



**Love Brewing**

Make Yourself at Home

# Hydrometer

## User Instructions

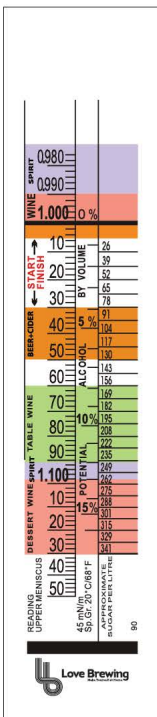
This is most important piece of equipment for home brewers. You should check the liquid at the start of fermentation. As the yeast converts the sugars into alcohol, the hydrometer will drop further into the liquid. When this stops, and you get the same reading for a few days, the fermentation has finished. All equipment should be sterilised with our Cleaner / Steriliser or our No Rinse Steriliser. See our website [lovebrewing.co.uk](http://lovebrewing.co.uk) for these, and we also have videos about using hydrometers.

### How to estimate the % alcohol content

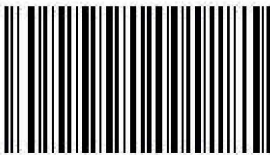
Take the specific gravity of the liquid before fermentation has started and the equivalent reading at the end. Take one from the other, and divide this by 7.2 for an approx. % ABV.

For example start gravity 1.080, finish 1.000 drop is 80 points.

80 / 7.2 is 11.1 ABV



Visit [lovebrewing.co.uk](http://lovebrewing.co.uk)



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