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<i>Syrup Temperature F°</i>	<i>Brix Adjustment</i>
209	+ 8
202	+ 7.5
193	+ 7
185	+ 6.5
176	+ 6
167	+ 5.5
158	+ 5
149	+ 4.5
140	+ 4
130	+ 3.5
120	+ 3
110	+ 2.5
100	+ 2
90	+ 1.5
80	+ 1
70	+ 0.5
60	0
50	- 0.5
40	- 1

When a hydrometer is placed in syrup at the calibrated temperature, the hydrometer reads the correct density. At all other temperatures the hydrometer reading must be corrected. Most hydrometers commonly used in the maple industry are calibrated at 60°F. The table above presents the corrections needed for each temperature. For example, if the syrup density shows as 65.8°Brix on the hydrometer and its temperature is 80°F an additional 1.0°Brix must be added to calculate the actual syrup density.

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<i>Density Reduction Desired</i>	<i>Fluid Ounces of water per Gallon</i>
0.5	1.26
1.0	2.52
1.5	3.80
2.0	5.08
2.5	6.38
3.0	7.68
3.5	8.99
4.0	10.32

No matter how skilled an individual producer may be at finishing syrup, most will occasionally produce syrup with an unacceptable density. Maple syrup with too low a density is not legal to sell, will spoil more quickly, and is thin and runny. Syrup that is too thick will produce sugar crystals which is unappealing to consumers and costs the producer lost revenue by using more syrup than necessary. If the syrup's density is too low it must be reprocessed to a higher density which can result in additional grade loss and added expense in filtering. If the density is too high it only needs to be mixed with the right amount of pure water to achieve the desired Brix. Because of the difficulty of drawing off a full batch directly from the evaporator at the perfect density many producers will instead draw off a little over density then thin it during finishing. The table above shows the amounts of pure water to add to finished maple syrup to reduce 1 gallon of syrup in 1/2 °Brix increments.

<i>Volume in Ounces</i>	<i>Smaller Measurements</i>
1 ounce	2 tablespoons
0.5 ounce	1 tablespoon
0.33 ounce	2 teaspoons
0.17 ounce	1 teaspoon
0.08 ounce	½ teaspoon
0.04 ounce	¼ teaspoon
0.02 ounce	1/8 teaspoon

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