

Monitor Fermentation from Start to Finish



**Durac® Triple Scale
Beer and Wine Hydrometers**

 **Bel-Art • H-B Instrument**
SP SCIENCEWARE™

Durac® Triple Scale Beer and Wine Hydrometers

Achieve perfect beer brewing and wine making results

Three scales, Specific Gravity, Potential Alcohol by Volume (PAV), and Brix provide invaluable data points when crafting beer, wine, kombucha, mead, cider, and more in either a commercial or home brew setting.

- Monitor fermentation process to see if variables should be altered
- Determine when fermentation is complete
- Calculate approximate alcohol content of the finished product
- Meets or exceeds the tolerances of accuracy and physical specifications set forth by the NIST Circular 55, American Society of testing Materials e100-10 or the American Petroleum Institute

Available in 3 styles:

Shatterproof (B61800-6100)

- All plastic, shatterproof design removes risk of contamination due to instrument breakage
- Easy to read flat surface design



Polycarbonate (B61800-6000)

- Optical quality polycarbonate provides glass-like clarity with shatterproof strength to eliminate the risk of contamination due to instrument breakage
- Color coded bands indicate when fermentation is complete; easy to read font



Glass (B61807-7100)

- Standard glass design provides inexpensive fermentation monitoring
- Color coded bands indicate when fermentation is complete; easy to read font



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