

# STILL SPIRITS

## TONIC WATER FLAVOURING KIT

**Clean & refreshing with a well-balanced sweetness and acidity, hints of lemon, and a delicate quinine bitterness.  
Simply mix, carbonate, and serve with your favourite spirit.**

### INSTRUCTIONS

1. Clean and sanitise a 19 L (5 US gal) keg and half fill with hot tap water (approx. 50°C / 122°F).
2. Add the contents of the Flavouring, Sweetener, Citric Acid, and Preservative sachets.
3. Seal the keg then lift and shake if you are able to do so safely, alternatively, keep the keg on the ground and shake from side-to-side for approx. 5 minutes to dissolve the ingredients.
4. Allow the keg to stand for approximately 15 minutes to settle and cool, then open and top up with cold tap water to a final volume of 19 L (5 US Gal).
5. Seal and shake the keg from side to side for approx. 5 minutes before setting the CO<sub>2</sub> pressure on your regulator to 15-20 psi.
6. Refrigerate at approx. 4 °C (39 °F) and leave to carbonate for a minimum of 5-7 days.
7. Once carbonated, vent the gas from the headspace and set the pressure to 10 psi.

NOTE: This process for carbonation is the 'set and forget' method. There are alternative methods that you can use to help speed up the process.

### SERVING & STORAGE

Your tonic is ready to serve with your choice of spirit as soon as it is carbonated. Keep refrigerated, pressurised and consume within 3 months. Serve chilled with your favourite gin spirit for a refreshing G&T.

**Try pairing your tonic water with a spirit made with one of the many delicious Gin Flavourings available in the Still Spirits Flavouring Range.**

