

# HoneybeeLives

## **BEE TEA**

This Tea helps strengthen the Bees immune system. Honey B Healthy, an essential oil supplement, is a wonderful addition to the tea for occasional use, to encourage a healthy mid-gut in your bees. The water/sugar mixture listed below is for the Fall, for the Spring and Summer make the mixture 50/50.

### **Ingredients:**

2 Parts Water

3 Parts Sugar – (Have 10% or more of the “sugar” be Honey if you can.)

Thyme - Tsp. or more (a reduction of Varroa Mites has been noted using this tea)

DASH of Salt

Chamomile Tea - Organic if you can find it

Dandelion Root Tea - If you can find it - at most Health Food stores.

(You can add other herbs like sage, rue, yarrow, peppermint, hyssop, anise hyssop, stinging nettle, lemon balm.)

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### **To Make Bee Tea:**

Add salt and Thyme to water in pot

Heat water to full boil (water will take on an amber color with Thyme)

Turn off heat.

Add Sugar, stirring well until dissolved. (Never boil sugar, it caramelizes)

Add herbal tea (see below)

If you add Honey, do so after temperature has come down to luke-warm, stirring well.

Let cool enough to handle, and refrigerate unused tea.

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### **Make Herbal Tea Separately:**

Make Chamomile and Dandelion Root Tea (one bag each) w/ thyme sprinkled in. Make tea by putting ingredients in cup, add boiling water, steep covered for ten minutes.

One large cup of herb tea is enough for 5 gallons of Bee Tea, so add amount according to the volume of Bee Tea you are making.

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The Bee Tea should have a clear (not muddy), amber appearance, with floating thyme leaves.

The Bee Tea goes in Mason Jars w/ lids that come w/ Boardman Feeders. You can also use your own lids, making tiny pin-holes, using a nail and hammer. Thyme floating in tea is just fine, and will not clog holes in jars as it settles. Leave Thyme leaves in jar lid when refilling.

Note how fast bees consume the tea. If they don't empty jars (@ 1pt.) for a few days (3 or more), then they probably don't need it. Only feed bees when they need it, and in early spring and fall to boost their immune system. Also check tea in warm / hot weather to make sure does not ferment. If it ferments (smell it), then replace it w/ fresh tea. Also keep vessels that you put Bee Tea in clean. If you notice mold or cloudiness clean jars before reusing.

5 Lbs. Sugar = 10 cups

8 Cups Water

Dash of Salt

Thyme

12 Cups Sugar

Tea

12 Cups Water

Dash of Salt

Thyme

18 Cups Sugar

Tea

16 Cups Water

Dash of Salt

Thyme

24 Cups Sugar

Tea