BREWING AMERICA

CRAFT BREWING AND SUPPLIES

HYDROMETER ACCURACY CHECK & TESTING INSTRUCTIONS

Thank you for purchasing your new Brewing America Borosilicate Glass Test Jar with Brush. We strive to offer the best quality with material made to withstand harsh environments and exposure to alcoholic beverages. If you have any questions, problems or concerns, please reach out to us right away.

We stand behind our products and we want you to love your Brewing America Test Jar and come back for more again and again! These instructions are based on the recommended use of a Brewing America Hydrometer (Sold Separately) with the Brewing America Custom Glass Test Jar.

Accuracy Test

1. Wash and sanitize all your testing equipment.
2. Chill Distilled water to 60° Fahrenheit.
3. Fill your Brewing America Test Jar 3/4 full.
4. Gently lower your hydrometer, releasing it from your grip as it begins to float. Gently spin the hydrometer to release any bubbles from the sides. Bubbles can affect readings. DO NOT ALLOW the hydrometer to collide against the bottom of the test jar! This is the #1 cause of hydrometer breakage.
5. Making sure the hydrometer is not touching the sides of the test jar and is floating freely, take a reading across the bottom of the meniscus . Meniscus is a technical word for the curved surface of the liquid.

6a. A Brewing Hydrometer (Specific Gravity for beer, wine, etc) should float at 1.000 with a +/- .002 variance.

6b. A Proof and Tralle Hydrometer (0-200 for Distilled Spirits) should float at 0 with a +/- .02 variance.

www.BrewingAmerica.com

Please email us at **support@brewingamerica.com** with your questions & follow us on social media.

Temperature Adjustment Charts and More at

https://brewingamerica.com/pages/how-to

Brewing Test

NOTE: For testing the alcohol level in Beer, Wine, Mead, Cider, etc. You will want two readings: the first reading at the start of fermentation and the second reading at the end of fermentation.

1. Wash and sanitize all your testing equipment.
2. Draw a sample of your brew - avoid testing samples that contain small solid particles, as this may affect readings.
3. Fill your Brewing America Test Jar 3/4 full.
4. Gently lower your hydrometer, releasing it from your grip as it begins to float. Gently spin the hydrometer to release any bubbles from the sides. Bubbles can affect readings. DO NOT ALLOW the hydrometer to collide against the bottom of the test jar which causes hydrometer breakage.
5. Making sure the hydrometer is not touching the sides of the test jar and is floating freely, take a reading across the bottom of the meniscus. Meniscus is a technical word for the curved surface of the liquid.
6. Record your readings. Adjust for temperature with help of the link above.

The equation to calculate your alcohol by volume (ABV) :
(Starting Gravity Reading) - (Final Gravity Reading) x (131) = % Alcohol Content.
Example: S.G. 1.050 - F.G. 1.010 = .04 x 131 = 5.2% ABV

Distilling Test

NOTE: For testing the alcohol level in Distilled Spirits, Moonshine, etc. You only need one reading and cannot have any sugar in your liquid.

1. Wash and sanitize all your testing equipment.
2. Draw a sample of your distilled liquid - avoid testing samples that contain added sugar, as this will affect the readings.
3. Fill your Brewing America Test Jar 3/4 full.
4. Gently lower your hydrometer, releasing it from your grip as it begins to float. Gently spin the hydrometer to release any bubbles from the sides. Bubbles can affect readings. DO NOT ALLOW the hydrometer to collide against the bottom of the test jar! This is the #1 cause of hydrometer breakage.
5. Making sure the hydrometer is not touching the sides of the jar and is floating freely, take a reading across the bottom of the meniscus. The meniscus is a technical word for the curved surface of the liquid.
6. Record your readings. Adjust for temperature with help from the link above and below.

Measure the proof and then measure the temperature. Use the table to determine the actual proof. For a complete list of Proof Tables, visit this link: http://www.brewingamerica.com/proof-temperature-table/

To determine alcohol by volume (ABV): (Proof) / (2)= ABV
Example: Proof of 120 / (2) = 60% ABV

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