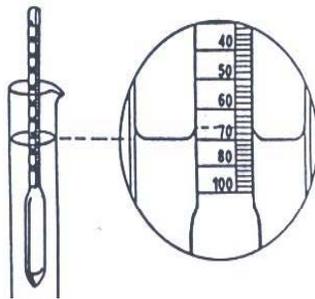


## ***Beer and Wine Makers Hydrometer***

**Handle with care. Do not boil.**  
**Sometimes the outer case can be tight around the Hydrometer.**  
**Do NOT pull at the Hydrometer or stem.**  
**Remove cap / lid and soak in warm water for 1 – 2 min.**  
**This will loosen the outer case and ease removal.**

***Instructions for use: -***

Place sample into trial jar and lower hydrometer carefully until it floats freely. Spin to remove clinging bubbles. When steady, take reading, as per diagram below



(The correct reading is 70 not 66)

**Beermaking: - Do not bottle or keg until the hydrometer reads below 1.006 or the bottles may burst**

**Winemaking  
 Type**

	<b>Starting S.G</b>	<b>Finishing S.G</b>
Dry White	1.085 – 1.105	0.990 – 1.000
Medium White	1.105 – 1.120	0.995 – 1.005
Sweet White	1.120 – 1.130	1.005 – 1.115

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