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Preparation of liqueurs from premixed ingredients - recipe suggestions

This information sheet contains recipe suggestions for popular liqueurs. We always have the ingredients necessary for their production in stock, so that they can generally be delivered at short notice.
This is one of the great advantages that premixed ingredients (basic materials consisting of concentrated fruit juices, herbal extracts and flavors) offer: They enable the simple, rapid mixing of spirits in any quantity and regardless of the availability, quality and price of fresh fruits, herbs or flowers.

And one more thing: raw materials contain fruit juice concentrates, which means much less water than would get into the recipe with non-concentrated fruit juice. This gives the liqueur and spirits maker the opportunity to profitably refine home-made distillates with a lower alcohol content or hard-to-sell spirits instead of using fully taxed, purchased fine spirits with 96% vol as an alcoholic ingredient.

More detailed information on the preparation of liqueurs and other flavored spirits and further recipe suggestions can be found in the following information sheets:

- **„Liqueur preparation with premixed ingredients and flavors“** (Ingredients, Recipe development)
- **„Nut spirits“** (Nut spirit / nut spirit / nut liqueur)
- **„Spirits from home-made distillates – recipe suggestions“**
- **„Flavors for flavoring spirits“** (Spirits law and correct use of flavors)
- **„Preparation of liqueur from fruits“**

You can find all the products and additives mentioned in our recipes, some in different container sizes or in organic quality, in the middle of our annual pink catalog **„Brennereitechnologie und –analytik“.**

New: With our new **holiday spice extract, item no. 0855**, made from cinnamon, cloves and orange peel. Each recipe can be adapted to suit your taste and the winter festive season.
The quantities given in the following recipe suggestions refer to the production of around 100 liters of liqueur.

For success, it is important to adhere to the specified order in which the ingredients are gradually mixed together. The next ingredient should only be added and stirred in once the previous ingredient has been stirred in homogeneously or dissolved.
Please be sure to follow the special recommendations when mixing cream liqueurs! They are the prerequisite for stable, permanently homogeneous end products.

The alcohol contents stated in the recipes are to be understood as rough average values with batch-dependent fluctuations. It follows that every freshly produced batch of liqueur must be examined for its actual alcohol content after homogeneous mixing and, if necessary, cooling to 20°C in order to be able to declare it correctly with a maximum deviation of ±0.3% vol.

We are happy to offer you this service in our beverage laboratory **www.weinlabor-schliessmann.de** !

I. Spice, flower and herbal liqueurs

„ANISEE LIQUEUR“ 40 %vol

40,4 l Drinking alcohol, 96 %vol
ca. 20 l Water, softened
37 l Invert sugar syrup, 72,7 %mas
1,5 kg **Basic material “ANIS”** type „Sambuca“, No. 100140, d=0,86 kg/l, 76 %vol, Art.-No. 0800
Fill up to 100 liters with softened water.

“ELDERFLOWER LIQUEUR” 25 %vol

25,7 l Drinking alcohol, 96 %vol
ca. 50 l Water, softened
22 l Invert sugar syrup, 72,7 %mas
0,03 kg Caramel, No. 174700, Art.-No. 0796
0,4 kg citric acid
1,5 kg **Basic material “ELDERFLOWER LIQUEUR”** No. 104680, d=0,98 kg/l, 30 %vol, Art.-No. 0995
Fill up to 100 liters with softened water.

“HERBAL LIQUOR”, german 35 %vol

35,6 l Drinking alcohol, 96 %vol
ca. 50 l Water, softened
13,5 l Invert sugar syrup, 72,7 %mas
3 kg **Basic material „HERBAL“ german**, No. 104880, d=1,01 kg/l, 36 %vol, Art.-No. 0806
Fill up to 100 liters with softened water..

„HERBAL LIQUOR“, Italian 30 %vol

30,25 l Drinking alcohol, 96 %vol
ca. 45 l Water, softened
17 l Invert sugar syrup, 72,7 %mas
3 l Glycerin 99 %, Nr. 173390
3 l Caramel, No. 174700, Art.-No. 0796 **Basic material**
2 kg **„HERBAL“ Ital.**, No. 121950, d= 0,93 kg/l, 53 %vol, Art.-No. 0808
Fill up to 100 liters with softened water.

II. fruit liqueurs

“CHERRY LIQUEUR” 20 %vol

20,3 l Drinking alcohol, 96 %vol
ca. 50 l Water. softened
27 l Invert sugar syrup, 72,7 %mas
6 kg **Basic material „CHERRY“** No.103150, d= 1,20 kg/l, 19 %vol, Art.-No. 0804
Fill up to 100 liters with softened water.

“PEACH LIQUEUR”, yellow 18 %vol

18,7 l Drinking alcohol, 96 %vol
ca. 50 l Water**,** softened
22 l Invert sugar syrup, 72,7 %mas
2,5 kg **Basic material „PEACh“ yellow**, No. 212890, d= 1,20 kg/l, 16 %vol, Art.-No. 0810
Fill up to 100 liters with softened water.

“RED VINEYARD PEACH LIQUEUR”, 20 %vol

20,45 l	Drinking alcohol, 96 %vol
ca. 55 l	Water**,** softened
22 l	Invert sugar syrup, 72,7 %mas
2 kg	**Basic material „PEACH“ red**, No. 221060, d= 1,03 kg/ l, 27 %vol., Art.-No. 0812

Fill up to 100 liters with softened water..

"Quince liqueur", 20 %vol

17,9 l	Drinking alcohol, 96 %vol
ca. 56 l	Water, softened
18,8 l	Invert sugar syrup, 72,7 %mas
10 kg	**Basic material "Quince",** No. 107010, d=1,19 kg/l, 21 %vol, Art.-No. 0818

Fill up to 100 liters with softened water.

“Sloe with rum liqueur”, 30 %vol

29,8 l	Drinking alcohol, 96 %vol
ca. 36 l	Water, softened
26 l	Invert sugar syrup, 72,7 %mas
10 kg	**Basic material "Sloe with rum",** No. 108050 d=1,19 kg/l, 19 %vol, Art.-No. 0817

Fill up to 100 liters with softened water.

„Sloe Gin“, 25 %vol

24,0 l	Drinking alcohol, 96 %vol
ca. 50 l	Water, softened
16,5 l	Invert sugar syrup, 72,7 %mas
9 kg	**Basic material "Sloe Gin",** No. 108092, contains sloe juice concentrate and juniper distillate d = 1,10 kg/l, 26 %vol, Art.-No. 0816
0,5 kg	L-Tartaric acid, Art-No. 5327 (Dissolve in approx. 1 liter of water before adding)

Fill up to 100 liters with softened water.

“Wild raspberry liqueur”, 25 %vol

24,3 l	Drinking alcohol, 96 %vol
ca. 41 l	Water, softened
22,4 l	Invert sugar syrup, 72,7 %mas
15 kg	**Basic material "Wild raspberry",** No. 104580 d = 1,06 kg/l, 16 %vol, Art.-No. 0819

Fill up to 100 liters with softened water.

“WILLIAMS PEAR LIQUEUR”, 30 %vol

30,1 l	Drinking alcohol, 96 %vol
ca. 45 l	Water, softened
22 l	Invert sugar syrup, 72,7 %mas
5 kg	**Basic material „WILLIAMS“**, No. 109690 d = 1,09 kg/l, 27 % Vol., Art.-No. 0815

Fill up to 100 liters with softened water.

„Cream liquer CAPPUCCINO“, 17%vol

2 kg **Cappuccino-flavor**, No. 102120; d=1,01 kg/l, 45 %vol, Art.-No. 0890
8,0 l Drinking alcohol 96 %vol
12 l Water, softened
22 l Invert sugar syrup, 72,7 %mas
7,5 l Glucose syrup, 79 %mas
0,25 l Caramel, No. 174700, Art.-No. 0796

...mix together in this order. If the pH value of this well-mixed mixture is acidic, it should be raised to 7.0-7.4 with 5% food-grade sodium hydroxide solution. Then add this mixture while stirring and slowly…

50 l **Basic material "CREAM LIQUER"**, 17 %vol, Art.-No. 0886, *Allow to flow and mix very well. If necessary, correct the existing alcohol content by adding a little water.*

„Cream lique haselnut“, 17%vol

0,5kg **Haselnut flavor**, No. 900010; d=0,96 kg/l, 32 %vol, Art.-No. 0827
8,8 l Drinking alcohol 96 %vol
23 l Water, softened
15 l Invert sugar syrup, 72,7 %mas
3 l Glucose syrup, 79 %mas
0,4 l Caramel, No. 174700, Art.-No. 0796

...mix together in this order. Further procedure as in “Cream Liqueur CAPPUCCINO”.

„Cream liquer IRISH CREAM“, 17%vol

1,9 l Drinking alcohol 96 %vol *and*
0,5 l Water, softened *mix it; this mixture slowly…*
5 kg **Irish-Cream basic material**, No.104730, d = 0,95 kg/l, 37 %vol, Art.-No. 0889, *mix in, then stir…*
1 l Caramel, No. 174700, Art.-No. 0796 *admit.*

If the pH value of the entire previously well-mixed batch is acidic, it should be raised to 7.0-7.4 with 5% food-grade sodium hydroxide solution. Then slowly incorporate this approach…

93 l **Basic material cream liquer**, 17 %vol, Art.-No. 0886, *mix in and mix the total amount very well.*

If necessary, correct the existing alcohol content by adding a little water.

„Cream liquer NOUGAT“, 17%vol

1kg **Nut-Nougat-flavor**, No. 900010; d=0,96 kg/l, 47 %vol, Art.-No. 0829
8,5 l Drinking alcohol 96 %vol
23,5 l Water, softened Invert
15 l sugar syrup, 72,7 %mas
3 l Glucose syrup, 79 %mas
0,4 l Caramel, No. 174700, Art.-No. 0796

...mix together in this order. Further procedure as for “cream liqueur CAPPUCCINO”.

„Creamliquer CHOCO-Cream with Whiskey“, 17%vol

0,5kg **Choco-Cream-flavor**, No. 121396; d=0,94 kg/l, 52 %vol, Art.-No. 0891
7,8 l Drinking alcohol 96 %vol
18 l Water, softened
1,4 l Whisky (approx. 60%vol)
16 l Invert sugar syrup, 72,7 %mas
7 l Glucose syrup, 79 %mas
0,3 l Caramel, No. 174700, Art.-No. 0796

...mix together in this order. Further procedure as for “cream liqueur CAPPUCCINO”.