

Blackstrap Molasses



Add an authentic rum ingredient to your distillery with premium Blackstrap Molasses from BSG Distilling.

Unsulphured and medium-to-dark colored, Blackstrap Molasses is produced during the refining of pure, non-GMO sugar cane as the final by-product of the process.

Blackstrap Molasses is premium grade and offers all the flavors, aromas, and color that comes with pure molasses. Use for coloring and flavor of beer or cider, or the foundation of your rum recipe. Protein content of 0.9g per 100g.

Dilution Calculations:

3.5:1 for Brix.

Recommended Yeast:

Pinnacle S and Fermentis C-70. These work optimally at pH 4.0-6.0.

Label Declaration:

Brix	78.5-79.5°
pH	5.2-6.2
Reducing Sugars	9-20%
Total Sugars	40% min
Ash	14% max

Pack Size	SKU
59 lb	AZZZ3314
640 lb	AZZZ3315
3000 lb	AZZZ3316

Sample Process:

Molasses Brix	~79°		
Wash Brix	>20°		
Dilution	~1 part molasses to 3.5 parts H ₂ O		
Nutrient	400 ppm Superfood®	2/3 @ pitch	1/3 @ 24 hrs
Yeast	Pinnacle S	200g/100 gallons wash	
	Fermentis C-70	200g/100 gallons wash	



Select Ingredients

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