



WELCOMES YOU TO SUGARING WITH YOUR NEW *Syrup Hydrometer Kit*

The *Syrup Hydrometer Kit* you've just received is specially designed to measure the sugar content of syrup.

Your kit contains a stainless-steel hydrometer cup and a syrup densimeter.

To use, carefully remove the syrup densimeter from its protective packaging. (Set the packaging aside to store your densimeter between uses.) Fill your hydrometer cup with hot (211 degrees F or higher) or cold (60 degrees F) syrup, leaving about an inch of space in the cup. Set your hydrometer cup on a stable, level surface.

Carefully drop your densimeter into the syrup and take the brix reading.

A cold brix reading will correspond to the percent sugar in your syrup/sweetened sap. For example, a cold brix reading of 50 means your sweetened sap is 50% sugar.

Cold syrup can have a brix reading of anywhere from 66-69 brix. This is around the lower red line on your densimeter.

Hot syrup will have a brix reading near the higher red line.

If your brix reading is too low, your syrup is undercooked. Keep boiling! If your brix is too high, your syrup is overcooked. Don't fret! Add back some sap to dilute, or keep cooking to make maple cream, candy, sugar, or taffy. Visit us online to learn how to make all four! (www.vermontevaporator.com/blog).

To clean, use a weak baking soda solution (1 tablespoon of baking soda to 1 gallon of water) rinse well and allow to dry completely before storing. As with all sugaring equipment, do not use abrasives, detergents or other chemicals. Enjoy!