



Impressence Lemon, Lime & Bitters Keg Kit.

Soft Drink Ready to Keg Kit.

Simply mix, carbonate and enjoy!

For best results ensure the beverage is fully carbonated before consuming and allow the keg to condition over 1-2 weeks as the flavour will settle and improve over time.

For a less sweet option simply reduce the white sugar addition.

Non-Alcoholic Sparkling Lemon, Lime & Bitters (9.5 Litre keg).

1. Add a litre of boiling water to your keg.
2. Add 325g White Sugar.
3. Add 1 x Impressence Lemon, Lime & Bitters Flavour Shot sachets to your 9.5 Litre Ball Lock Keg.
4. Top up to 9.5 litres with water.
5. Add 1 x FermStop sachets. Critical – add after the keg has been topped up.
6. Mix Keg Contents Well.
7. Carbonate to 3.5 volumes CO₂ (Refer to KegLand Set and Forget CO₂ Carbonation Chart for regulator pressure and keg temperature). [Optimum 20psi at 2°C]

Non-Alcoholic Sparkling Lemon, Lime & Bitters (19 Litre keg).

1. Add 2 litres of boiling water to your keg.
2. Add 650g White Sugar.
3. Add 2 x Impressence Lemon, Lime & Bitters Flavour Shot sachets to your 19 Litre Ball Lock Keg.
4. Top up to 19 litres with water.
5. Add 2 x FermStop sachets. Critical – add after the keg has been topped up.
6. Mix Keg Contents Well.
7. Carbonate to 3.5 volumes CO₂ (Refer to KegLand Set and Forget CO₂ Carbonation Chart for regulator pressure and keg temperature). [Optimum 20psi at 2°C]

Lemon, Lime & Bitters 9.5 Litre Keg Kit Instructions (ABV 5.9%)

1. Add 1 litre of boiling water to your keg.
2. Add 325g White Sugar.
3. Add 1.4 litres of vodka (40% distilled alcohol) to the keg.
4. Add 1 x Impressence Lemon, Lime & Bitters Flavour Shot sachets to your 9.5 Litre Ball Lock Keg.
5. Top up to 9.5 litres with water.
6. Add 1 x FermStop sachets. Critical – add after the keg has been topped up.
7. Mix Keg Contents Well.
8. Carbonate to 3.5 volumes CO₂ (Refer to KegLand Set and Forget CO₂ Carbonation Chart for regulator pressure and keg temperature). [Optimum 20psi at 2°C]

Lemon, Lime & Bitters 19 Litre Keg Kit Instructions (ABV 5.9%)

1. Add 2 litres of boiling water to your keg.
2. Add 650g White Sugar.
3. Add 2.8 litres of vodka (40% distilled alcohol) to the keg.
4. Add 2 x Impressence Lemon, Lime & Bitters Flavour Shot sachets to your 9.5 Litre Ball Lock Keg.
5. Top up to 19 litres with water.
6. Add 2 x FermStop sachets. Critical – add after the keg has been topped up.
7. Mix Keg Contents Well.
8. Carbonate to 3.5 volumes CO₂ (Refer to KegLand Set and Forget CO₂ Carbonation Chart for regulator pressure and keg temperature). [Optimum 20psi at 2°C]