



MASTER MIX: FLAVORING INGREDIENTS

g/150 mL	g/300 mL		TINCTURE INGREDIENT(S)	FORM	INFO
10	20		Grapefruit Peel		Zest
5	10		Lime Peel		Zest
4	8		Bitter/Sour Orange		
3	6		Chinchona Bark		Zest
2	4		Cherry Bark		Chinese
2	4		Gentian		
1	2		Coriander		
1	2		Cubeb Pepper		
.5	1		Melissa/Lemon Balm		
.5	1		Galangal		
.3	1		Hyssop		
.3	1		Lemon Verbena		
.3	.6		Eucalyptus		
.3	.6		Rosemary		
.3	.6		Allspice		
.2	.4		Ceylon Cinnamon		
.2	.4		Cardamom		
.05	.1		Star Anise		
31.3	62.6	←	TOTAL WEIGHT		
	150mL	←	YIELD		

NOTES: 1:5 tincture with crappy 80-proof vodka; start with 140g, add 30 g @ rinse-out (for 150 mL)
 Makes enough for 1.25 L of syrup; 5.6 L tonic equivalent.

INGREDIENTS FOR TONIC SYRUP

mL/200mL	mL/L	INGREDIENT	TYPE	SOURCE
118	590mL	Water		
118	590 g	Sugar	Thai palm or...	
176 mL	880	OR: Simple Syrup		
24 mL	120 mL	Concentrate		
8 g	40 g	Citric Acid		

200 mL syrup = 6 drinks; equiv 900 mL tonic

Qty/20mL	Qty/Liter	INGREDIENT	TYPE	SOURCE
32 mL		Syrup		
40 mL		Gin		
150 mL		Soda Water		
1.8		Fresh Lime, squeezed		

NUMBER 1.0.1

NAME Tonic Water Mix

CONCEPT/STYLE

VERSION

NOTES:

Quinine level should be less than half the FDA allowed level in tonic equivalent (syrup + soda).

1:1 Simple Syrup Mix
 450 g Thai Palm Sugar
 450 mL water
 Yield: 760 mL

1 Liter
 592 g Thai Palm Sugar
 592 mL/g Water

1182 total ingreds
 x 0.846 mix volume