

Temperature and Honey

- 66°C Kills yeast.
- 63°C Melts wax.
- 62°C Heat bottles of liquid honey in a water bath for 1 hour to give 6-9 month shelf life.
- 52°C Warm crystallised honey for 2 days to produce liquid honey.
See also note* below.
- 48°C Melts honey but not wax.
- 45°C Comb will collapse.
- 43°C To delay granulation.
- 40°C Wax difficult to cut.
- 32-35°C Warm comb before extraction.
- 32°C Warm crystallised honey* for 2-5 days to produce set honey. Consistency of pourable porridge should result but harder crystals can be broken by stirring.
- *Crystallised honey must have an original smooth grain or if rough grained, been blended at 52°C with a 5% smooth seed honey and allowed to set before re-warming to 32°C.*
- 16-18°C Stored honey crystallises quickly - usually helpful.
- 13-15°C Stored honey produces the finest crystals.
- <10°C Stored honey should not ferment.