

Sugar Syrup Preparation

- Sugar syrup is generally made in two different thicknesses.
- It should only ever be made from plain white granulated sugar. (It does not matter whether the sugar has been refined from beet or cane.)

Light or Thin Syrup

1 part water to 1 part sugar by weight or by volume (1 pint water to 1lb sugar or 1230ml water to 1 Kg sugar)

Light syrup is generally fed in spring to provide the carbohydrate required to produce wax for comb building. It is also thought to stimulate brood production and rearing.

For the above reason, light syrup would always be fed to a captured swarm.

Heavy or Thick Syrup

1 part water to 2 parts sugar by weight or by volume (1 pint water to 2lb sugar or 630ml water to 1 Kg sugar)

Heavy syrup is usually fed in the autumn as part of winter preparation. The logic being that it is closer to honey consistency and the bees have less water to evaporate before they store and cap it.

One gallon of heavy syrup (2:1) may increase colony reserves by about 7 pounds.

It is heavy syrup that is used to supplement foraging at other times of the year when nectar supplies are short. e.g. The June gap.

Storage

If light syrup is stored for any length of time then a scummy black fungal growth may appear. This can be prevented by adding a teaspoon of thymol solution.

Ambrosia

The pre-prepared Ambrosia product or similar proprietary feeds should be viewed as heavy syrup and used for the same purposes.