



Basic Recipe:		
2	lbs	Sugar
1	cup	Water
1/2	tsp	DAP*

Belgian Candy Sugar - Single Stage

	Rose		Light		Light Amber		Medium Amber		Deep Amber		Mahogany	
Sugar	2	lbs	2	lbs	2	lbs	2	lbs	2	lbs	2	lbs
1st Water Addition	1	cup	1	cup	1	cup	1	cup	1	cup	1	cup
Diamonium Phosphate*	1/2	tsp	1	tsp	1 1/2	tsp	2	tsp	2 1/2	tsp	3	tsp
Initial Temp	250	F	260	F	270	F	280	F	290	F	300	F
2nd Water Addition	1/2	cup	3/4	cup	1	cup	1 1/4	cup	1 1/2	cup	1 3/4	cup
Ending Temp**	240	F	240	F	240	F	240	F	240	F	240	F
Flavor notes:	Clear but slight reddish hue. Not much flavor other than sugar.		Light apricot color. Flavors associated with peach fruit and white grape juice with soft vanilla flavors.		More amber and red tone. Caramel with soft sweet fruit flavors (grape, raisin; mild plum and dried apricot). Slight vanilla and cardamom.		Nice amber in color, orange and lightly red. More pronounced caramel, cardamom, deeper plum with light roast flavors. Slight coffee.		Red dark colored syrup. Rich flavor of raisin and plum flavors; toasted coffee with rum; mild woody and complex caramel from toffee or hard caramel candy.		Brown in color. Tart and bitter in flavor.	

* Diamonium Phosphate (DAP): Yeast Nutrient found at many local brewing stores.

** Softball Temp - Ending temperature where mixture reacts and becomes a thick syrup substance

Based on the Basic Brewing Radio interview with Joshua Smith dated 5/7/09.



Belgian Candy Sugar Notes:

- Equipment Requirements:**
- 1 Candy Thermometer
 - 1 Cooking pot and cover > 3qt size with thick bottom to promote even heating
 - 1 Pastry brush to help push sugar crystals back into mixture
 - Preservative glasses and covers to keep sugar for brewing as needed based on size of mix
- Basic Process:**
- Add sugar, 1st water addition and DAP to cooking pot.
Heat over medium heat until mixture gets to the upper initial temperature; keep cooking at medium
DO NOT stir the mixture at the 1st water addition.
Once mixture reaches the upper temperature, add the 2nd water addition.
2nd water addition will stop the cooking and lower the overall temperature
Continue to reheat until temperature reaches 240F (softball)
Use a moist pastry brush to push sugar crystals back into the mixture during cooking as needed
Pre-heat mason jars to keep for long term storage (to 240F temp)
When complete, pour into pre-heated mason jars and set for long term storage
Follow canning process
Volume is slightly less than a quart of liquid
Single Stage cooked sugar will not be shelf stable; will separate back to sugar crystals
Double Stage cooked sugar will be shelf stable. Will stay in a honey/syrup stage for brewing
Can substitute corn sugar for table sugar
Experiment on your own to develop your own specialty brewing sugars
- Cautions:**
- Sugar mixture is hot! At the time you add the second water, there can be a reaction that will bring up molten sugar. Use caution to be sure you do not get burned.
Watch for boil overs.
And don't lick the spoon!



Basic Recipe:		
2	lbs	Sugar
1	cup	Water
1/2	tsp	DAP*

Belgian Candy Sugar - Double Stage

	Rose	Light	Light Amber	Medium Amber	Deep Amber	Mahogany
Sugar					2 lbs	
1st Water Addition					1 cup	
Diamonium Phosphate*					3 tsp	
Initial Temp					290 F	
2nd Water Addition					1 cup	
Second Temp					290 F	
3rd Water Addition					1 cup	
Ending Temp**					240 F	
Flavor notes:					Deep dark colored syrup; flavorful. Enhanced Single Stage flavor.	