limp piece, for instance, lemon or orange draped over the side of a glass or a dried out cherry is extremely off putting.

Customers will buy with their eyes, and good presentation is a great advertising tool at any bar.

Standard garnishes include whole and half slices of lemons and oranges, lemon and orange wedges, lemon and orange spirals, pineapple wedges, olives, cherries, celery, sugar, chocolate coated fruits and sprigs of fresh mint. All of these garnishes and others are used daily in the decoration of cocktails and it is your responsibility to learn which ones complement which drinks and apply them accordingly.

Preparing garnishes is part of the bar mis-en-place. As garnishes are edible they are also perishable. Preparation tools and methods must compliment with hygiene requirements and legislation. Fruit garnishes should be prepared (sliced) fresh daily and once they are prepared they should be kept in covered containers and refrigerated. At the end of trading they should be wasted.

Fruit garnishes can also include twists, spirals, wedges, etc.

Bar Mise-en-place

Mise en place is a French phrase which means "putting in place", as in set up. It is used in bars to refer to organising and arranging the ingredients that a bar tender will require for the cocktail menu items that are expected to be prepared during a shift.

Ensure everything is in its place, the bar and all equipment used is clean and hygienic, and all necessary items prepared and sorted appropriately before customers arrive. Thus you need to ensure that all the requirements for cocktails are at hand and ready for use. This includes decorations such as cocktail umbrellas, plastic animals, swizzle sticks, straws, napkins and coasters etc. these latter items must also be clean and hygienic as they are going to be placed in or near a beverage for consumption. If you have performed your bar mise-en-place well, you will be organized and able to serve customers efficiently, with a minimum wait time.

Present yourself, your bar and products well so that customers will want to come in and use the facility.

Avoid wastage and spillage during service

When making cocktails, if you follow the recipe you will avoid wastage. One of the purposes of a recipe is to provide instructions regarding the quantities of materials to be used. A recipe will tell you how much to use and how much

product will be made from that recipe. This means that you will be able to accurately make sufficient mixture for the number of cocktails to be served and will not waste product by mixing too much.

Wastage cuts into the profitability of your establishment.

Following a recipe ensures accuracy in terms of flavor. That is, if you use the correct ingredient quantities you will produce a quality product that satisfies the customer. If you do not measure accurately or if you 'just make it up as you go along' the customer may not be satisfied with the product. You will then have to waste the product and make a new, more acceptable cocktail for service to the customer. Listen carefully to the customer's order. If you cannot hear them well or are not certain of what they want ask appropriate questions to clarify the order. By not doing this you run the risk of making the wrong drink or using the wrong ingredients. Again this is a waste of product.

The customer is paying for the product and the service you offer. The customer is, in fact, paying your wages. This means that if a customer makes a request for a product that is unusual or slightly different from the norm, as far as you are concerned, it is their right to do this. Your job is to accommodate the customers' wishes – even if you consider that their taste or choice is strange. Listen to the customer and produce **what the customer wants**.

Ready to serve

Now the cocktail is ready, you can either place it on the bar in front of the customer (ensuring that you place it on a coaster) or you can place it on a tray to be taken to the customer.

Bars should have suitable mats that will prevent drinks from slipping. Mats should be flat and the bar attendant should keep an eye on them throughout service to ensure that they do not become the cause of drink spillage. To prevent spillage never overfill glasses and when placing drinks on trays always ensure that the tray is covered by a non-slip drinks mat. Do not over-load trays. It is always better to return to the bar for another load than to risk losing all of the drinks on the way to the table or even worse, when you get to the table. You will learn how to balance a tray and how to carry drinks effectively.

Developing combinations

Experiment with creative and complementary combinations of alcoholic and non-alcoholic ingredients to develop new cocktails

Whilst it is necessary to follow and adhere to standard industry cocktail recipe, never be afraid to experiment when you have mastered the basics. When inventing or creating cocktail mixtures, or recipes, remember to consider the types of mixes you are creating. A golden rule would be to never use all over-powering, strong flavoured spirits or liqueurs, unless your purpose is to intentionally make a one-off cocktail. A number of strong flavours mixed together can result in a fairly unpalatable drink. Do not mix too many flavours and ensure that the flavours and colours of the liqueurs you use will complement each other. Remember that fruit juices, soft drinks (mixers) and dairy products (milk and cream) will help in blending flavours together.

Always use the **T.F.E** rule (taste, flavor, eye-appeal), when experimenting or updating your establishments cocktail list.

Do not worry if your creation does not work out the first time, keep trying and before you know it you will be asked to make all the cocktails and to invent more new ones. After all, who would have thought of trying to use a combination of stout and champagne (black velvet)

Always ensure you carry out all practices according to the organizational requirements and state legislation in regards to responsible service of alcohol.

Section 4: Range of cocktails

There are literally 1000's of cocktail recipe's some very similar or even the same the drink with a different name.

In this section:

- Range
- Non-alcoholic beverages
- Abbreviations and Regular Terms
- Popular Cocktails recipes

Range

Newly developed combinations are continuously changing the cocktail lists available and it is important to remember to keep up with changes and additions.

As your cocktail making experience grows you will be able to experiment and make/design your own cocktails. These too could be promoted on behalf of the organization for which your work.

As you work you will remember the most common types of cocktails and the standard recipes. There are many others and new ones are constantly being designed

Non-alcoholic beverages

As a responsible bar attendant, a non-alcoholic drink is a necessity that can be used not only to quench the thirst of a non drinker, but can also be used when you notice that someone has had enough to drink and you are unable to continue to serve them alcoholic beverages.

Not all your customers drink alcohol but they may want to enjoy a cocktail at your establishment. Have on your cocktail list a few non alcoholic offerings. For example offer a Virgin Mary instead of a Bloody Mary. The difference between the two is that the Virgin Mary is a Bloody Mary without the Vodka.

Abbreviations and regular terms

Before we start to look at a few cocktails it is important that you are familiar with regularly used terms in reference to cocktails.

ABV:	Alcohol By Volume. The percentage of alcohol by volume (ABV) indicates the strength of an alcoholic beverage and is shown on the bottles label.
Bitters:	A potent herbal essence added to drinks in tiny amounts for its distinctive flavour.
Blending:	A cocktail making technique which involves combining

	ingredients using a blender.
Building:	A cocktail making technique which involves pouring the liquid ingredients into a glass one at a time.
Coconut cream/Milk:	Ingredients derived from fresh coconut, used in cooking as well as cocktails
Cordial:	Non alcoholic fruit concentrate or syrup which is usually diluted with water before drunk.
Frosting:	A cocktail garnishing technique which involves decorating the rim of the glass with salt, sugar, cocoa powder or grated nutmeg.
Fruit juice:	A drink made from fruit concentrate and water or from juice the has been freshly extracted from fruit.
Ginger Ale:	A sweet non alcoholic ginger flavoured carbonated drink.
Layering:	A cocktail making technique which involves the careful pouring of liqueurs of different densities on top of one another in a small narrow glass to make an attractive multilayered drink.
Maraschino:	A non alcoholic cherry flavoured syrup.
Muddling:	A cocktail making technique which involves using a barspoon or muddler to mash the ingredients such as fruit and herbs in the bottom if a glass to release their flavour.
Orange flower water:	A flavouring made from orange blossom.
Orgeat:	A milky non alcoholic almond flavoured syrup
Rose water:	A flavouring made from rose petals
Shaking:	A cocktail making technique for thick ingredients that need thorough mixing, which involves combining ingredients together in a cocktail shaker

Shooter:	A drink that is served in a shot glass and downed in one
Simple Syrup:	Also known as sugar syrup, this non alcoholic syrup made from sugar.
Stirring:	A cocktail making technique for clear drinks which involve the ingredients being stirred together.

Conversion Chart

CONVERSION CHART
(Measures have been rounded up or down slightly to make measuring easier)

IMPERIAL	METRIC
½ oz.	10-12.5 ml
¾ oz.	15-20 ml
1 oz.	25-30 ml

Popular Cocktail Recipes

We have listed some of the most popular “Australian Cocktails” Below each recipe is a link Please click on the link to view a demonstration.

Vodka Based Cocktails

BLOODY MARY

Ingredients

- Vodka 45ml
- Tomato Juice
- Worcestershire sauce
- Hot Sauce (Tobasco)
- Little salt and pepper
- Garnish- Celery Stick

Method

- Pour the Vodka, tomato juice, Worcestershire sauce and hot sauce over ice in a highball glass.
- Stir well
- Add the salt and pepper to taste and the celery stick to garnish.



Click on the link to view a demonstration - <http://youtu.be/Alt-ehDc3fc>

FRENCH MARTINI

Ingredients

- Vodka 30ml
- Blackberry Liqueur 30ml
- Pineapple juice
- Garnish- Blackberry
- Ice- cubed

Method

- Pour all ingredients excluding the garnish into a shaker and shake well.
- Strain drink into a Martini glass and add the Blackberry to garnish.

Click on the link to view a demonstration - <http://youtu.be/Alt-ehDc3fc>



Caprioska

Ingredients

- Vodka 45mls
- Sugar Syrup 10mls
- Lime 4 Quarters
- Ice – Crushed

Method

- Place lime wedges and sugar syrup into an Old Fashioned Glass (12oz).
- Muddle lime and sugar syrup
- Add crushed ice and vodka and shake using a shaker
- Pour back into glass and top with more crushed ice.

Click on the link to view a demonstration - <http://youtu.be/l30ypws1kf4>



Vodka Mojito

Ingredients

- Vodka 60ml
- Sugar/Simple Syrup 15ml
- Club Soda 15ml
- Lime Juice 30ml
- Mint leaves 12
- Ice- crushed

Method

- Place mint leaves, sugar syrup and lime juice in a glass and muddle ingredients.
- Add crushed ice, soda and vodka. Stir and serve.

Click on the link to view demonstration - <http://youtu.be/N2ardrM-9Kg>



Harvey Wallbanger

Ingredients

- Vodka 30ml
- Galliano 30ml
- Orange Juice 200ml
- Ice – Cubed

Method

- Fill Glass with ice and pour vodka and orange juice just until you are an inch from the top of the glass
- Stir and pour Galliano over the top of a teaspoon so it gives a "floating" effect.

Click on the link to view a demonstration - <http://youtu.be/3MJQMVfS-8Y>



COSMOPOLITAN

Ingredients

- Vodka 30ml
- Cointreau 30ml
- Lime wedges 2
- Cranberry juice 45ml
- Ice- Crushed

Method

- Pour the Vodka, Cointreau, Cranberry Juice into a shaker
- Squeeze the Lime wedges and drop into your drink
- Add ice and shake
- Strain into a Martini glass



Click on the link to view a demonstration - <http://youtu.be/5XJhByEPQ6Y>

BLACKRUSSIAN

Ingredients

- Vodka 30ml
- Kahlua 30ml
- Ice- cubed

Method

- Place ice in an Old Fashioned Glass
- Pour Vodka and Kahlua over the ice and stir.



Click on the link to view a demonstration - <http://youtu.be/VeJXUCpCa9M>

Tequila Based Cocktails

CLASSIC MARGARITA

Ingredients

- Tequila 45ml
- Cointreau 15ml
- Lime juice (Freshly Squeezed) 30ml
- Ice- cubed
- Garnish- salt – Lime wedge

Method

- Prepare your Margarita glass by running a lime wedge along the rim of the glass and dip the rim of the glass in salt
- Place the Ice, Tequila, Lime Juice, Cointreau and shake
- Strain drink into your prepared Margarita glass and garnish with lime wedge.



Click on the link to view a demonstration - <http://youtu.be/9OnP4yQUUjc>

TEQUILA SUNRISE

Ingredients

- Tequila 50mls
- Orange juice 250ml
- Grenadine 30ml
- Ice- Cubed
- Garnish- lime wedge

Method

- Fill Highball glass with ice
- Add Tequila and top glass with orange juice
- Carefully pour Grenadine into glass and let sink it to the bottom to create a "floating" effect
- Garnish with lime wedge



Click on the link to view a demonstration - <http://youtu.be/cNCrFL2l83o>

Whiskey Based Cocktails

HOT TODDY

Ingredients

- Scotch Whiskey 45ml
- Cinnamon stick 1
- Pinch of Clove
- Honey 1 tablespoon
- Boiling water 60 ml
- Lemon wedge 1
- Ground Nutmeg

Method

- Pour Whiskey and hot water into a heat proof glass and stir
- Add honey, clove and squeeze the lemon from the lemon wedge



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=poWpxqo4Q88>

ROB ROY

Ingredients

- Scotch Whiskey 60ml
- Sweet Vermouth 20ml
- Bitters 3 dashes
- Ice- cubed
- Garnish- Cherry

Method

- In a Boston glass pour the Scotch Whiskey, Vermouth and Bitters
- Add the Ice and stir
- Strain into a chilled glass and garnish with a cherry



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=GUOfVnNGkng>

Whiskey Sour

Ingredients

- Scotch Whiskey 50ml
- Lemon juice 30ml
- Sugar Syrup/Simple Syrup 15ml
- Egg white half
- Ice- cubed
- Garnish – Lemon wedge

Method

- Pour the Whiskey, Lemon Juice, Sugar syrup and Egg white into a Boston shaker
- Shake the drink without ice. This should give the drink the desired “frothy” effect
- Add the Ice to the shaker and shake again
- Strain into glass over ice and garnish with Lemon



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=oJkb1Hfij9Q>

MANHATTAN

Ingredients

- Rye Whiskey 45ml
- Sweet Vermouth 15ml
- Angostura Bitters 1 dash
- Ice- Cubed
- Mix- stir and strain
- Garnish – Maraschino Cherry or Orange spiral

Method

- Pour Whiskey, Vermouth and Bitters into a high glass
- Add Ice and stir with bar spoon for 30 seconds
- Strain into a chilled martini glass and garnish with either the Cherry or Orange spiral



Click on the link to view a demonstration - <http://youtu.be/hPZSblmiSac>

Rum Based Cocktails

MAI TAI

Ingredients

- Jamaican Rum 60ml
- Lime juice Freshly Squeezed 20ml
- Orange Curacao 20ml
- Almond syrup 20ml
- Ice- crushed
- Garnish- Lime wheel

Method

- Pour the Rum, Lime juice, Curacao and almond syrup into a shaker over ice.
- Shake and strain into a glass over crushed ice
- Garnish with Lime wheel.



Click on the link to view a demonstration - http://youtu.be/bkT_dxe3Drk

PINA COLADA

Ingredients

- White Rum 45ml
- Dark Rum 30ml
- Cream of Coconut 30ml
- Fresh Cream 30ml
- Pineapple Juice 120ml
- Angostura Bitter 1 dash
- Ice- cubed
- Maraschino Cherry and Pineapple Piece for garnish

Method

- Place all ingredients bar the garish into a blender
- Blend the ingredients until smooth
- Pour into a chilled Hurricane Glass
- Garnish with a Maraschino cherry and Pineapple piece.



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=WyxvsMefndg>

DARK AND STORMY

Ingredients

- Dark Rum 45ml
- Ginger beer 200ml
- Lime wedges 2
- Ice- cubed
- Mix- stir

Method

- Pour Rum into a Highball glass and fill glass with ice.
- Top up the glass with Ginger beer
- Squeeze lime juice from 1 wedge and garnish the remaining Lime wedge.



Click on the link to view a demonstration - http://www.youtube.com/watch?v=gXJG0N6_n_A

Gin Based Cocktails

BRONX MARTINI

Ingredients

- Gin 40ml
- Sweet Vermouth 20ml
- Dry Vermouth 20ml
- Orange juice 20ml
- Ice- cubed
- Mix- shake and strain
- Garnish- orange wedge

Method

- Fill a Martini glass with water and ice and keep to the side to chill
- In a shaker add the ice cubes, Gin, Dry Vermouth, Sweet Vermouth, Orange Juice and shake.
- Remove the ice and water from the Martini glass
- Strain the drink into the chilled Martini glass and garnish with the Orange wedge.



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=f2WBTDYasNw>

DRY MARTINI

Ingredients

- Gin 60mls
- Dry Vermouth 5ml
- Ice- cubed
- Mix- stir strain
- Garnish- 3 olives or Grapefruit spiral

Method

- Fill your Martini glass with ice and water and keep to the side to chill
- In a Boston glass add ice, Gin and Dry Vermouth and stir
- Remove the ice and water from the Martini glass
- Using a strainer pour the cocktail into the Martini glass and garnish with Olives or Grapefruit



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=vcirGsnzFY4&feature=youtu.be>

TOM COLLINS

Ingredients

- Gin 45ml
- Lemon juice (freshly squeezed) 30ml
- Sugar syrup 20ml
- Soda water
- Ice- cubed
- Mix- stir
- Garnish – Lemon wedge and Maraschino Cherry

Method

- In a Boston shaker pour the Lemon Juice, Sugar Syrup and Gin. Add ice and shake.
- Strain into a Highball glass over ice and top with the Soda.
- Garnish with the Lemon and Cherry



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=Y6OwoE3ZncY>

WHITE LADY

Ingredients

- Gin 45ml
- Lemon Juice 45ml
- Triple Sec 45ml
- 1 Egg White
- Ice Cubed

Method

- Pour Gin, Lemon Juice, Triple Sec and Egg White in a Boston shaker
- "Dry shake" (shake without ice) until egg becomes frothy
- Add ice and shake again
- Strain into a Martini Glass



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=4S-vkkkc3jA>

Bourbon Based Cocktails

BOURBON MULE

Ingredients

- Bourbon 30ml
- Ginger beer 150ml
- Mint 4 leaves
- Lime quarter
- Ice- cubed

Method

- In a highball glass muddle the mint leaves
- Add the Ice, Bourbon and Ginger beer
- Squeeze the juice from the lime into the glass and stir



Click on the link to view a demonstration - <http://youtu.be/JE8OTMBj79c>

BOURBON MANHATTAN

Ingredients

- Bourbon 60ml
- Sweet Vermouth 15ml
- Bitters 1 dash
- Ice- cubed
- Maraschino cherry

Method

- In a shaker pour the Bourbon, Sweet Vermouth and bitters over ice
- Shake and strain into a Martini glass
- Garnish with a maraschino cherry



Click on the link to view a demonstration - <http://youtu.be/fGex5GLPgDg>

MINT JULEP

Ingredients

- Bourbon 75ml
- Sugar/simple syrup 15ml
- Fresh Mint Leaves 4-5
- Sprig of Mint to garnish
- Crushed Ice

Method

- In an Old Fashioned Glass muddle the mint leaves with the sugar syrup ensuring not to mash the mint leaves
- Add the Bourbon and stir
- Fill the glass with crushed ice and stir again until the glass is frosty cold
- Garnish with a sprig of mint



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=JJ6UIU14tRM>

Cream Liqueur Based Cocktails

GRASSHOPPER

Ingredients

- White Creme' De Cacao 15mls
- Green Creme' De Menthe 15mls
- Fresh Cream 60mls
- Ice- Cubed

Method

- In a shaker pour the Creme' De Menthe, White Creme' De Cacao and Fresh cream
- Add Ice and shake
- Strain into a Martini glass and serve



Click on the link to view a demonstration - http://www.youtube.com/results?search_query=grasshopper+cocktails

MUDSLIDE

Ingredients

- Vodka 30ml
- Baileys 30ml
- Kahlua 30ml
- Cream 80mls
- Ice- Cubed

Method

- In a shaker pour the Vodka, Baileys, Kahlua and Cream
- Add ice and shake
- Strain into a Martini glass



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=riOwY6WI-IM>

BRANDY ALEXANDER

Ingredients

- Cognac 30ml
- Dark Creme' De Cacao 30ml
- Fresh Cream 30ml
- Ice- Cubed

Method

- In a shaker pour the Cognac, Dark Creme' De Cacao and Fresh cream
- Add Ice and shake Vigorously
- Strain into a Martini glass



Click on the link to view a demonstration - <http://www.youtube.com/watch?v=eTBXwmxHFIQ>