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Cocktail Mixology Skills Course (Virtual Classroom) [🔗](#)

		RECOM- MENDE	NICE TO HAVE	
	Vodka x 150ml Substitute: Non-alcoholic spirits – Available at most major supermarkets, or water if you only want to practice the techniques.			Ingredients Commonly available and recommended if you want to make and taste the cocktails.
	Ginger Beer x 150ml Recommended to get a single can or small bottle.			
	Sugar Syrup x 30ml Make sugar syrup yourself by dissolving 1 part sugar in 1 part boiling water, or you can purchase it at most bottle shops.			
	Limes x 2 You could use lime juice as alternative but fresh limes are best.			
	Ice x 4-5 large cups Ice purchased in a bag from a supermarket, bottle shop or service station is best, but ice from your freezer tray is ok to use.			
	Boston Cocktail Shaker This is an industry standard shaker. It has a large and small tin (or glass) and is the best type to learn on.			Equipment Use your own gear or order these 7 items as a kit from Kubarz at a discounted rate of only \$79 (normally \$99).
	Hawthorn Strainer			
	Conical Strainer			
	Pourers x 2 It is best to have 2 for this course, but one should be fine.			
	Muddler			
	Double Jigger This is the type of jigger (measure) with a 15ml end and a 30 ml end.			<div>  <p>Cocktail Mixology Kit + FREE Shipping</p> <p>Only \$79 (normally \$99)</p> <p>ORDER NOW</p> </div>
	Bar Spoon Substitute: any long-handled spoon.			
	Pouring Bottle Any empty spirit or wine bottle is perfect, with pourer & filled with water so you can practice pouring technique.			
	Knife & Chopping Board To cut the limes.			
	Citrus Squeezer / Hand Juicer To squeeze the limes.			
	Hi Ball Glass Substitute: You could also use a juice glass.			Glassware Don't be too concerned about having the exact glassware - your cocktails will taste great regardless.
	Martini Glass Substitute: You could also use a coupe or wine glass.			
	Rocks Glass Substitute: You could also use any short glass.	