



Beer Refractometer - ATC (Automatic Temperature Compensation)

Ref: FAT140

"Brix" and Specific Gravity

A refractometer for beer is a tool used to measure the sugar concentration in the wort solution during the beer brewing process. It works by measuring the refraction of light through the wort sample. As the wort density increases due to the sugar content, the light refracts differently, and the refractometer can measure this change.

These instruments are particularly useful for homebrewers and professionals as they allow monitoring of the fermentation progress and determining the initial sugar content (referred to as "Plato degree" or "Brix") and the potential alcohol content of the beer. This helps brewers adjust the process as needed to achieve the desired flavor, body, and alcohol content.

Price:

€ 42.72

Brewing Supplies, Various Materials

