



Fact Sheet 010



Feeding bees – Sugar

- To make sugar syrup, only use white granulated sugar.
- To make a thick syrup add 630ml of warm water to 1kg of white granulated sugar, (or 1 pint of water to 2 lb of sugar).
- To make a thin syrup add twice as much water.
- Stir regularly to dissolve all the crystals.
- DO NOT boil the mixture as this releases toxins into the syrup which will cause harm to your bees.
- Use the thin syrup immediately.
- Thicker syrup may be stored for a short period of time.
- If the thicker syrup is to be stored for any length of time add Thymol to prevent a scummy black fungal growth appearing in your syrup
- To make a suitable Thymol solution, take a small sealable bottle, fill to one third with thymol crystals* and top the bottle up with surgical spirit to dissolve the crystals.
- Add 2.5ml of this solution to 4.5 Litres of sugar solution.
- Store all syrup in clean bee proof plastic containers.

**Obtainable from bee equipment suppliers.*