

## **TRIPLE SCALE BEER HYDROMETER**

(Calibrated at 70 Degrees F.) Made in USA

**RANGES:** Specific Gravity (Sp. Gr.) 1.000 to 1.080  
Balling or Brix 0 to 20% Sugar By Weight  
Potential Alcohol By Volume 0 to 10%

A hydrometer measures the weight of a liquid in relation to water. The weight of water on the Specific Gravity scale is expressed as 1.000. As you add sugar or other soluble solids the numbers after the decimal point will increase, i.e. 1.010 to 1.020 up to 1.080.

The Balling or Brix scale expresses the percentage of sugar by weight. The Alcohol scale is actually measuring potential alcohol. In order to determine the alcohol content of beer, you will need to take two readings - one before fermentation commences and another after fermentation stops. Subtract the final reading from the first reading and you will have the alcohol content percentage by volume.

Example: 1st reading: 6%  
2nd reading: - 1%  
Alcohol Content: 5%

**TO USE YOUR HYDROMETER** put a sample of wort or beer in a hydrometer testing jar or similar clear container. Spin the hydrometer to dislodge air bubbles. At eye level read the figures on the stem of the hydrometer where the surface of the liquid cuts across the stem. This figure will tell you how much sugar is in your wort and the potential alcohol.

In most cases, your beer will ferment down to the red line (Sp. Gr. 1.009) or below (Sp. Gr. 1.008 to 1.000). You may bottle at or below the red line. Refer to your recipe for more precise ending gravities and bottling procedures.