



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 assure quality and repeatability.

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 the various specie of brewer's yeast. Candi syrup should have no additives be it preservatives, acids, alkali, coloring agents, fillers or stabilizers. In other words, candi syrup should be simple and 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. CSI Confections, LLC 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 pails, IBC's or stand up pouches during cool conditions, simply place the unopened container at room temperature, (70F), and let acclimate 2 – 48 hours, (depending on the size of the container). Room temperature syrup will have a better flow rate and will pour more readily.

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

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.

at the beginning of the boil, the end of the boil or just after boil completion, (flameout). The 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.

Best Used By Dates for CSI products

All CSI products are marked on containing cases/packages with Batch #'s and Best Used By dates. Please note that Best Used By Dates are not expiration dates. *If syrups are refrigerated or exposed to cold or freezing it will alter the Best Used By Dates and void the stamped BUB date.* The following are the tested durations for Best Used By dates per syrup style:

| STYLE | PACKAGING | Tested BUB Duration ³ |
|------------------------|------------------------|----------------------------------|
| Simplicity Candi Syrup | 1.0lb stand up pouches | 180 days from production |
| Golden Candi Syrup | 1.0lb stand up pouches | 180 days from production |
| D-45 Candi Syrup | 1.0lb stand up pouches | 180 days from production |
| D-90 Candi Syrup | All | 360 days from production |
| D-180 Candi Syrup | All | 360 days from production |
| D-240 Candi Syrup | All | 360 days from production |

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. Please keep in mind that *Simplicity, Golden, and D-45* Candi Syrups can undergo crystallization and hardening if refrigerated or frozen. *Do not freeze or refrigerate these syrup styles.*

³ All testing is performed with sealed packaging within a controlled 72F testing environment.

Priming

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 carbonation⁴. 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.

| 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 |

⁴ 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.