



HOW TO USE A Maple Syrup Hydrometer

FRAGILE

Never drop the hydrometer into your testing cup.

Hot Test →

Cold Test →

“Brix” is a measurement used to calculate sugar density. Maple syrup is no less than 66% sugar.

The “Baumé” scale is used to measure the density of various liquids in comparison to the density distilled water which is 0.



HOT TEST

1. Fill a warm testing cup at least 8" deep with hot, boiling maple syrup.
CAUTION: Wear rubber gloves to protect hands.
2. Slowly lower the clean hydrometer bulb-side-down all the way into the testing cup.
IMPORTANT: Never *drop* the hydrometer into the testing cup. It could crash into the bottom of the cup and break.
3. Allow the hydrometer to float freely. Observe the HOT TEST line on its scale.
NOTE: The HOT TEST line is best for syrup that is 211°F. If your syrup is not 211°F, use the compensation chart at the bottom of this page.
 - If the syrup is 211°F and the HOT TEST line is level to the surface of the syrup, it is perfect density and you are done boiling.
 - If the syrup is 211°F and the HOT TEST line is below the surface, continue boiling.
 - If the syrup is 211°F and the HOT TEST line is above the surface of the syrup, you have boiled it too far. Slowly add hot sap or distilled water to thin it out and then repeat steps 1–3.

COLD TEST

This test is just like the hot test, except you need maple syrup that is 60°F (approximate room temperature) and you will measure using the COLD TEST line.

TIPS FOR ACCURACY

1. The HOT TEST line is for 211°F syrup. The COLD TEST line is for 60°F syrup. If you are testing your syrup at any other temperature, use the compensation chart to the right OR simplify the process with a Murphy Compensation Cup/Float.
2. Keep your hydrometer clean.
3. Allow the hydrometer to stabilize before making a reading.
4. Note that a maple *syrup* hydrometer is not intended for measuring raw maple sap. You will need a *sap* hydrometer or refractometer for that purpose.
5. Make sure the paper inside the hydrometer is not loose. A Smoky Lake GOLD SERIES Hydrometer has a red indicator in the glass to mark proper placement.
6. Smoky Lake also offers Vermont Certified hydrometers on SmokyLakeMaple.com

COMPENSATION CHART

Syrup Temp F°	Brix Adjustment
209	59
190	60
170	61
152	62
133	63
114	64
95	65
77	66
58	67
40	68

EXAMPLE: If your syrup sample is 170°F, your hydrometer will be floating at the 61 mark if it is perfect density.

Smoky Lake Maple Products offers a full line of high quality maple equipment.

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