

## Simple Syrup Recipes

For our simple syrup recipe, there's a general rule of **5 lbs. of sugar** and **1 oz. of preservative** per **gallon** of simple syrup.

**5 lbs. sugar** + 2.5 qt. water + **1 oz. preservative** = 1 gal. Syrup

**25 lbs. sugar** + 3 gal. & 1 pt. water + **5 oz. preservative** = 5 gals.  
Syrup

**50 lbs. sugar** + 6 gal. & 1 qt. water + **10 oz. preservative** = 10 gals. Syrup

**100 lbs. sugar** + 12.5 gal. water + **20 oz. preservative** = 20 gals. Syrup

**TIP:** Simple syrup recipes are completely customizable to *your* taste. If this recipe is too sweet, or not sweet enough, we recommend either adding, or taking away, *half to one* pound of sugar at a time (depending upon your taste).

**TIP:** Before you add the sugar, we recommend filling your mixing container/vat with a bit of hot water. This will help when it comes to combining the mixture. After adding the sugar, keep adding hot water until the container/vat has the recommended amount, then stir away.

**TIP:** For 20 gals. of syrup, we recommend adding your sugar 50 lbs. at a time, and fully mixing it before adding the other 50 lbs. This will help ensure that the sugar is thoroughly mixed.

## Concentrate Recipes

As a general rule, **add 1 oz. of concentrate to every quart of simple syrup** (or simple syrup substitute).

**There are exceptions to this rule. See those below.**

**½ oz. concentrate** + simple syrup to fill the bottle = Pt. of Flavored Syrup

**1 oz. concentrate** + simple syrup to fill the bottle = Qt. of Flavored Syrup

**4 oz. concentrate** + simple syrup to fill the bottle = Gal. of Flavored Syrup

## Concentrate Recipes Exceptions

**Crybaby: 4 oz. citric acid** + simple syrup to fill the bottle = Qt. of Flavor Syrup

## Sugar-Free Recipes

### Diet Snow (Sucralose) Recipe for a Gallon of Syrup

- Add contents (8 oz.) into an empty gallon jug
- Add 1 qt. of room temperature water
- Cap contents and shake vigorously for 1 minute
- Add water to finish filling the gallon
- Shake for 1 minute

### Equal Recipe (Aspartame) for a Gallon of Syrup

- Add 1 qt. of hot water into an empty gallon jug
- Add 4 oz. (or 0.25 lbs.) of Equal
- Cap contents and shake vigorously for 1 minute
- Add cool water to finish filling the gallon
- Shake for 1 minute

### Keto (Erythritol) Recipe

- Add 1 c. of hot water, ½ cup Erythritol, ¼ OF A ¼ teaspoon of Xanthan Gum (powder), to 5-10 liquid sweetener drops (Truvia or Stevia

### Faux Sweet (Aspartame) Recipe for a Gallon of Syrup

- Add 1 qt. of hot water into an empty gallon jug
- Add contents of Faux Sweet package
- Cap contents and shake vigorously for 1 minute
- Add cool water to finish filling the gallon
- Shake for 1 minute

### Splenda Recipe (General measurements)

- 2 cups water to 1 cup Splenda

### Stevia Recipe (General measurements)

- 2 cups water to ¼ cup Stevia