MAPLE EQUIPMENT
APPROPRIATE TO YOU

Joe Polak
Rule of Thumb

1 TAP ~ 10 GALLONS SAP ~ 1 QUART SYRUP
CURRENT TAPPING GUIDELINES

- 1 Tap - 12-18’ diameter
- 2 Taps - 18” & larger diameter
SAP SAK
TUBING
A factor of number of trees and how fast you can boil

- Best advice is plan for 2-3 gallons per tree or a good one to two day run, or more if holding sap

<table>
<thead>
<tr>
<th># Trees</th>
<th>Gallons of Sap Storage Needed</th>
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<tbody>
<tr>
<td>50</td>
<td>100-150</td>
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<tr>
<td>1,000</td>
<td>2,000-3,000</td>
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</tbody>
</table>
Sap Storage

10-15 taps
Sap Storage

75-100 taps
Sap Storage

1,500-2,000 taps
Sap Storage

• In **BUCKETS** if small enough
• If in tanks, start with **CLEAN TANK** after each run
• Tank should be **CLOSED OR COVERED**
• **FILTER SAP** before enters storage tank
• Keep sap **COOL**
• **PROCESS SAP AS SOON AS POSSIBLE**
43 gal sap = 1 gal syrup

Sap @ 2% sugar concentration
Evaporates $\frac{3}{4} - 2$ gal/hr

Evaporates 3 - 8 gal/hr

Syrup 1 gal every 42 to 56 hrs

Syrup 1 gal every 5 to 15 hrs
Evaporates
25 gal/hr
Evaporates 150 gal/hr
3 x 12 evaporates = 182 gallons of sap per hour
With a Sap-raider = 319 gallons of sap per hour
The Resource that everyone should have