



What is a Hydrometer?

A hydrometer will allow the brewer to measure the amount of sugar content in their wort.

The hydrometer will be used at the beginning and the end of the fermentation cycle. These measurements will allow the brewer to calculate the amount of alcohol in the finished beer as well as measure how well the yeast has performed.

HOW TO USE A HYDROMETER

A hydrometer is basically a weighted float which is calibrated to measure the density of a liquid. For beer, wine and cider making, the hydrometer is used to measure the amount of sugars available for your yeast to ferment into alcohol. As your fermentation progresses these sugars are converted into alcohol which is thinner than water and therefore your hydrometer will sink further into the liquid giving a lower reading.

Please note: A hydrometer is a delicate device, made from glass so please handle carefully. Only hold the hydrometer by the top of the stem - when it is being held vertically.

- Make sure the hydrometer and trial jar are clean and sterilised.
- Ensure that the liquid to be tested is at room temperature then scoop some of your beer, cider or wine into the trial jar taking care to avoid the formation of air bubbles.
- Carefully slip the hydrometer into the liquid in the trial jar, holding it at the top of the stem until it floats.

- Record the reading.
- Please note from the diagram the correct way to read the scale.

THE ABV FORMULA The scale on the hydrometer shows the Specific Gravity (SG) of the liquid (SG is sometimes called the Starting Gravity or OG, Original Gravity). By recording the SG at start of fermentation and at the end of fermentation, Final Gravity (FG) it is possible to calculate the approximate alcoholic strength of your beer, wine or cider as % Alcohol By Volume (ABV). We recommend using the Muntons ABV Calculator app, alternatively use the following formula; $ABV = (SG - FG) \times 0.129$

Use the handy tool below to find ABV easier

<https://brewco.uk/pages/abv-calculator>