



BREWING AMERICA

Syrup Hydrometer Instructions

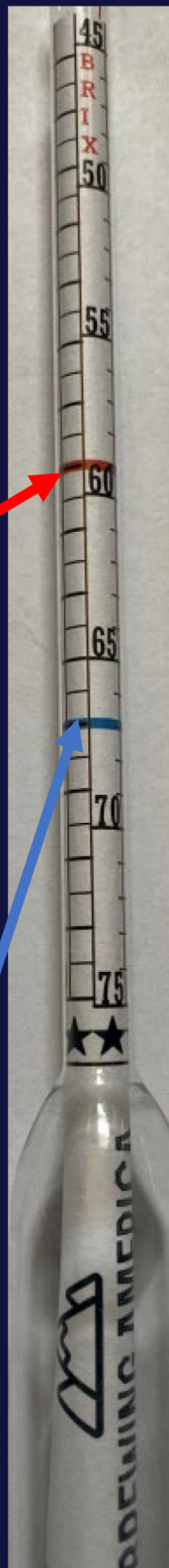
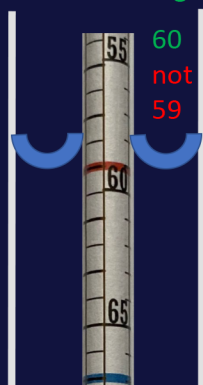
*Note that a maple syrup hydrometer is not intended for measuring raw maple sap. You will need a sap hydrometer

- Once sap reaches ~219°F degrees pull off and begin this verification because daily barometric pressure and your altitude will change the boiling temperature and Hydrometers are a far more accurate measurement of sugar content than thermometer alone.
- VERY GENTLY lower your hydrometer into your test cup, if you drop it in it will slam the bottom of the cup and break!
- Measure the temperature of syrup in your test cup. (It will have cooled off from 219)
- Most likely you are testing your syrup at another temperature, use the compensation chart below to determine new line.

Temperature °F	Degrees Brix line
211	° F 59.1 Brix
209	° F 59 Brix
202	° F 59.6 Brix
193	° F 60 Brix
185	° F 60.4 Brix
176	° F 60.9 Brix
167	° F 61.4 Brix
158	° F 61.8 Brix
149	° F 62.3 Brix
140	° F 62.8 Brix
130	° F 63.3 Brix
120	° F 63.8 Brix
110	° F 64.3 Brix
100	° F 64.8 Brix
90	° F 65.4 Brix
80	° F 65.9 Brix
70	° F 66.4 Brix
60	° F 66.9 Brix
50	° F 67.4 Brix

There are 2 colored lines
 The COLD TEST blue line 66.9 is for 60°F syrup
 The HOT TEST red line 59.1 is for 211°F syrup.
 Degrees Brix (symbol "Bx") is the sugar content of an aqueous solution. One degree Brix is 1 gram of sucrose in 100 grams of solution and represents the strength of the solution as percentage by mass.

Correct reading is



- You now have your reading. NOW, WHAT DO I DO??
- If the syrup is above the Brix line (lower number) The syrup is considered light. Continue to boil the syrup. If it's below the Brix line (higher number) The syrup is considered heavy Dilute using boiling sap.

(According to the chart below)

If the syrup is too heavy, this is the approximate quantity of boiled sap you need to add to bring back a gallon of syrup.

Brix reduction required	Fluid oz of sap / gallon
.5	1.26
1.0	2.52
1.5	3.80
2.0	5.08
2.5	6.38
3	7.68
3.5	8.99
4.0	10.32

*Shot Glass holds a single measure of liquor, usually 1.5 oz

Thank you for buying a Brewing America Product! You are AWESOME! You are one of the many who are raising the bar on quality of brewing equipment! Thank you! Help us improve quality with feedback!

When using a metal cup, you will have to read the result while looking down in the cup.

Incorrect Reading Top of meniscus

Correct reading bottom of meniscus

Please contact us with your questions at support@brewingamerica.com And visit us at www.brewingamerica.com Use Code 15%OFF for 15% off your next order! On brewingamerica.com

Different maple products are made by heating maple syrup to a higher boiling temperature.

260°F = Granulated Dry Sugar

238°F = Soft Sugar Candy

235°F = Sugar on Snow

232°F = Maple Cream

219°F = Maple Syrup

212°F = Water boils

*Temp may vary slightly with barometric pressure and altitude