



CHEMISTRY WITH LAB

Libbey for Life



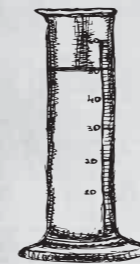
Sharing



Libbey for Life

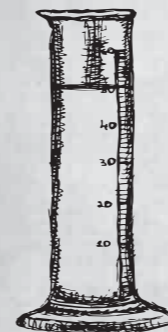
GLASSWARE FOR PROFESSIONALS

The more the merrier.



Measuring Cylinder

500 ML - 33.75 OZ ≈
h360 mm · Ø115 mm ≈
SKU. 900019



Measuring Cylinder

1000 ML - 33.75 OZ ≈
h460 mm · Ø135 mm ≈
SKU. 900002



Leroy Soumokil.

Bar manager at Henry's Bar
Amsterdam, The Netherlands

Sangria Recipe:

Glassware:

Measuring Cylinder 1000ml.

Ingredients:

250 ml Red wine

125 ml Lemon soda

50 ml Peach liqueur

50 ml Orange juice

25 ml Crème de Mûres

2 Dashes of Angostura bitter

Method:

Build over cubed ice and fruit.

Garnish:

3 Orange wheels, 3 Lemon wheels,

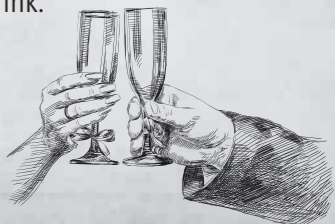
4 Strawberries, 3 Cinnamon sticks.

“Sharing is caring” it’s a phrase most bartenders know all too well. People like drinking together simply because doing things together brings them joy. Therefore serving a cocktail in a special vessel that encourages sharing between two or more will please most people.

Preparing two or four drinks in one go not only saves time; your guests will be wondering what you are making, adding excitement to that imminent sharing moment.

Nice to know:

Did you know sharing releases a hormonal neurotransmitter in the brain called oxytocin? Oxytocin tends to make people more social and less stressed. So sharing a cocktail is the ideal after work drink.

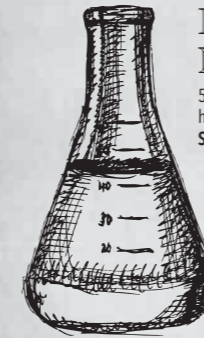


Bar Equipment

Libbey for Life

GLASSWARE FOR PROFESSIONALS

Surround yourself with flavour.



**Erlenmeyer
Narrow Neck**
500 ML · 16.75 OZ ≈
h175 mm · Ø105 mm ≈
SKU. 900040



**Erlenmeyer
Narrow Neck**
100 ML · 3.25 OZ ≈
h107 mm · Ø64 mm ≈
SKU. 900033



**Bottle
With 'Stop'**
500 ML · 16.75 OZ ≈
h172 mm · Ø85 mm ≈
SKU. 900101



**Bottle
With 'Stop'**
250 ML · 8.25 OZ ≈
h135 mm · Ø70 mm ≈
SKU. 900095



**Bottle
With 'Stop'**
125 ML · 4 OZ ≈
h110 mm · Ø57 mm ≈
SKU. 900088

Nowadays a lot of bars use a lot of concentrated flavours like Absinthe or Islay Whiskey in their cocktails and many also make their own ingredients, such as simple syrups, infusions or complicated bitters. And all ingredients need to be within hands reach. Using small bottles or small flasks from the Libbey LAB line allows bartenders to have more flavours at their disposal without sacrificing too much workspace. The bottles and flasks match the style of the lab/pharmacy style glassware.

Dutch Cookie Liqueur Recipe:

Glass:

Bottle with stop 500 ml

Ingredients:

400 ml Vodka

40 ml Sugar syrup (2:1)

3 Cardamom pods

1/2 Vanilla pod

1 Mace or 1 Gram of ground
nutmeg

1 1/2 Cinnamon sticks

2 Cloves

Method: Infusion

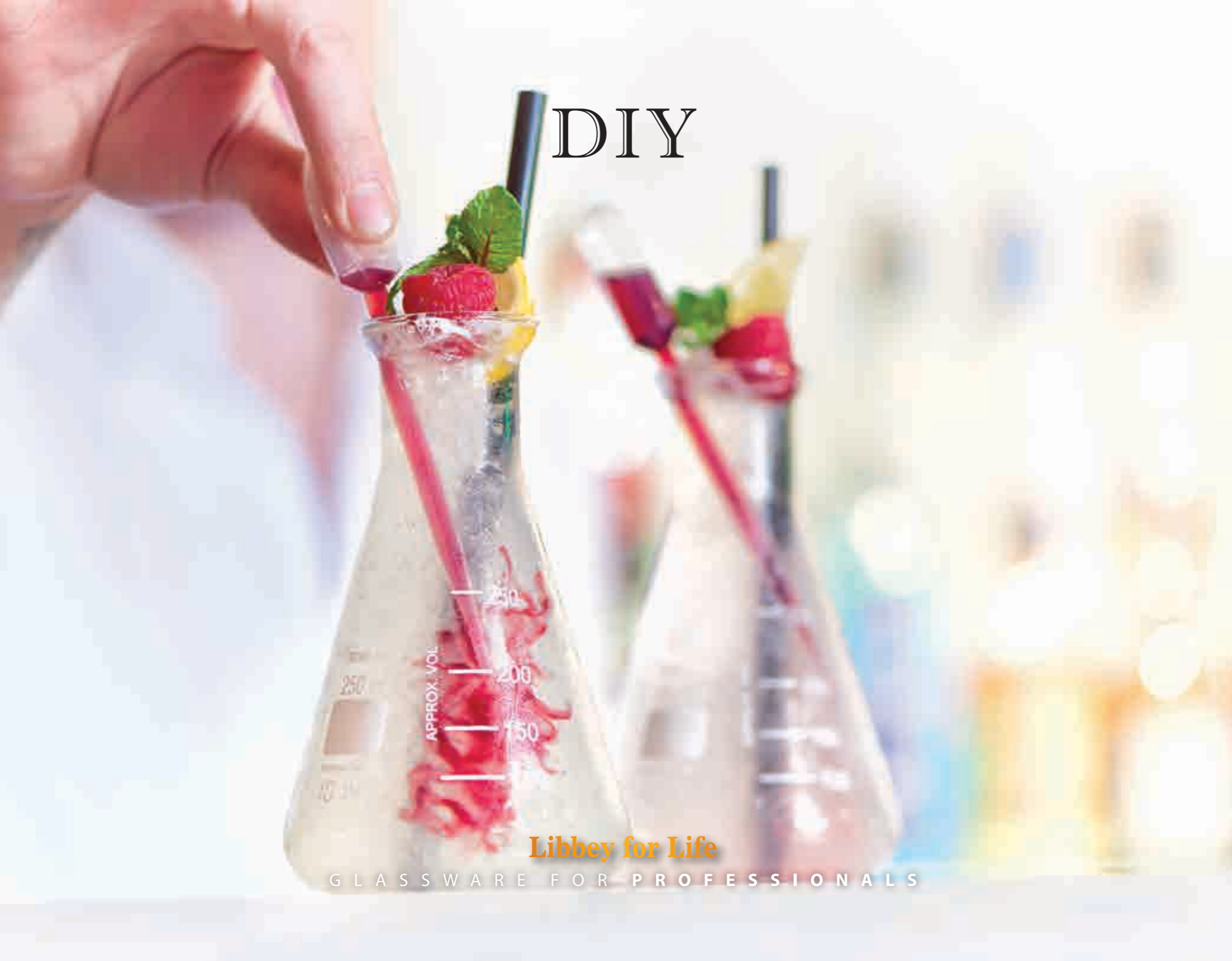
Comment:

Infuse for 2 weeks.

Nice to know:

Did you know back in the days of the Prohibition people had to collect their doctor's prescription at their pharmacy? And most of these pharmacies had a bar called "soda fountain" where they mixed prescriptions into a soda for clients to have inside the pharmacy.





DIY

Libbey for Life

GLASSWARE FOR PROFESSIONALS

Create drinks that get the guests involved.

There will always be guests who think they know the art of cocktail making better than the bartender does. Serve them a delicious cocktail with the opportunity to alter the drink or apply the finishing touch themselves. It will make them feel they're in charge and increase their connection to the drink; the cocktail truly becomes theirs.

Bramble Recipe:

Glass:

Erlenmeyer wide neck 250ml

Ingredients:

50 ml Gin

25 ml Lemon juice

10 ml Sugar syrup (2:1)

10 ml Crème de Mûres

(served in pipette)

Method:

Shake strain over crushed ice

Garnish:

Lemon part and blackberry.

Nice to know:

Did you know when people DIY (do-it-yourself) with the help of good instructions, they get curious for more. This is because they'll understand the different elements of the drink a lot better. If the end result is good, your guests will be at your bar asking for more.



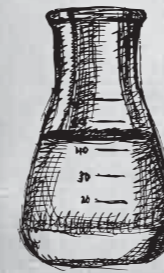
Beaker

250 ML - 8.25 OZ ≈
h120 mm · Ø60 mm ≈
SKU. 900064



Bottle With 'Stop'

125 ML - 4 OZ ≈
h110 mm · Ø57 mm ≈
SKU. 900088



Erlenmeyer Wide Neck

250 ML - 8.25 OZ ≈
h140 mm · Ø85 mm ≈
SKU. 900057



Erlenmeyer Narrow Neck

50 ML - 1.5 OZ ≈
h85 mm · Ø51 mm ≈
SKU. 900026



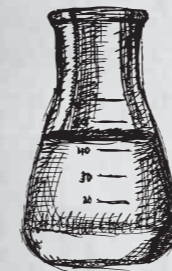
Regular Serving



Libbey for Life

GLASSWARE FOR PROFESSIONALS

Dress your drinks to impress.



**Erlenmeyer
Wide Neck**
250 ML · 8.25 OZ ≈
h140 mm · Ø85 mm ≈
SKU. 900057



**Erlenmeyer
Narrow Neck**
100 ML · 3.25 OZ ≈
h107 mm · Ø64 mm ≈
SKU. 900033



Beaker
600 ML · 20.25 OZ ≈
h150 mm · Ø80 mm ≈
SKU. 900071



Beaker
250 ML · 8.25 OZ ≈
h120 mm · Ø60 mm ≈
SKU. 900064

A great glass makes a drink stand out, probably even better than a great garnish. With the LAB/Pharmacy glassware theme you give your bar, menu, cocktails or mixers another dimension instantly. Bartenders won't find it hard to be creative and easily give their drinks the "wow" or "look at that" factor the guests are expecting.

Strawberry Daiquiri Recipe:

Glass:

Erlenmeyer 100 ml.

Ingredients:

60 ml Rum

30 ml Lime

20 ml Strawberry syrup

Method:

Shake and fine strain half in small coupe and half in Erlenmeyer wide neck 100ml

Garnish:

Strawberry

Nice to know:

Around 1830 the New Orleans, pharmacist Antoine Amédée Peychaud already used specific glassware for his drinks in his pharmacy. He called his signature drink the Sazerac. It was made with Cognac and his own "Peychaud's bitter" and was served in a drinking vessel called a "coquetier", French for an eggcup.



Stashing Up



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GLASSWARE FOR PROFESSIONALS

Please your guests with a double serve.

All bartenders must have had a guest that said: a shame that drink comes in such a small glass or can I have that drink in a taller glass? While some drinks wouldn't work in a bigger glass or the bar simply doesn't stock taller glasses, serving a small bottle that also holds the drink aside the cocktail should do the trick. People can enjoy the cocktail longer and have the benefit of not having to wait for the next one to be made.

Negroni Recipe:

Glass:

Bottle with stop 250ml

Ingredients:

60 ml Gin

60 ml Italian red Vermouth

Method:

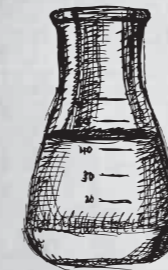
Stir and pour in bottle with stop 250ml

Garnish:

Orange zest

Nice to know:

Serving two drinks at once could make your guests drink faster. Therefore supplying them with a glass of water and ensuring plenty of refills isn't a bad idea. Drinking water not only slows down the alcohol consumption, it also clears the palate. Think of it as an additional service to your guests and a good excuse to check up on them when topping up their empty water glasses.



Erlenmeyer Wide Neck

250 ML · 8.25 OZ ≈
h140 mm · Ø85 mm ≈
SKU. 900057



Bottle With 'Stop'

250 ML · 8.25 OZ ≈
h135 mm · Ø70 mm ≈
SKU. 900095



Beaker

600 ML · 20.25 OZ ≈
h150 mm · Ø80 mm ≈
SKU. 900071



CHEMISTRY WITH LAB

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G L A S S W A R E F O R P R O F E S S I O N A L S

Special thank you to:
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