



- Disaccharides include sucrose, lactose, maltose and trehalose. Monosaccharides include: glucose, galactose and fructose
- Advised to limit refined sugar of any type to 20% of the total sugar in the wort
- Boiling the sugar in water before adding to the mixture will keep it pure and free of contaminants. This will keep the beer from spoiling and increase the shelf life significantly.

Name:	Source:	% Fermentable:	Notes:
Dextrose	Glucose	100	Adds to the body, head retention, sweetness and overall character of the finished beer.
Malt Extract	Glucose	100	Adds body, malt flavour, and a deeper colour.
White Granulated Sugar	Glucose/Fructose	99.95	Can clump *Measure by weight not volume. Can produce impurities
Icing sugar	Glucose/Fructose	95-97	
Honey	Glucose/Fructose	75-95	ferments slowly, Imparts flavour
Molasses	Glucose/Fructose	90	
Brown Sugar	Glucose/Fructose		slightly acidic Contains molasses as well as caramel
Raw Granulated Sugars			Contain less molasses than ordinary brown sugar. Most often used for carbonation
Decorator's Sugar			Crunchy
Belgian candi sugar	Sucrose		Thins out the high gravity beers and contributes color w/some residual caramel flavors

- Bavarian Purity law of 1516, 4 ingredients: Grains, Hops, Water and Yeast
- Keg Carbonation 12 PSI over 10 days