

# Maple Syrup Making - Cheat Sheet

[www.PracticalMechanic.com/MapleSyrup](http://www.PracticalMechanic.com/MapleSyrup)

## Tapping Trees

### Sugar Concentration

Type	%	Ratio (Sap/Syrup)
Sugar Maple	4.5	19:1
Red Maple	4.1	21:1
Silver Maple	3.4	26:1
Box Elder	2.5	35:1

### When to Tap Maple Trees:

- Season typically lasts 3 weeks
- Between Feb-Apr (Usually March)
- Temperature must be below freezing at night and above freezing during the day.
- Once the temperature stays above freezing at night or buds appear on the trees, the tapping season is over.



### # of Taps Per Tree:

Diameter	# Taps
10"	1 tap
15"	2 taps
20"	3 taps
25"	4 taps, and etc...

### Setting Taps

- Drill 5/16" holes and taps
- 2" deep (1.5" - 2.5")

### Storing Sap

- Store in snowbank or refrigerator
- Spoils after ~1 week (Toss out if 'milky')

## Boiling Sap

- Boil sap outside over a fire
- Skim off foam and particulates
- Boil for ~4 hrs for every 5 gallons of sap
- This will bring the sap down to about 10:1 ratio



## Finishing Boil

- Pre-Filter the syrup through a mesh filter
- Finish boiling on a stove to 215°F
- Filter the syrup through a mesh filter again
- Continue boiling until to 219°F
- Use a refractometer to test the sugar content
- Stop boiling at 66% sugar content



## Bottling

Pour the syrup into canning jars or bottles while still hot. Seal the canning jars or bottles with a tight lid or cap.



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