Vinometer

for determining the alcohol content of a finished wine.

While a hydrometer can be used to determine the potential alcohol of your wine by taking before and after fermentation readings, the Vinometer is used to take a measuremnt of the alcohol content of the wine when it has finished fermenting.

There is however one restriction with using a vinometer, and that is that it can only measure a dry wine containing no residual sugar.

The vinometer works on the principle of capillary action, so it actually measures viscosity, which is dependant on the alcohol/water ratio. The vinometer has a scale of alcohol content marked on it between 0 - 25%

The procedure goes as follows:

• Fill the vinometer with some dry wine through the funnel.

• Wait until some drops have flowed through and drip out the bottom. If the wine doesn't start to flow on its own, put your mouth on the funnel-side of the vinometer and blow gently.

• Then put a finger on the part where the drops form and turn it upside down.

• Place the vinometer on a straight surface. You might want to place it on a small plate to avoid making a mess.

• Release the finger. The level in the capillary will drop to a certain level, which indicates the alcohol content of the sample (see the arrow on the above image).

• Take two more measurements and take the average value of the measurements: Average = (Measurement 1 + Measurement 2 +

Measurement 3) / 3



A more specific reading can be obtained by mixing 5mls of wine to 5mls of water and proceeding as above. Your final reading should be multiplied by two to give the alcohol percentage. e.g. If the vinometer shows 5% then your wine should have an alcohol percentage of 10%

There should not be any air bubbles in the tube

Clean and dry the vinometer carefully before and after use.

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