



South Staffordshire Beekeepers association

Fact Sheet 007

Charlie's method for mixing sugar syrup

You will need:

- One empty and washed out Ambrosia container.
- Hot water from domestic supply
- 18lb (about 8 kg.) of white granulated sugar

Method

- Put 3 pints (1.5L.) of hot (approx. 55 – 65 degrees Celcius) water into Ambrosia container.
- Pour 18lb (8kg.) of sugar into Ambrosia container. (To assist me I use the dishwasher salt funnel).
- Top up hot water to the crease line on the Ambrosia container. Approx 2 inches (5cm) from top of container.
- The total water used is 9 pints (4.5 L.)
- This makes a 2 – 1 thick syrup.
- Put the lid on the Ambrosia container.
- Put the container on a flat surface on its side and then slide backward and forwards throughout the day until all sugar is dispersed.
- Check that the sugar is dispersed, if it hasn't, keep rotating the container and sliding backward and forward.
- The temperature of the water will have dropped significantly to app 35 degree, thus reducing the chance of HMF being produced.
- Mark the outside of container as 2 – 1 thick syrup.
- Use for Autumn feeding of bees and whenever bees are starving.
- Thanks to Charles Davis for Demonstrating this technique at an improvers meeting.