



“Candi Syrup” or “Belgian Candi Syrup” is adjunct commonly used in brewing, especially in stronger, traditional style Belgian beers such as dubbel and tripel. Candi syrup is used to boost the alcohol content without adding extra body to a beer. These syrups can be used in other styles of beers also such as double and triple IPA’s, pale ale, cream ales and blonde ales to name a few. Chemically, it is an invert sugar: one that has been converted from sucrose to a mixture of fructose and glucose by heating with water and some acid. This process makes the candi syrup easily digestible for yeast.

Call or email us with any questions or concerns.

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