



## Making Candy Sugar Toffee For Belgian Beer

Candy sugar is used when brewing Belgian beer styles, and you can easily make it at home. If you chemically change cane sugar you create Candy Sugar which is a highly fermentable invert sugar. Candy Sugar is made by processing the cane sugar sucrose molecules (dextrose and fructose) through the use of heat, water, and food acid. The sucrose molecule is split into its dextrose (glucose) and fructose components. The resulting product is much sweeter than the original sucrose sugar crystal and more fermentable. It is often known as "Invert Sugar".

### Here's what you need to produce Candy Sugar:

- 1.0kg of sugar (Raw sugar imparts more flavour than white sugar)
- 10ml of lemon juice or 1\4 teaspoon of Citric Acid.
- 3/4 cup of water approximately.
- Large pot for boiling (3-4 litre capacity).
- Shallow tray for hardening invert sugar.
- Candy thermometer or cheese making clip on pot thermometer.

### How To Make:

Place pot on heat source. Add sugar and slowly add enough water to just cover the sugar as it dissolves. Then add citric acid or lemon juice. Stir well. Clip on the thermometer so it is immersed for 25m to 30mm. Turn on the heat to bring to a gentle simmer while stirring the mix. A low simmer boil will limit scorching of the pot.

The simmer will last from anywhere between 20 minutes and several hours. For a very light Candy Sugar bring to the boil and then simmer for 20 minutes at 125°C. To create something similar to dark Candy sugar, boil at just below 135°C. While the mix boils water will evaporate from it so to prevent burning add a little extra water anytime it goes over 135°C. About a tablespoon of extra water each time this occurs during the simmer boil. The colour of the syrup will gradually change from clear to light amber and on to deep red as the boil proceeds.

When the syrup reaches the colour you desire, stop adding water and let the temperature rise to 150°C. Turn off the heat and carefully pour the syrup into the baking paper lined shallow pan to cool. As the syrup cools it will go hard. You will be able to break it into chunks, bag in a zip-lock bag and store in the freezer until you are ready to use. To make it into syrup before use, simply redissolve it in hot water before adding to your brew or it can be added as your wort approaches hop boil temperature just prior to adding your hops.