

Cocktail Measurement Conversion Chart

Every pour a recipe asks for, in US ounces, millilitres and kitchen spoons. Bartenders round 1 oz to 30 ml; the exact figure is 29.57 ml, a difference no drink will notice.

OUNCES, MILLILITRES, SPOONS

US OUNCES	MILLILITRES	SPOONS	WHERE YOU MEET IT
⅛ oz	3.75 ml	¾ tsp	a rinse of absinthe
¼ oz	7.5 ml	1½ tsp	syrup in a Mai Tai, the bar spoon of sugar
⅓ oz	10 ml	2 tsp	a sweetener in modern specs
½ oz	15 ml	1 tbsp	liqueurs, syrups, the 'half' of a jigger
¾ oz	22.5 ml	1½ tbsp	citrus in most sours and Daiquiris
1 oz	30 ml	2 tbsp	the small cup of a double jigger · a 'pony'
1½ oz	45 ml	3 tbsp	a US shot · the classic base spirit pour
2 oz	60 ml	¼ cup	the large cup of a double jigger · a stirred drink's spirit
3 oz	90 ml	6 tbsp	a top of soda or ginger beer
4 oz	120 ml	½ cup	Champagne in a French 75
8 oz	240 ml	1 cup	batching starts here

THE SMALL MEASURES

MEASURE	ABOUT
Dash	⅛ tsp · 0.6–1 ml, one shake of a bitters bottle
Drop	a twentieth of a ml · from a dropper or a dasher
Bar spoon	about 1 tsp · 5 ml
Splash	¼–½ oz · to taste
Float	¼–½ oz poured over a spoon onto the top
Top up	to the rim · usually 2–4 oz
Part	any measure you like, kept the same for every ingredient

QUICK MATH

ml ÷ 30 = oz and **oz × 30 = ml**.

cl × 10 = ml: a European '4 cl' is 40 ml, a little over 1½ oz. A UK pub pours 25 or 35 ml; a US shot is 1½ oz, 44 ml exactly.

Fill a jigger to the brim, level: the line of the liquid, not a dome over it.

JIGGERS WORTH KNOWING

- **Double jigger 1 oz / 2 oz**
the American standard; lines inside mark ¼, ½ and ¾ oz
- **Japanese style 30 / 45 ml or 30 / 60 ml**
tall and narrow, easy to fill level
- **Double jigger ¾ oz / 1½ oz**
for sours: citrus on one side, spirit on the other
- **No jigger?**
a tablespoon is ½ oz; two of them make an ounce

Scaling a Recipe for a Crowd

Multiply every ingredient by the number of drinks. The arithmetic is the easy part; the water the ice would have added and the citrus that will not keep are the two things a batch forgets.

WHAT A BOTTLE POURS

BOTTLE	OUNCES	POURS
750 ml spirit	25.4 oz	16–17 shots of 1½ oz
1 L spirit	33.8 oz	22 shots of 1½ oz
1.75 L spirit	59.2 oz	39 shots of 1½ oz
750 ml wine	25.4 oz	5 glasses of 5 oz
750 ml sparkling	25.4 oz	6 flutes of 4 oz
1 cup	8 oz	a batch for 5–6 sours' citrus

BATCHING, THE THREE RULES

Multiply, then taste

Scale every ingredient by the number of drinks and taste a small pour over ice before guests do.

Add the ice's water

A stirred drink kept in a bottle needs the water ice would have added: one part water to four of drink (20–25%). Chill it in the fridge or freezer.

Manhattan, Negroni, Old Fashioned

Squeeze citrus on the day

Fresh juice fades within hours. Batch spirits and syrups ahead; add lemon or lime the day you serve, or shake each drink to order.

ONE RECIPE, FOUR BATCHES

DAIQUIRI	1 DRINK	8 DRINKS	16 DRINKS	24 DRINKS
White rum	2 oz · 60 ml	2 cups · 480 ml	4 cups · 960 ml	6 cups · 1.44 L
Fresh lime juice	¾ oz · 22.5 ml	¾ cup · 180 ml	1½ cups · 360 ml	2¼ cups · 540 ml
Simple syrup	¾ oz · 22.5 ml	¾ cup · 180 ml	1½ cups · 360 ml	2¼ cups · 540 ml

Shake each serving with ice, or stir the batch with 20% cold water and pour over ice.

ICE FOR A PARTY

Plan **1 lb (½ kg) of ice per guest** for the drinks, and as much again if the ice also chills bottles in a tub. Big cubes melt slowly; they belong in the glass. Small and cracked ice is for shaking and for tubs.



Measure like a bartender — the free lesson

24cocktails.com/academy/basics

HOW MUCH TO BUY FOR A 3-HOUR PARTY

GUESTS	DRINKS	750 ML BOTTLES	ICE	LIMES OR LEMONS
10	40	3	10–20 lb · 5–10 kg	20–30
20	80	5	20–40 lb · 10–20 kg	40–60
30	120	8	30–60 lb · 15–30 kg	60–90
50	200	12	50–100 lb · 25–50 kg	100–150

Two drinks a guest in the first hour, one an hour after; bottles at 1½ oz a drink. A lime gives about 1 oz of juice, a lemon about 1½ oz.