



extract grand mariner ALCOFERM 2% 100 ml

ALCOFERM Extracts

Extracts that can be used for liqueur making or as a taste improver for wines and beers. The amount of extract to use when making liqueur: e.g. 1% = 1 litre extract for 100 l of liqueur. With a liqueur recipe on every bottle. May not be used in commercial wines!

Making your own sugar syrup is very easy: by dissolving 1,05 kg of granulated sugar in 1 l of water you'll get 1,66 litres of sugar syrup of 65%. Dissolving 633 g of granulated sugar into 600 ml of water will get you 1 litre of sugar syrup of 65%. Always stir thoroughly until the sugar is completely dissolved.

Grand mariner 2%

100 ml is sufficient for 5 litres of liqueur

1 l is sufficient for 50 litres of liqueur



Specification

Packing dimensions and weight:

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|----------|---------------|
| Weight | 0.108 kg |
| Length | 4 cm |
| Height | 10 cm |
| Width | 4 cm |
| EAN code | 5425000395669 |