

DENSITY MEASUREMENT

SACCHAROMETERS FOR BREWERS & DISTILLERS

Saccharometers are hydrometers designed for use in sugar solutions such as wort. Accurate saccharometer readings will let you calculate the alcohol content of your beer or wash. You can use them to follow the progress of fermentation, and they will also let you keep track of the consistency of other processes in the brewery such as mashing. They will keep their accuracy for many years without needing to be checked. We supply every professional saccharometer with a certificate of accuracy valid for three years from its date of calibration.

Our professional brewing saccharometers give a direct reading of degrees of specific gravity at 20°C, where the scale is based around a reading of 1000° indicating a solution with the same density as water at 20°C. They are available with graduations as fine as 0.1° (one part in ten thousand), an accuracy comparable to electronic densitometers costing many times the price of a set of saccharometers.

B3010 SERIES

Range: 10° gravity in 0.1° graduations

Size: 305mm long x 38mm wide

These are our most precise saccharometers. They let you read gravity to the nearest 0.1° and have a certified accuracy of 0.2°, so they are perfect if you need to keep accurate records for SIBA accreditation. These are the easiest way to get the best gravity readings for accurate ABV determination and are suitable for HMRC declarations of the alcohol content of your beer or wash. These are also suitable for use as reference instruments if you want to check the accuracy of other saccharometers when supplied with UKAS calibration certificates or our own works certificates with precise correction values at two or three points on the scale.

ACCURACY: ★★★★★

PRICE: £62.00

Product Code	° Gravity Range	Product Code	° Gravity Range
B3010/.990	990 to 1000	B3010/035	1035 to 1045
B3010/.993	993 to 1003	B3010/040	1040 to 1050
B3010/.995	995 to 1005	B3010/045	1045 to 1055
B3010/000	1000 to 1010	B3010/050	1050 to 1060
B3010/005	1005 to 1015	B3010/055	1055 to 1065
B3010/010	1010 to 1020	B3010/060	1060 to 1070
B3010/015	1015 to 1025	B3010/065	1065 to 1075
B3010/020	1020 to 1030	B3010/070	1070 to 1080
B3010/025	1025 to 1035	B3010/080	1080 to 1090
B3010/030	1030 to 1040	B3010/090	1090 to 1100



BREWERS:

Best for ABV determination of beer.
Suitable for SIBA and HMRC.

DISTILLERS:

Best for ABV determination of wash.
Suitable for HMRC.

CERTIFICATION:

Come with a certificate of accuracy to 0.2° gravity, valid for 3 years. Also suitable for UKAS or works certification showing even more precise corrections (see page 16).

USE WITH:

Hydrometer jars of at least 50mm diameter. We recommend a wider jar so that you can take simultaneous temperature readings – the BJ3363 jar is ideal (see page 17).

Thermometers with an accuracy of 1°C or better. Our saccharometer jar thermometers on page 19 are ideal.

Correction chart BS15G (see page 16) to allow for corrections when readings are not taken at 20°C.

Our hydrometer stand with 38mm fittings (see page 18) will let you keep a few of these handy on the bench while you are using them. Don't forget to wash and safely store them after use.

ALSO CONSIDER:

You may not want to use the most precise and fragile saccharometers at every point in your process, and you may want to keep a spare set in case of breakages. Consider the B3030 series (see page 7) for times when a less accurate reading is good enough.

Products shown are held in stock. We can make any other range not shown to order.

B3020 SERIES

Range: 20° gravity in 0.2° graduations

Size: 305mm long x 38mm wide

These are very precise saccharometers and have graduations to a certified accuracy of 0.2° gravity. You will need to keep records this precise for SIBA accreditation, and these will show that you are producing a beer with consistent quality and ABV. They are suitable for HMRC declarations of the alcohol content of your beer or wash. These are also suitable for use as reference instruments if you want to check the accuracy of other saccharometers when supplied with UKAS calibration certificates or our own works certificates with precise correction values at two or three points on the scale.

ACCURACY: ★★★★★

PRICE: £60.00

Product Code	° Gravity Range
B3020/990	990 to 1010
B3020/000	1000 to 1020
B3020/010	1010 to 1030
B3020/020	1020 to 1040
B3020/030	1030 to 1050
B3020/040	1040 to 1060
B3020/050	1050 to 1070
B3020/060	1060 to 1080
B3020/080	1080 to 1100

SC2520 DISTILLER'S SERIES

Range: 10° gravity in 0.2° graduations

Size: 250mm long x 38mm wide

Typically used by distillers, these are based on the old specification from Customs and Excise Notice 39 for Distillers and are shorter than the typical brewer's saccharometer. They are very precise saccharometers and have graduations to a certified accuracy of 0.2° gravity. They are suitable for HMRC declarations of the alcohol content of your beer or wash. These are also suitable for use as reference instruments if you want to check the accuracy of other saccharometers when supplied with UKAS calibration certificates or our own works certificates with precise correction values at two or three points on the scale. Stocked in ranges suitable for wash fermentations rather than beer.

ACCURACY: ★★★★★

PRICE: £60.00

Product Code	° Gravity Range
SC2520/993	993 to 1003
SC2520/055	1055 to 1065
SC2520/060	1060 to 1070
SC2520/065	1065 to 1075



BREWERS:

Best for ABV determination of beer.

Suitable for SIBA and HMRC.

DISTILLERS:

Best for ABV determination of wash.

Suitable for HMRC.

CERTIFICATION:

Come with a certificate of accuracy to 0.2° gravity, valid for 3 years. Also suitable for UKAS or works certification showing even more precise corrections (see page 16).

USE WITH:

Hydrometer jars of at least 50mm diameter. We recommend a wider jar so that you can take simultaneous temperature readings – the BJ3363 jar is ideal (see page 17).

Thermometers with an accuracy of 1°C or better. Our saccharometer jar thermometers on page 19 are ideal.

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ALSO CONSIDER:

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