

## Angostura Syrup Batch

### Shelf Life:

30 days refrigerated  
10 days in the rail

### Equipment

#### Checklist:

- 64 vz Measuring Cup
- 12 vz Measuring Cup
- Whisk
- Quart / Gallon Containers  
(depending on batch size)

1. Measure all ingredients into a 1 gallon container.

	Small Batch	Item	Large Batch
<b>Batch Yield</b>	25.5 vz		102 vz
<b>Ingredients</b>	1.5 vz	Angostura Bitters	6 vz
	24 vz	<u>Simple Syrup</u>	96 vz
<b>Storage Container</b>	Quart (1)		Gallon (1)

2. Mix thoroughly with a whisk until all ingredients are evenly incorporated.
3. Immediately after whisking, store into specified storage containers.
4. Label and date product.

**Clean and Reset**