



SYRUP WORKSHEET

Wipe down medicine making area and wash hands...

SYRUP PREP: _____
Batch # _____ Date _____

Botanical _____ Part Used _____ Amount _____
ProperID/ Source _____

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ProperID/ Source _____

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ProperID/ Source _____

TOTAL WEIGHT OF HERBS _____

PROCESS

- Weigh herbs, prepare herbs (chop, crush, etc.) and place in stainless steel pot.
- Add water at a ratio of [1:____] Make sure the herbs are submerged.
 - _____ g Herb weight x _____ = _____ mL H2O
 - Water Source _____
- Bring to a slow boil and then reduce to a gentle simmer. Simmer for min. 30-45 minutes.
 - Time start _____ Time finish _____
- Strain out herbs (compost them) and measure remaining decoction _____.
- Place decoction back on stove and simmer down or add extra water until you are at a [1:8] ratio.
 - _____ Starting Herb Weight x 8 = _____ mL final Decoction volume
- Cool until temp is below 40°C before adding raw honey, sugar, or molasses.
- Suggested ratios of decoction to sweetener [1:1] or [1:2]
 - [1:____] = _____ Decoction : _____ honey / sugar / molasses
 - Sweetener ID _____
 - Additional spirits? _____
- Bottle and label with info:
 - Batch Number, Date, Syrup Type, all Ingredients

NOTES

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