
CIDERMETER, SACCHAROMETER, ALCOHOLMETER

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CIDERMETER 10 – 30 Tf % Cidermeter is suitable for measuring the concentration of fermentable sugars in the cider kg/hl. The measuring is exact, when measured liquid has temperature of 20 °C. The liquid pours into the measuring cylinder, which should be higher than cidermeter. Cidermeter put into the measured liquid to move freely after it will be stabilized, you can see the measured value. If you end with measuring, cidermeter has to be rinse.

SACCHAROMETER 0 – 20 % Saccharometer is suitable for measuring the content of residual sugars in the yeast kg/hl. The measuring is exact, when measured liquid has temperature of 20 °C. The liquid pours into the measuring cylinder, which should be higher than saccharometer. Saccharometer put into the measured liquid to move freely after it will be stabilized, you can see the measured value. If you end with measuring, saccharometer has to be rinse.

ALCOHOLMETER 20 – 96 % Alcoholmeter is suitable for measuring the content of alcohol in the distillate kg/hl. The measuring is exact, when measured liquid has temperature of 20 °C. The liquid pours into the measuring cylinder, which should be higher than alcoholmeter. Alcoholmeter put into the measured liquid to move freely after it will be stabilized, you can see the measured value. If you end with measuring, alcoholmeter has to be rinse.