Operating Instructions for Alcoholmeter

By means of the alcoholmeter, the volume-percentage in an alcohol/water-mixture can be established. Measuring is to be carried out in a flat bottomed jar of sufficient size, in which case the alcoholometer must float freely in the liquid.
For this purpose, slowly lower the alcoholmeter into the liquid, until the equilibrium of the mass of the glass body in relation to the mass of the displaced liquid has been achieved. Reading is to be carried out at the mark of the liquid level. In order to achieve this, bring the eye below the liquid level and read at the intersection between liquid level and alcoholmeter stem the alcohol contents at the scale.
It is of great importance that the alcoholmeter is immersed in the liquid to be measured in an absolutely clean and dry condition, in order to achieve percise measuring results. In additon, the tempereture of the liquid to be measured must correspond to the reference temperature of 20 °C of the alcoholmeteter. Any significant deviation from this temperature will result in wrong indications of the alcoholmeter which have to be offset by taking correction values into account.

Operating Instructions for Must Gauge

The must gauge can be used to measure the Oechsle content of the unfermented juice.
Measuring is to be carried out in a flat bottomed jar of sufficient size, in which case the Oechsle gauge must float freely in the liquid.
For this purpose, slowly lower the must gauge into the liquid, until the equilibrium of the mass of the glass body in relation to the mass of the displaced liquid has been achieved.
It is of great importance that the device is immersed in the liquid to be measured in an absolutely clean and dry condition, in order to achieve precise measuring results. The reference temperature is 20 °C. In case of deviations, the percentage values shown in the margin must be added to or subtracted from the measuring results.