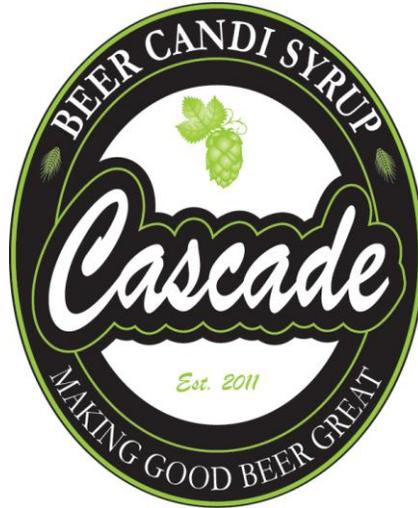


# Artisan Handcrafted Belgian Candi Syrup

100% All Natural Cane Sugar



## Instruction for Cascade Beer Candi Syrups

Our syrups are cooked to a high temperature to sanitize the product and prevent any spoilage. Because of the low water content and correct PH the syrups are shelf stable. This allows our customers the flexibility to add the product at different times in the beer making process.

For our standard candi syrups (clear, blonde, amber and dark), our recommendation is to add the syrup to your wort with ten minutes left in the boil or at flame out. You should use our standard syrups at a rate of 12%-20% of the recipe formulation.

A really simple way to taste how the flavor syrups will blend with your beer is to make a simple tea using the method below.

If you already have your wort/beer made, remove 10oz of finish beer from the kettle or carboy. Take one teaspoon of syrup then stir it into the beer and taste. This ration would be at 100% or one full jar per 5 gallons of beer. You can adjust from there to meet your taste profile. If you don't have your wort/beer available you can use 10 oz of warm water.

We recommend using the flavor syrups just after high krausen while the yeast is still active and very healthy. Add the syrup directly into the carboy and stir/shake well. Any oxygen introduced into you beer will be eaten by the yeast during the final fermentation. This allows for the flavor and aroma to maintain it maximum profile for your finished beer. If you have any questions or concerns please feel free to contact us.

For more information and beer recipes visit us at [www.CascadeBeerCandi.com](http://www.CascadeBeerCandi.com)

*8007 216th Place SE, Suite MC  
Woodinville, Washington 98072*

*Contact us at: 360-863-2925 or [JimLadd@CascadeBeerCandi.com](mailto:JimLadd@CascadeBeerCandi.com)*