



Smoky Lake
MAPLE PRODUCTS®

Beginner Backyard Sugaring

Make Your Own Maple Syrup



*Making maple
syrup is easier
than you think!*

Make Maple Syrup in 5 Easy Steps



1. Tap

Drill a 5/16" hole in a healthy maple tree and install a spout.



2. Collect

Gather sap during freeze-and-thaw weather conditions.



3. Boil

Boil sap to reduce water content and concentrate the natural sugars.



4. Filter

Remove natural sediment, known as sugar sand, for beautiful clarity.



5. Bottle

Bottle hot syrup and enjoy your homemade maple syrup.

View detailed steps on the inside of this brochure or scan the QR code for our complete guide, videos and helpful resources.



Backyard Sugaring Checklist

Items with a  are available from Smoky Lake Maple Products!

Tapping

- ☐ Maple trees
- ☐ Drill with 5/16" drill bit
- ☐ Hammer
- ☐  5/16" Spouts
- ☐  Bags, bag holders OR buckets

Collecting

- ☐  Clean food-grade storage containers

TIP: Bakeries and cheese factories often get their ingredients in large food-grade buckets. Give them a call. They might let you have a container when they're finished with it!

Boiling

- ☐  Evaporator pan or large pot
- ☐  Heat source
- ☐  Hydrometer and cup
- ☐ Canola oil

Filtering

- ☐  Orlon filters OR coffee filters OR cheesecloths
- ☐ Large pot or bowl

Bottling

- ☐  Bottles
- ☐  0-250° maple thermometer OR candy thermometer
- ☐ Ladle
- ☐ Rubber gloves
- ☐ Kitchen stove

Anyone Can Make Maple Syrup

Making maple syrup is a fun way to enjoy the outdoors and connect with family and friends. If you have a few maple trees and some basic equipment, you're already well on your way.

What You'll Need

- ▶ Maple trees
- ▶ A drill and 5/16" drill bit
- ▶ A hammer
- ▶ A collection container
- ▶ A way to boil sap
- ▶ A filter and bottles

View the back page for a complete checklist.

Start With Confidence

The **Smoky Lake Beginner Tapping Kit** includes what you need to tap five maple trees.

Just add:

- ▶ A household drill
- ▶ A 5/16" drill bit
- ▶ A hammer
- ▶ Maple trees



Photo Credit: Isaac Wissesstad

Smoky Lake Beginner Tapping Kit

- ▶ Beginners booklet
- ▶ 5 bag holders
- ▶ 5 spouts
- ▶ 5 bags

Scan the QR code to view the kit.



Maple Fact

It takes approximately 40 gallons of sap to produce 1 gallon of maple syrup.



Handcrafted maple equipment made in Wisconsin for hobbyists and professionals alike.

920.202.4500 | SmokyLakeMaple.com |   

208 N 12th Street, Hilbert, WI 54129



Free shipping in the continental USA



Lifetime limited warranty on TIG welds



Handcrafted by artisans in Hilbert, WI

When Is Maple Season?

Maple sap flows when temperatures **rise above freezing during the day and fall below freezing at night.** In northern maple-producing regions, this typically occurs during late winter and early spring. Areas farther south may experience maple season several weeks earlier.

Most maple species can be tapped, including Sugar Maple, Red Maple, Silver Maple, and Black Maple.

Finding a Maple Tree

Look for these characteristics:

- ▶ Straight trunks
- ▶ Trunk diameter of at least 10"
- ▶ No branches on the bottom 2/3 of the tree
- ▶ Bark is a grayish brown and is made up of vertical strips
- ▶ Twigs grow directly opposite each other on the branch



- ▶ The leaves' main veins start at the leaf stem.
- ▶ One main vein divides each lobe



Tree Size Matters

10–17" diameter = 1 tap
18"+ diameter = 2 taps

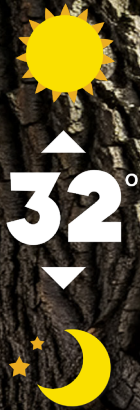


Smoky Lake Tip

Avoid drilling near previous years' tap holes. Trees naturally heal old tap sites over time.

Need help identifying your maple trees?

Scan the QR code for additional photos and resources:



1 Tap the Tree

- 1 Choose a healthy maple tree at least 10" in diameter.
- 2 Drill a 5/16" hole about 1½–2" deep with a slight upward angle.
- 3 Gently tap in the spout until it is firmly seated.
- 4 Attach your collection container.

Recommended Equipment

- A Smoky Lake Lifetime Spouts
- B Wind Resistant Bag Holders
- C Collection Bags

Tappin' tips:

Put tape 2" from the end of the drill bit to stop you from drilling too deep.



Insert the tapered end into the tree



This chin helps eliminate backdrip.

2 Collect Sap

- 5 Gather sap regularly throughout the season.
- 6 Use a strainer to remove leaves, insects, and other debris.
- 7 Store sap in a cool location and process within several days for best results.



Photo Credit: Jason Engemann

3 Boil

Boiling removes water from the sap while the natural sugars caramelize. **You need to remove enough water to achieve 66-66.9% sugar density.**

- 8 Add about 1½–2" of sap to an evaporator pan or large pot and bring to a boil. Continue adding fresh sap as the level drops.

NEVER leave boiling sap unattended.

Boilin' tip:

If excessive foaming occurs, add **ONE DROP** of canola oil.

- 9 Use a syrup hydrometer to test sugar density. When you are close to 66 BRIX or running out of sap, move it to a smaller pot. The Murphy Compensation Cup helps ensure accurate results.

Recommended Equipment

- D Smoky Lake Stainless Steel Evaporator Pans
- E StarCat™ Evaporator
- F GOLD SERIES Hydrometer
- G Murphy Compensation Cup



Photo Credit: Seno K/RLT Conservancy



4 Filter

Filtering removes naturally occurring minerals known as sugar sand.

- 10 Filter syrup while **hot** to help it flow more easily. You can use cheesecloths or coffee filters over a pot, but reusable filters with a stainless steel filter tank offer better performance and can be used year after year.

Recommended Equipment

- H Orlon Cone Filters
- I Cone Filter Tank



5 Bottle

- 11 Bottle syrup between **180–190°F** into clean containers, leaving a small amount of headspace, and seal immediately.
- 12 Enjoy your syrup using dozens of recipes on Pinterest!
 SmokyLakeMaple
- 13 Refrigerate after opening.



End of Season Cleanup

When buds begin forming on the trees, maple season is over.

- 14 Remove spouts and boil them in hot water to disinfect. **DO NOT** plug the holes in the tree.
- 15 Clean all other equipment with hot water. For Orlon filters, **DO NOT** use soap or wring dry.
- 16 Store all equipment in a clean, dry place until next season.

