

Brannan Newsletter

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BRIX HYDROMETERS

For measuring the percentage of sugar during wine production and other applications

Hydrometers are used to determine the specific gravity of liquids based on buoyancy. When it comes to sugar (Brix) determination, the denser the liquid and the more sugar it contains, the higher the hydrometer will float.

The Brix scale is based on percentage of sugar that is in the liquid by weight. Typically the scale will go from 0 to 30 on most wine making hydrometers. Where grape juice reads 24 on the Brix scale, the juice is made up of 24% sugar by weight.

Brannan Brix hydrometers product features:

- Measure the percentage of sugar for wine production and other applications
- Equivalent to Balling and Plato scales
- Adjusted at 15.6°C (60°F)
- Made in UK
- Supplied in protective, resealable plastic tube




See product numbers overleaf.

Measurement for life.

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Brix hydrometer product numbers

Range	Length mm	Divisions	Product number
0 to 10	300mm	0.1	10/250/0
10 to 20	300mm	0.1	10/251/0
20 to 30	300mm	0.1	10/252/0
30 to 40	300mm	0.1	10/253/0
40 to 50	300mm	0.1	10/254/0
50 to 60	300mm	0.1	10/255/0
60 to 70	300mm	0.1	10/256/0
0 to 20	250mm	0.2	10/257/0
20 to 40	250mm	0.2	10/258/0
40 to 60	250mm	0.2	10/259/0
60 to 80	250mm	0.2	10/260/0

Scan QR code to go to our website for more information regarding the Brannan range of Brix hydrometers

