



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

THE USE AND STORAGE OF CANDI SYRUP

Belgian style candi syrups come in many forms, packaging, and from many nationalities. Some are US, Dutch, Belgian, British, etc. Since candi syrup is an essential ingredient in making high quality ales and lagers it is essential to choose a *premium* quality candi syrup to meet color, flavor, fermentability, and purity characteristics to improve the probability of brewing success.

Premium candi syrups are a balanced combination of fructose, glucose, and a very small amount of sucrose. The finest candi syrups are designed to have very specific proportions of various sugars in order to create unique flavor profiles when consumed by *Saccharomyces cerevisiae*. Candi syrup should have no preservatives, acids, coloring agents, or stabilizers. In other words, candi syrup should be all natural¹. It is moderately viscous at room temperature for ease of pouring, and the darker syrups contain varying degrees of thermally produced flavors that have caramel, toffee, dark stone fruit to coffee, anise, and dark bakers chocolate, (descriptions of Candi Syrup, Inc. products only). Candi Syrup, Inc's candi syrups have a rated gravity impact of 1.032 PPG.

Recommendation for Cool Syrup Handling

Cool syrups will pour more slowly and less thoroughly in any form of packaging. To improve pouring from the stand up pouches during cool conditions, simply place the unopened pouch in a small bowl of water at 120F and let sit for 10 minutes. The warmer syrup will have a better flow rate and will pour more thoroughly.

Recommendations for Adding Candi Syrups

Of the questions most commonly asked, when to add candi syrups in the process of brewing is the most frequent. Unless the brewer is utilizing a direct element boil² the syrups can be added at the beginning of the boil, the end of the boil or just after boil completion, (flameout). The

¹ Candi Syrup, Inc. products are all natural, gluten free, and are not made with GMO ingredients. They contain no preservatives, no coloring agents, no acids, and no stabilizers.

² If using direct element heating where a resistance heating element is in direct contact with wort, please only add syrups at the end of the boil after the element is turned off for 60 seconds. We have had at least one report of a high wattage element scorching the syrup on boil addition.

time of syrup addition will not have a detrimental flavor impact on the syrups. CSI recommends stirring-in syrups at flameout.

CSI's Candi Syrup is filled and packaged under sterile conditions. If adding candi syrups to primary or secondary the following steps are recommended:

1. Sanitize the exterior of the packaging.
2. Mix a volume ratio of 2 parts candi syrup to 1 part water.
3. Boil on low heat for 15 minutes
4. Let cool to room temperature covered
5. Add to fermenter and gently stir

By adding water and boiling you are sterilizing the added water, (not the syrup), and creating a more miscible solution. Adding syrup to a relatively cool primary or secondary fermentation without dilution will not permit even mixing due to the viscosity change under cooler temperatures. This may cause caking at the bottom of the fermenter.

Storage Recommendations

Candi Syrup can be stored sealed for about 6 months at room temperature. Once opened it is recommended to use candi syrup within 30 days. Dark Candi Syrups, (D-90 and D-180), can be stored in the freezer for up to a year without any detrimental effects. It will become very viscous and thick but it will never freeze, (solid freezing temp of candi syrup is -82C). Please keep in mind that *Simplicity, Golden, and D-45* Candi Syrups can undergo crystallization and hardening if frozen. *Do not freeze or refrigerate these syrups styles.*

Priming

Here at Candi Syrup, Inc. we use our own syrups when priming for bottle conditioned ales and lagers. The one universal priming syrup that works well for all ales is Simplicity Candi Syrup™. When priming darker ales any of the five premium candi syrups can be used. Below is a chart with estimated results in volumes of CO₂. For most Belgian ales it is recommended to use heavy Belgian bottles or champagne bottles for long term storage at high carbonation³. Always boil and cool the priming syrup with the requisite amount of water to create a miscible solution before adding to your fermenter. Failing to do this can create problems in bottling priming due to cooling of the adjunct and the resultant inconsistent mix due to the rise in viscosity and lower temperature.

³ Priming in an incorrect bottle style can result in bottles exploding and causing harm. Please prime with caution using calibrated scales for priming sugar, heavy champagne bottles, proper equipment, and a temperature controlled bottle storage area.

Volume CO ₂	Candi Syrup / 1 gal (grams)	Candi Syrup / 5 gal (grams)	Notes
2.3	28.0	140	Medium-Low carbonation
2.4	29.0	145	
2.5	30.0	150	
2.6	31.0	155	Good average carbonation for most dark Belgian ales.
2.7	32.0	160	
2.8	33.0	165	High carbonation. Use heavy or champagne bottles.
2.9	34.0	170	CSI has had standard long-necks rated at 3.0 volumes CO ₂ break at this carbonation level. Use heavy or champagne bottles