

## Video: Why they don't make grade B maple syrup anymore

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Credit: The American Chemical Society

Are you a grade B maple syrup fan? For a lot of maple syrup connoisseurs, grade B was always the go-to syrup. It's dark, caramelly, rich, complex. But unfortunately, you can't get it anymore.

To understand why, we have to look at the science behind the whole process, from sap to syrup.

On the way, we'll cover hydrometers, reverse osmosis, boiling point elevation and George's dislike of Maillard reaction diagrams:

Provided by American Chemical Society

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