

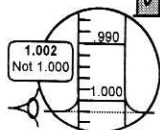
## How to use your hydrometer and trial jar

Place the cap of the plastic tube on its base to turn it into a trial jar. Make sure the hydrometer and trial jar are clean. *The jar must be placed on a level surface so that the hydrometer will float straight. Hold the base to keep it steady while filling it and when lowering the hydrometer into it.*

Place a 50ml sample of the liquid to be tested into the tube. It should be just over two thirds full.

Lower the hydrometer into the jar. Spin to remove clinging bubbles. Make sure the hydrometer is floating straight and that the stem is not touching the sides.

When the hydrometer is steady, read at the bottom surface of the liquid as shown in the diagram. The reading shown is 1.002 not 1.000.



For the best precision, take the temperature of the liquid and apply the correction shown below.

**Handle with care.**

**Do not boil hydrometer.**

**Always keep the hydrometer and jar clean.**

### Tips for using a hydrometer

Take any samples using a sterile sampler. Do not return test samples to the fermentation vessel.

Do not bottle the drink unless the specific gravity has fallen to the expected value (see recipe or kit instructions).

If you use a glass trial jar, take care as you lower the hydrometer into it.

### To calculate % alcohol

Before fermentation starts, record the original gravity of the wort or must.

When fermentation has finished, record the final gravity of the beer or wine.

Look up the % alcohol calculation table and subtract the final from the starting value.

E.g. a beer starting at 1.045 and finishing at 1.010 will contain approx.  $(5.9 - 1.3) = 4.6\%$  alcohol.

### Adding sugar

Measure the specific gravity of the wort or must.

Look up the desired gravity and the actual gravity in the sugar table, and use subtract the sugar values to find out how much sugar you have to add per litre or gallon of liquid

### Temperature Corrections

Always take the temperature of the liquid you are testing. This hydrometer is calibrated for use at 20°C (68°F). Add the following corrections to the specific gravity if the liquid tested is not at that temperature.

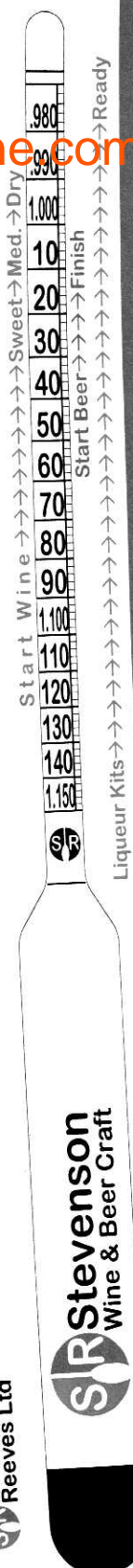
Temperature Corrections	
10°C (50°F)	-0.002
15°C (59°F)	-0.001
20°C (68°F)	None
24°C (75°F)	+0.001
28°C (82°F)	+0.002
32°C (90°F)	+0.003

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## GLASS HYDROMETER FOR HOME WINE AND BEER MAKING



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### PLASTIC TRIAL JAR INCLUDED

This tough container doubles as a trial jar. Just take the cap off and put it on the other end to give the jar a base. Always use on a level surface. Wash hydrometer and jar thoroughly after use.

Use this hydrometer to measure the specific gravity of your wine or beer. This lets you to check the progress of fermentation and determine alcohol content. Full instructions for use inside.



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