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## Pink Bitterness Gin

There is sweetness in this bitter love.

Ref. Gin.4.02

If you like the soft bitter taste of pink grapefruit and fresh agrum. This is your gin! Soft and sweet hints of grapefruit and vanilla in the nose. A very fruity and soft gin with a fresh aftertouch.

**Color:** light yellow  
**Tonic:** Schweppes Premium Mixer Pink Pepper  
**Garnish:** pink pepper, vanilla, ...

### INGREDIENTS



Grapefruit  
 peel 6 gr  
 pulp 8 gr



Lemon zest  
 2 gr



Juniper  
 (4 berries)  
 0.4 gr



Vanilla  
 powder  
 0.1 gr



Orange peel  
 0.7 gr



Licorice  
 0.2 gr



Pink pepper  
 0.4 gr



Cardamom  
 2 seeds



Coriander  
 0.4 gr



Basic Quality  
 Gin  
 500 ml

1. Cut the V60 filter up to the estimated height of the ingredients.
2. Split the pulp of the grapefruit from the peel. Cut in cubes. Put the peel on the bottom of the filter and cover with the pulp.
3. Add a pinch of vanilla powder.
4. Slightly crush the coriander, cardamom and pink pepper in a mortar.
5. Add the crushed coriander, cardamom, pink pepper and licorice on top of the ingredients.
6. Slightly crush the juniper berries with your fingers and add them on top of the ingredients.
7. Cut the lemon zest in small strips and put them on top.
8. Tear the dried orange peel in small pieces with your fingers and sprinkle on top of the lemon zests.
9. Cover the ingredients with a top filter
10. Add the basic gin.
11. Adjust dripping speed to 1 drip per second. Allow time and gravity to do the work.