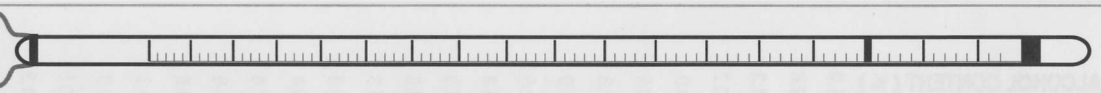
TABLE

POTENTIAL ALCOHOL CONTENT (%)	OECHSLE (degree)	SPECIFIC GRAVITY
-1.9	-20	0.980
-2.6	-15	0.985
-1.3	-10	0.990
-0.7	-5	0.995
0.0	0	1.000
0.6	5	1.005
1.3	10	1.010
1.9	15	1.015
2.6	20	1.020
3.2	25	1.025
3.9	30	1.030
4.5	35	1.035
5.3	40	1.040
5.8	45	1.045
6.4	50	1.050
7.3	55	1.055
7.8	60	1.060
8.6	65	1.065
9.3	70	1.070
9.9	75	1.075
10.5	80	1.080
11.3	85	1.085
11.8	90	1.090
12.6	95	1.095
13.2	100	1.100
13.9	105	1.105
14.3	110	1.110
14.7	115	1.115
16.0	120	1.120
16.6	125	1.125
17.3	130	1.130
17.9	135	1.135
18.6	140	1.140
-	145	1.145
	150	1.150

TEMPERATURE		CORRECTIONS TO THE FINAL SPECIFIC GRAVITY READING
°C	°F	
10	50	- 0.002
15	59	- 0.001
20	68	NONE
25	77	+ 0.001
30	86	+ 0.003
35	95	+ 0.004

WINE & BEER
hydrometer



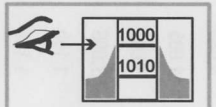
MADE IN FRANCE

TRIPLE SCALE
WINE and BEER HYDROMETER
SP. GR. - VOL - BRIX/BALLING

Handle your hydrometer with care. Draw off a sample of liquid to be tested into trial jar. Gently lower the hydrometer into the liquid until it floats freely. Spin the hydrometer to eliminate any air bubbles clinging to the side, as if this is not done a false reading may be obtained. When the hydrometer has stopped moving, and is not in contact with the sides or bottom of trial jar, take reading as shown on the diagram. This hydrometer is calibrated to give correct readings at 60°F. If the temperature of the liquid is higher or lower than 60°F, the final Specific Gravity reading obtained should be adjusted as follows.

DO NOT BOIL

FOR AN EXACT READING USE OUR THERMO-HYDROMETER



READING UPPER MENISCUS

With regular use, the WINE and BEER HYDROMETER will enable you to follow the progress of fermentation. As the sugar turns into alcohol, the hydrometer will slowly sink. When fermentation is complete, the hydrometer will stop sinking. Neither wine nor beer should be bottled until the Specific Gravity reading is below 1.006 or the bottle may burst. To help the beginner coloured bands mark the scale. We recommend beginners to invest in a good WINE and BEER MAKING BOOK, to be better equipped to deal with any problems encountered. Sterilise all equipment to be used for testing your beer or wine before starting with one of the many sterilising solutions available on the market.

HOW TO ESTIMATE THE % ALCOHOL CONTENT - To calculate the potential Alcohol content of your wine or beer, measure the Specific Gravity of the liquid must before fermentation has started, and simply note the equivalent reading on the potential alcohol scale.

EXAMPLE 1 - INITIAL SP.GR : 1.090 = 11.8 (before fermentation)
FINA SP.G : 1.010 = 1.3 (after fermentation)
ALCOHOL CONTENT IS = 10.5 % VOL. ALCOHOL (= 11.8 - 1.3)

EXAMPLE 2 - INITIAL SP.GR : 1.090 = 11.8 (before fermentation)
FINAL SP.GR : 0.995 = -0.7 (after fermentation)
ALCOHOL CONTENT IS = 12.5 % VOL. ALCOHOL (= 11.8 + 0.7)