

Mixology Techniques

Mixology Techniques – Quick Reference Notes

1. Foundations of a Good Drink

Element	Why It Matters	Typical Values
Balance	Harmony between sweet, sour, bitter, salty, and umami	2:1:½ (sweet:sour:bitters) is a common starting point
Temperature	Affects aroma release, mouthfeel, and dilution	Ice?cold for most cocktails; warm for some punches
Dilution	Softens alcohol bite, opens flavors	20–30?% water added during shaking or stirring (??2–3?oz per 2?oz spirit)
Presentation	Visual cue for aroma & perception	Glassware, garnish, rim, and layering

2. Core Techniques

Technique	Purpose	Typical Tools	Step?by?Step Summary
Shake (Boston or Cobbler)	Rapid chilling, heavy dilution, aeration; integrates ingredients with solids (fruit, egg whites)	Shaker tin, mixing glass, strainer, ice	1. Add all ingredients to tin (no ice for “dry shake”). 2. Add ice (if not dry?shaken). 3. Close tightly; shake 10?15? sec (??12–15 vigorous back?and?forth motions). 4. Double?strain into glass.
Stir	Gentle chilling, minimal dilution, preserves clarity & texture	Mixing glass, bar spoon, Hawthorne strainer	1. Fill mixing glass with ice. 2. Add ingredients. 3. Stir clockwise 20–30?sec (??10?12 full circles). 4. Strain into appropriate glass.

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Technique	Purpose	Typical Tools	Step-by-Step Summary
Build	Simple, fast; retains individual layer flavors	Jigger, bar spoon, glass, ice	1. Add ice to glass. 2. Add spirits, then mixers in order of density (heavier ? lighter). 3. Stir gently if needed.
Muddle	Extracts fresh juice, essential oils, and sugars from herbs, fruit, or spices	Muddler (wood or stainless), sturdy glass	1. Place ingredient(s) at bottom. 2. Press gently; avoid crushing seeds (bitter). 3. Add liquids and continue with chosen technique.
Layer / Float	Visual effect and flavor sequencing; denser liquids sit below lighter ones	Bar spoon (back of), steady hand	1. Pour base layer. 2. Slowly pour lighter liquid over back of spoon to create a clean line.
Rim	Adds aromatic or flavor accent (salt, sugar, spices)	Small plate, shallow dish, citrus wedge	1. Moisten rim with juice or spirit. 2. Dip into desired coating.
Garnish	Completes aroma profile and visual cue	Peeler, tweezers, cocktail picks	1. Choose garnish that mirrors primary flavor (e.g., lemon twist for citrus-forward drinks). 2. Express oils over glass (for citrus).
Infuse	Imparts long-term flavor from herbs, spices, or fruit	Jar, sealable bottle, fine strainer	1. Combine base spirit + flavoring (ratio 1?L?:?30?60? g). 2. Store 12?48?h (taste daily). 3. Filter and use as a base spirit.

**Clarify