

Kent William's Sugar Brick Recipe

25lbs. granulated sugar (Six four pound bags is close enough. You can easily halve this recipe if you do not need this much but I would advise making a full batch for future use)

1 Qt. Cider Vinegar – not distilled

2 Tbsps. Citric Acid - found in the canning area of grocery stores

3 Tbsps. Honey Bee Healthy

Combine ingredients in a five gallon bucket with a drill (preferably 1/2 inch) and a paint/drywall mixing paddle. Add more vinegar if needed, but not too much. Better to be patient and mix longer using a spatula to fold mixture to allow mixing paddle to mix dry spots.

Spoon wet mixture and press firmly into 2&1/2 lb french fry cardboard trays/boats. You can place on to paper plates or similar in lieu of using french fry boats. Allow bricks to dry until hard. Usually 2-3 days in a warm garage. Better to dry out longer than rush them to the bees still smelling of vinegar and adding more moisture to the colony as well.

Place on top of frames inside of a 2 inch shim/rim board or use an empty medium super. I like to leave the cardboard trays in place as the bees seem to like to cluster under them as they consume the brick but you can remove them if you want. If you use paper plates you will want to place the brick on a piece of newspaper with the plate on top. Cut 2-3 four inch slits in the newspaper before you place the brick on the frames.

Check the bees again in a week to see if they need another brick. I usually place two bricks on full size colonies and one on nucs.