



# Signature Recipe Collection

*One recipe for every flavor — crafted for marketing and sales*

28  
Flavors

CITRUS

COCKTAIL

# Blood Orange

*"The bartender's secret weapon for the perfect citrus cocktail"*

**Pro Tip** Start with 3 drops for a bright top note — add a 4th for full, bold blood orange body.

## Blood Orange Paloma



### INGREDIENTS

- 2 oz blanco tequila
- 4 drops Brewch Blood Orange
- 3 oz fresh grapefruit soda
- 0.5 oz fresh lime juice
- Pinch of sea salt
- Blood orange wheel to garnish

### METHOD

Salt rim the glass. Build over ice: tequila, lime, Brewch Blood Orange. Top with grapefruit soda. Stir gently and garnish.

### Why It Works

Blood Orange's sweet candied citrus with floral layers bridges tequila's agave backbone and grapefruit's bitter edge into one harmonious sip.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

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# Grapefruit Blend

*"Bright ruby citrus meets botanical gin in a glass made for warm evenings"*

**Pro Tip** Brewch Grapefruit Blend delivers clean ruby citrus without astringent rind — no squeezing required.

## Grapefruit Gin Spritz



### INGREDIENTS

- 1.5 oz London Dry gin
- 5 drops Brewch Grapefruit Blend
- 4 oz sparkling water
- 0.5 oz honey syrup
- Fresh thyme sprig
- Grapefruit slice to garnish

### METHOD

Combine gin, honey syrup and Brewch Grapefruit Blend in a highball glass over ice. Top with sparkling water. Slap thyme and drop in to garnish.

### Why It Works

The layered lemon-lime undertones of Grapefruit Blend create a botanical bridge with gin's juniper notes, while honey balances the natural tartness.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

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# Lime Wedge

*"All the squeeze, none of the mess — a mojito reimagined"*

**Pro Tip** Brewch Lime Wedge captures both juice AND skin notes — delivering the full squeeze of a fresh-cut lime in 6 precise drops.

## Brewch Lime Mojito



### INGREDIENTS

- 2 oz white rum
- 6 drops Brewch Lime Wedge
- 1 oz simple syrup
- Fresh mint (8–10 leaves)
- Club soda to top
- Lime wedge & mint sprig to garnish

### METHOD

Muddle mint gently in glass. Add ice, rum, simple syrup and Brewch Lime Wedge. Top with club soda. Stir once and garnish.

### Why It Works

The bright juice and rind character of Lime Wedge cuts through rum's sweetness and amplifies the mint's aromatic lift — creating perfect mojito balance.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

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# Lemonade

*"The childhood classic, elevated for every bar and backyard"*

**Pro Tip** Layer with Brewch Pink Lemonade (3 drops each) for a gorgeous two-tone summer sipper.

## Lemonade Stand Fizz



### INGREDIENTS

- 6 drops Brewch Lemonade
- 1 oz simple syrup
- 5 oz sparkling water
- Handful of fresh ice
- Lemon twist to garnish

### METHOD

Add Brewch Lemonade and simple syrup to a chilled glass. Fill with ice. Top with sparkling water. Express a lemon twist over the glass and drop in.

### Why It Works

The sweet lemonade powder and yellow fruit chew notes of Brewch Lemonade produce an authentically homemade roadside-stand character that no store-bought mixer can replicate.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

CITRUS

MOCKTAIL

# Pink Lemonade

*"Candy-sweet pink citrus with zero-sugar, zero compromise"*

**Pro Tip** No added acidity — Brewch Pink Lemonade avoids the harshness common in lemon extracts, making it perfect for crowd-pleasing, gentle citrus drinks.

## Rose Garden Pink Lemonade Spritz



### INGREDIENTS

- 5 drops Brewch Pink Lemonade
- 1 oz rose water syrup
- 5 oz sparkling water
- Edible rose petals
- Fresh raspberries

### METHOD

Build in a wine glass over crushed ice. Add rose water syrup, then Brewch Pink Lemonade. Top with sparkling water. Float rose petals and raspberries.

### Why It Works

Pink Lemonade's candy-like sweetness and distinct pink profile pairs effortlessly with floral rose, creating an Instagram-ready mocktail with layered depth.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TEA

MOCKTAIL

# Lemon Tea

*"A summer classic powered by the most versatile Brewch base flavor"*

**Pro Tip** Lemon Tea's dark, sweet tea notes layer beautifully into cold-brewed tea bases — it IS the tea profile, not just a flavoring on top.

## Southern Lemon Tea Arnold Palmer



### INGREDIENTS

- 5 drops Brewch Lemon Tea
- 8 oz cold-brewed black tea
- 1 oz honey syrup
- Lemon slice to garnish
- Fresh mint optional

### METHOD

Brew black tea and chill. In a tall glass over ice, combine cold tea, honey syrup and Brewch Lemon Tea. Stir well. Garnish with lemon.

### Why It Works

Brewch Lemon Tea was built as a beverage base, not just an accent — its rich herbal citrus body fills the full mid-palate of iced tea with effortless authenticity.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TROPICAL

SELTZER

# Sweet Mango

*"Three drops. Pure tropical bliss. Zero sugar, zero effort."*

**Pro Tip** CRITICAL: Use exactly 3 drops per 12 oz. Sweet Mango is intensely concentrated — too much and the flavor overpowers. Precision is the secret.

## Candy Mango Seltzer



### INGREDIENTS

- 3 drops Brewch Sweet Mango
- 12 oz sparkling water (chilled)
- Optional: squeeze of lime for brightness

### METHOD

Add Brewch Sweet Mango directly to sparkling water. Swirl gently — do not shake. Sip immediately while carbonation is peak fresh.

### Why It Works

Sweet Mango's candy-forward tropical character hits the palate with full ripe mango intensity at an ultra-low dose — making it the most cost-effective premium seltzer flavor in your lineup.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TROPICAL

COCKTAIL

# Passion Fruit

*"The iconic New Orleans cocktail finds its perfect tropical heart"*

**Pro Tip** Passion Fruit delivers tart-sweet pulp character with genuine seedy texture notes — no artificial perfume. It defines the classic hurricane.

## Louisiana Hurricane



### INGREDIENTS

- 2 oz dark rum
- 1 oz white rum
- 5 drops Brewch Passion Fruit
- 1 oz simple syrup
- 1 oz fresh lime juice
- Orange slice & cherry to garnish

### METHOD

Shake all liquid ingredients with ice. Strain into a hurricane glass over fresh ice. Garnish with orange and cherry flag.

### Why It Works

The vibrant tart-sweet of Brewch Passion Fruit anchors dark rum's depth and lime's acidity into the iconic layered tropical flavor that makes the Hurricane a New Orleans legend.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TROPICAL

COCKTAIL

# Mango Pineapple Passion

*"Three fruits, one drop, one unforgettable cocktail"*

**Pro Tip** One bottle replaces three fruit purées — mango, pineapple, and passion fruit in every drop. No blending, no waste, no prep.

## Island Mai Tai



### INGREDIENTS

- 2 oz aged rum
- 5 drops Brewch Mango Pineapple Passion
- 0.75 oz orgeat
- 0.5 oz orange curaçao
- 0.5 oz fresh lime juice
- Mint sprig & pineapple flag

### METHOD

Shake rum, lime, orgeat, curaçao and Brewch Mango Pineapple Passion with ice. Pour over crushed ice. Float dark rum if desired. Garnish.

### Why It Works

Brewch Mango Pineapple Passion's juicy, beachy tropical blend amplifies rum's molasses character and delivers the island fruit complexity that defines a true craft mai tai.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TROPICAL

COCKTAIL

# Sweet Coconut

*"Fresh coconut water vibes without the heavy cream"*

**Pro Tip** Sweet Coconut is a fresh, light coconut water style — layer it with coconut cream for a fuller piña colada or use alone for a lighter tropical spritz.

## Brewch Piña Colada



### INGREDIENTS

- 2 oz white rum
- 5 drops Brewch Sweet Coconut
- 2 oz pineapple juice
- 1 oz coconut cream
- Pineapple wedge & toasted coconut

### METHOD

Blend all ingredients with 1 cup of ice until smooth. Pour into a chilled glass. Garnish with pineapple and a sprinkle of toasted coconut.

### Why It Works

Sweet Coconut's pina colada versatility and fresh white coconut notes lift pineapple juice out of the ordinary, creating tropical depth without the heavy coconut cream calorie load.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TROPICAL

SELTZER

# Guava Berry

*"Southern exotic flavors, Italian soda sophistication"*

**Pro Tip** The tart Guava Berry profile provides natural acidity that prevents the cream float from curdling — a natural flavor chemistry advantage.

## Guava Berry Italian Soda



### INGREDIENTS

- 4 drops Brewch Guava Berry
- 2 oz half-and-half (or oat milk)
- 8 oz sparkling water
- Ice
- Fresh berries to garnish

### METHOD

Add Brewch Guava Berry to the bottom of a tall glass over ice. Pour in sparkling water. Gently float half-and-half on top without stirring. Garnish.

### Why It Works

Guava Berry's berry-forward tropical sweetness with floral notes and natural acidity creates the perfect Italian soda balance — bright, creamy, and visually stunning.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

TROPICAL

COCKTAIL

# Manna Fruit

*"Five island fruits in one drop. The ultimate tropical powerhouse."*

**Pro Tip** Manna Fruit harmonizes mango, pineapple, guava, passion fruit and coconut — giving the classic zombie cocktail every island dimension it deserves in one bottle.

## Zombie Cocktail — Manna Style



### INGREDIENTS

- 1 oz white rum
- 1 oz dark rum
- 0.5 oz overproof rum
- 5 drops Brewch Manna Fruit
- 0.5 oz grenadine
- 1 oz fresh lime juice
- Mint sprig & orange flag

### METHOD

Shake white rum, dark rum, Manna Fruit, grenadine and lime with ice. Strain into a zombie glass over crushed ice. Float overproof rum. Garnish.

### Why It Works

The candied mellowness and complete tropical profile of Manna Fruit integrates with three rum layers seamlessly, delivering the iconic zombie's depth without any fruit juice prep.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

# Mocha

*"The coffee cocktail revolution — richer, bolder, naturally"*

**Pro Tip** Brewch Mocha intensifies the coffee-chocolate mid-palate of the espresso martini — transforming a good cocktail into a signature one.

## Espresso Mocha Martini



### INGREDIENTS

- 2 oz vodka
- 1 oz coffee liqueur
- 5 drops Brewch Mocha
- 1 oz fresh espresso (cooled)
- 3 espresso beans to garnish

### METHOD

Shake all ingredients with ice vigorously until frothy. Double-strain into a chilled coupe. Float three espresso beans on top of the foam.

### Why It Works

The rich velvety mocha fusion of premium coffee and milk chocolate extract deepens espresso's bitter edge into a rounded, dessert-forward cocktail that finishes clean with no artificial sweetness.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

DESSERT

COCKTAIL

# Horchata

*"The Mexican cantina classic — now behind every great bar"*

**Pro Tip** For Mexican Coffee, add Brewch Horchata to your Café de Olla recipe — the rice milk and cinnamon create the signature complexity that defines the traditional drink.

## Horchata Rum Cocktail



### INGREDIENTS

- 2 oz dark rum
- 5 drops Brewch Horchata
- 1 oz cream
- 0.5 oz cinnamon syrup
- Ground cinnamon to dust
- Cinnamon stick garnish

### METHOD

Shake rum, cream, Brewch Horchata and cinnamon syrup with ice. Strain into a rocks glass over a large ice cube. Dust with cinnamon.

### Why It Works

Horchata's rich cinnamon rice-milk profile locks into dark rum's molasses character and cream's texture, creating the authentic agua fresca depth that makes every sip feel like a cantina experience.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

DESSERT

COFFEE

# Blueberry Muffin

*"Breakfast in a cup — your café's next signature syrup"*

**Pro Tip** Build a Brewch Blueberry Muffin simple syrup (1:50 ratio) for high-volume café service — it outperforms any commercial barista syrup at a fraction of the cost.

## Blueberry Muffin Latte



### INGREDIENTS

- 5 drops Brewch Blueberry Muffin
- 2 oz espresso
- 6 oz steamed oat milk
- 0.5 oz vanilla syrup
- Blueberry sauce drizzle optional

### METHOD

Pull espresso shots into your cup. Add Brewch Blueberry Muffin and vanilla syrup. Steam oat milk and pour. Drizzle blueberry sauce if desired.

### Why It Works

The warm vanilla, spiced baked muffin base and juicy blueberry burst notes of Brewch integrate seamlessly into espresso's roast character — creating an oven-fresh café experience in every cup.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

DESSERT

COCKTAIL

# Cookie Dough

*"The dessert cocktail that turns heads and starts conversations"*

**Pro Tip** Cookie Dough's buttery brown sugar and flour notes layer with bourbon's oak warmth into a dessert old fashioned that feels intentional, not gimmicky.

## Cookie Dough Old Fashioned



### INGREDIENTS

- 2 oz bourbon
- 4 drops Brewch Cookie Dough
- 2 dashes Angostura bitters
- 1 tsp brown sugar syrup
- Orange peel to express

### METHOD

Add brown sugar syrup and bitters to a rocks glass. Add bourbon and Brewch Cookie Dough. Stir with a large ice cube for 30 seconds. Express orange peel.

### Why It Works

The raw dough character of Brewch — buttery, brown sugar, vanilla-forward — speaks the same language as bourbon's caramel undertones, creating a naturally harmonious dessert cocktail.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

SPICE

COFFEE

# Chai Spice

*"The café's most-requested spice flavor — now in one bottle"*

**Pro Tip** Brewch Chai Spice simple syrup (1:50) eliminates the need for a dedicated chai concentrate — one bottle handles both chai latte syrup and spiced cocktail mixing.

## Chai Spice Dirty Chai Latte



### INGREDIENTS

- 5 drops Brewch Chai Spice
- 1 oz espresso
- 8 oz steamed milk (or oat milk)
- 1 oz vanilla syrup
- Cinnamon dust to finish

### METHOD

Add Brewch Chai Spice and vanilla syrup to your cup. Pull espresso shot over them. Steam milk and pour. Dust cinnamon on foam.

### Why It Works

The cardamom, cinnamon, clove and nutmeg harmony of Brewch Chai Spice integrates with espresso's body rather than fighting it — producing an authentic cozy café spice profile in one pour.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

SPECIALTY

MOCKTAIL

# Oak Barrel

*"The mocktail that convinces even the skeptics"*

**Pro Tip** Oak Barrel must be used sparingly — 3 to 4 drops maximum. This is the most potent Brewch flavor. Its dry wood, vanilla and tannin notes are built for precision, not volume.

## Virgin Barrel-Aged Old Fashioned



### INGREDIENTS

- 4 drops Brewch Oak Barrel
- 2 oz non-alcoholic whiskey base (e.g. Seedlip Spice)
- 1 tsp maple syrup
- 2 dashes aromatic bitters
- Orange peel expressed
- Brandied cherry to garnish

### METHOD

Combine all ingredients in a mixing glass with ice. Stir 40 rotations until well-chilled. Strain into a rocks glass over a king cube. Express orange peel.

### Why It Works

Brewch Oak Barrel replicates traditional barrel aging's complexity — dry wood notes, vanilla, subtle tannins — giving a non-alcoholic cocktail the aged spirit depth that makes it undeniably convincing.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

DESSERT

COFFEE

# Butterscotch

*"The ultimate indulgent coffee upgrade for your home café"*

**Pro Tip** Brewch Butterscotch at 1–5% creates simple syrups that outperform commercial caramel latte syrups — rich, buttery, and genuinely dessert-forward.

# Butterscotch Caramel Latte



## INGREDIENTS

- 5 drops Brewch Butterscotch
- 2 oz espresso
- 6 oz steamed milk
- 1 oz caramel syrup
- Whipped cream & caramel drizzle

## METHOD

Add Brewch Butterscotch and caramel syrup to cup. Pour espresso over. Steam milk and pour. Top with whipped cream and caramel drizzle.

## Why It Works

Butterscotch's buttery, smooth, caramel-dessert character amplifies espresso's natural sweetness without overpowering roast notes — creating an indulgent coffeehouse-caliber latte with professional results.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

# Sangria

*"All the festive red wine spirit. Zero alcohol. Zero compromise."*

**Pro Tip** Start with 2 drops in seltzer for a lighter spritzer — increase to 4 for the full dark, sweet mock-red-wine sangria experience.

## Sparkling Sangria Mocktail



### INGREDIENTS

- 4 drops Brewch Sangria
- 4 oz sparkling grape juice
- 2 oz sparkling water
- Sliced orange, peach, and cherry
- Fresh mint to garnish

### METHOD

Add Brewch Sangria to a large wine glass filled with ice. Pour sparkling grape juice and water. Stir gently. Drop in fresh fruit slices and mint.

### Why It Works

Brewch Sangria captures dark red wine depth with orange citrus, cherry, peach and blackberry notes — giving the iconic celebration drink all of its festive complexity without a single drop of alcohol.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

SEASONAL

COFFEE

# Pumpkin Bread

*"Your autumn menu's secret weapon — naturally"*

**Pro Tip** Pumpkin Bread pairs brilliantly with bourbon or scotch in mocktails — add 4 drops to an alcohol-free whiskey base for an unexpected fall old fashioned.

## Pumpkin Bread Latte



### INGREDIENTS

- 5 drops Brewch Pumpkin Bread
- 2 oz espresso
- 6 oz steamed oat milk
- 1 oz brown sugar syrup
- Pumpkin pie spice dust
- Whipped cream

### METHOD

Add Brewch Pumpkin Bread and brown sugar syrup to cup. Pour espresso. Steam oat milk and pour. Top with whipped cream and pumpkin spice dust.

### Why It Works

The warm pumpkin, spice, and baked bread character of Brewch integrates with espresso's roast and oat milk's creaminess — delivering the autumn coffee experience that drives seasonal café sales.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

PREMIUM

COCKTAIL

# Yuzu

*"Japanese citrus sophistication in a summer classic"*

**Pro Tip** Yuzu's white grapefruit, lemon and lime profile is layerable with virtually any bright fruit — try 3 drops Yuzu + 2 drops Blood Orange for a signature citrus fusion.

## Yuzu Gin & Tonic



### INGREDIENTS

- 2 oz premium gin
- 5 drops Brewch Yuzu
- 5 oz premium tonic water
- Cucumber ribbon
- Fresh shiso leaf optional

### METHOD

Fill a balloon gin glass with ice. Pour gin and Brewch Yuzu. Top with tonic. Gently stir once. Garnish with cucumber ribbon and shiso.

### Why It Works

Brewch Yuzu's brilliantly balanced three-citrus profile — white grapefruit brightness, lemon body, lime crispness — bridges gin's botanicals with tonic's bitter minerality in a perfectly saturated, fancy G&T.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

PREMIUM

SELTZER

# Mandarin Orange

*"The boutique mandarin seltzer you cannot find anywhere else"*

**Pro Tip** Replace orange liqueur and triple sec in mocktails with Brewch Mandarin Orange — the sweet mandarin-tangerine profile is a natural triple sec substitute.

## Suemo Citrus Fresca



### INGREDIENTS

- 4 drops Brewch Suemo Citrus
- 12 oz premium sparkling water
- Optional: 0.5 oz hibiscus syrup for color

### METHOD

Add Brewch Mandarin Orange directly to sparkling water in a tall glass over ice. Swirl gently. Add hibiscus syrup if using — it cascades beautifully. Serve immediately.

### Why It Works

Mandarin Orange's hybrid mandarin orange profile — sweet, juicy, bright, and low-acid — produces the most refined premium seltzer in the Brewch lineup, delivering artisan Italian soda quality at home.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

CITRUS

SELTZER

# Tangerine

*"Nostalgic orange soda energy — made naturally"*

**Pro Tip** Tangerine's mellow orange soda character makes it the most universally crowd-pleasing Brewch flavor — no sharp citrus rind, just familiar sweet aromatic tangerine.

## Tangerine Orange Soda



### INGREDIENTS

- 5 drops Brewch Tangerine
- 1 oz simple syrup
- 10 oz sparkling water
- Orange slice to garnish

### METHOD

Add Brewch Tangerine and simple syrup to a chilled glass over ice. Pour sparkling water slowly to preserve carbonation. Garnish with orange slice.

### Why It Works

The fleshy, sweet, rind-free tangerine profile of Brewch recreates the beloved familiarity of classic orange soda — but with natural ingredients and zero sugar.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

CITRUS

SELTZER

# Red Grapefruit

*"Crisp, tart, and unapologetically bold — the premium citrus seltzer"*

**Pro Tip** Red Grapefruit delivers ruby red depth with minimal astringent rind — making it ideal for the refreshing, clear citrus burst that defines premium craft seltzer.

## Ruby Red Grapefruit Seltzer



### INGREDIENTS

- 4 drops Brewch Red Grapefruit
- 12 oz sparkling water
- Optional: pinch of Himalayan salt to enhance brightness

### METHOD

Add Brewch Red Grapefruit to sparkling water over ice. Add pinch of salt if using — it amplifies the natural citrus brightness. Swirl gently.

### Why It Works

Brewch Red Grapefruit's bright, crisp, slightly tart profile translates directly into sparkling water with high citrus fidelity — giving craft seltzer makers a grapefruit flavor that tastes genuinely fresh.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

EXOTIC

COCKTAIL

# Guanabana

*"The rare soursop flavor that makes every guest ask: what IS that?"*

**Pro Tip** Guanabana's aromatic soursop character is a show-stopping conversation starter — its melon-citrus-exotic notes pair beautifully with sparkling apple and citrus notes in mocktails.

## Guanabana Rum Punch



### INGREDIENTS

- 2 oz coconut rum
- 4 drops Brewch Guanabana
- 2 oz sparkling water
- 1 oz lime juice
- 0.5 oz simple syrup
- Lime wheel to garnish

### METHOD

Shake coconut rum, lime, syrup and Brewch Guanabana with ice. Strain into a rocks glass over ice. Top with sparkling water. Garnish with lime wheel.

### Why It Works

Brewch Guanabana's smooth citrus tang and exotic tropical depth integrates with coconut rum's sweetness to produce an island rum punch with genuinely rare flavor complexity.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

EXOTIC

SELTZER

# Jackfruit

*"Southeast Asia's most intriguing fruit — now in a 2 oz bottle"*

**Pro Tip** Jackfruit is Brewch's most potent exotic — just 2 to 3 drops per 100ml is enough for a strong, distinctive tropical top note. Go easy.

## Jackfruit Lime Soda



### INGREDIENTS

- 2 drops Brewch Jackfruit
- 2 drops Brewch Lime Wedge
- 12 oz sparkling water
- Cucumber ribbon to garnish

### METHOD

Add Brewch Jackfruit and Lime Wedge drops directly to sparkling water over ice. Swirl once. Garnish with cucumber ribbon for a refreshing contrast.

### Why It Works

Jackfruit's bubblegum-like sweetness and pineapple hints pair with Lime Wedge's crisp skin notes to create a layered, adventurous craft soda that rewards curious palates.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

SYSTEM

SPECIALTY

# Miracle Mixer

*"The flavor system enhancer that makes every Brewch recipe work better"*

**Pro Tip** Originally created to fix sour kombucha and stevia-sweetened beverages, Miracle Mixer works in virtually everything. In cocktails, it increases mouthfeel of fruits. In seltzer, it assists flavor emulsification. Use at 1–2 drops ONLY.

# Miracle Mixer Kombucha Rescue



## INGREDIENTS

- 1–2 drops Brewch Miracle Mixer per 100ml
- Your choice of Brewch flavor (5 drops per 100ml)
- Your beverage base (kombucha, seltzer, cocktail, etc.)

## METHOD

Add Miracle Mixer FIRST, then add your chosen Brewch flavor. In kombucha, add after F1 fermentation before F2. In cocktails and mocktails, add to the shaker before ice.

### Why It Works

Miracle Mixer's natural acacia tree sap extract acts as a flavor bridge — softening harsh acid notes, enhancing keto sweetener potency, and improving flavor integration across every Brewch application.

Dosing: Start with 3 drops per 100ml • Subtle: 2–3 drops • Complete: 5–6 drops • Bold: 8–10 drops • 30 drops = 1ml

BREWCH

# Flavor Magic Starts Here.



Natural • Sugar-Free • Keto • Water-Soluble • Probiotic-Safe

2 oz makes up to 16 gallons • 30 drops = 1 ml • Start with 3 drops, adjust to taste