夏日柑橘气泡饮

Shopping + preparation / Prepared September 12, 2026

Servings	Total served volume	Pour per serving
20	3,600 mL	180 mL

Dilution water	Estimated ABV	US standard drinks / serving
0 mL (0%)	0.0%	0.00

01 Pick up & check off

Ingredient	Required	Pack / yield	Buy	Left over
☐ Juice: 橙汁	1,200 mL	1,000 mL	2 packs	800 mL
☐ Juice: 鲜榨青柠汁	300 mL	1,000 mL	1 pack	700 mL
☐ Syrup: 原味糖浆	300 mL	500 mL	1 pack	200 mL
☐ Mixers: 苏打水	1,800 mL	330 mL	6 packs	180 mL

02 Planning assumptions

- Built preparation; 0% water is applied to the full undiluted recipe volume, including ingredients added at service.
- The 27% shaken, 22% stirred and 0% built presets are adjustable planning assumptions. Actual ice melt, texture and taste vary; the recipe has not been taste-tested by this calculator.
- Volumes are additive estimates before any further ice melt. ABV uses your ingredient labels; one US standard drink is 0.6 US fl oz of pure alcohol.
- Purchases round up to whole packs, starting with no stock on hand. Pack sizes are editable estimates; juice quantities refer to liquid juice, not whole fruit.
- Matching ingredient names are combined for shopping when category, ABV and pack size agree. Leftover is purchased liquid minus recipe need.

Prep notes / buyer, substitutions, items checked

Planning references / Check the recipe and taste before service.

BatchPour / batch plan: https://batchpour.com/tools/batch
Diageo Bar Academy / dilution planning: https://www.diageobaracademy.com/es-lac/home/habilidades-y-tecnicas-de-bartender-articulos/cocteles-en-batch-de-otro-nivel

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Keep beside the batch / Prepared September 12, 2026

03 Measure the recipe

Ingredient	Per serving	Whole batch	When to add
橙汁	60 mL	1,200 mL	Batch base
鲜榨青柠汁	15 mL	300 mL	Batch base
原味糖浆	15 mL	300 mL	Batch base
苏打水	90 mL	1,800 mL	At service
Dilution water	0 mL	0 mL	Batch base

04 Prepare & serve

1. Measure the batch-base ingredients: 橙汁 1,200 mL; 鲜榨青柠汁 300 mL; 原味糖浆 300 mL.
2. No dilution water is included in this plan.
3. Combine the batch base and chill before serving. Keep perishable ingredients refrigerated and follow their storage instructions.
4. For each serving, pour 90 mL of batch base, then add 90 mL 苏打水. Keep sparkling ingredients sealed until service.
5. Ice and garnish: plan separately. Servings are drinks, not a guest count.

05 Your plan notes

服务前保持苏打水密封冷藏。每杯先倒90 mL基底，再加90 mL苏打水。橙片与冰块另备。

Service notes / taste adjustments, timing, handoff