



10/801/0

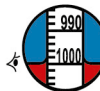


Place sample in trial jar and lower hydrometer carefully until it floats freely. Spin to remove clinging bubbles. When steady, read as diagram. the reading shown is 1.000 not 0.998. The liquid should be at the temperature shown on the S.G scale but no significant error will occur within 5°F (2°C).

Approximate final strength; calculate original sugar plus added sugar less final sugar (all per gallon, or per litre) and look up the equivalent of this on the % alcohol scale. For easier reading a black band encircles the scale between 1.010 and 1.005, and a thin line at 0.996. Do not bottle beer, or add sugar as described along side, until the black band is just below the surface of the beer or wine.

Sweet, medium and dry on the alcohol scale refer to finished wines.

Handle with care. Do not boil.



This hydrometer will show you * The original sugar content of the wine must or beer wort * How much sugar to add to obtain a desired strength (sugar content at desired strength less original sugar content) * The process of fermentation, by gradually sinking as the sugar turns into alcohol * Whether fermentation has stopped too early * When to bottle.

BEERMAKING: Starting S.G. varies widely from 1.035 for weak beers to 1.060 or more for strong beers. **DO NOT BOTTLE (OR KEG) UNTIL HYDROMETER SINKS BELOW 1.006 OR BOTTLE WILL BURST.**

WINEMAKING	STARTING S.G	FINAL S.G	For sweet wine add sugar in stages. Do not bottle until the hydrometer stops sinking and fermentation has stopped, or bottles may bust.
Dry wine	1.085-1.105	0990-1.000	
Medium Wine	1.105-1.120	0.995-1.005	
Sweet Wine	1.120-1.130	1.005-1.015	