Lookup Specific Gravity (SG) and True BRIX using Refractometer (RBRIX)

As the amount of sugar dissolved in water increases, the ability of the combined solution to bend (or refract) light also increases. A **refractometer** is an instrument that measures the angle of refraction through a sample of liquid; and, hence, is commonly used to assess the amount of sugar in grapes. The most common refractometers used by winemakers have their optical displays calibrated in units known as **Brix** (1 Brix = 1g of sugar per 100 mg of solution \approx 1% sugar concentration).

Refractometers with automatic temperature compensation (ATC) are accurate, relatively inexpensive and easy to use. It comes as a surprise to many veteran winemakers that a refractometer can also be used to monitor the progress of a fermentation from start to finish – just like their trusty hydrometer. The historical preference for using a hydrometer stems from the fact that Brix refractometers are NOT calibrated to account for the interfering effects of ever increasing alcohol levels as fermentation moves towards its end point. That is, the observed Brix reading made with a refractometer is the direct result of the change in the refractive index of the wine. However, <u>two opposing processes</u> are responsible for determining the change in the refractive index of the wine: (1) The reduction in the concentration of sugars due to yeast metabolism acts to reduce the refractive index of the wine. At the same time, however, (2) the increasing concentration of alcohol acts to increase the refractive index of the wine (albeit at a different rate than the effects of the changing level of sugar). These opposing influences on wine's ability to refract light as the fermentation process progresses are depicted in Figure 1.





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Because these opposing influences on the refractive index of wine are so lawful, it should be possible to derive an equation to "correct" a refractometer Brix reading for the effects of alcohol. Indeed, the folks at Valley Vintner have developed an Excel spreadsheet which can be used to apply such a compensatory model. A web page describing the equations together with a link to the spreadsheet can be found at http://valleyvintner.com/Refrac_Hydro/Refrac_Hydro.htm.

Hence, armed with your refractometer and the Valley Vintner spreadsheet you can accurately estimate the specific gravity and "true" Brix of your fermentation using just a few drops of your precious wine. The only catch is that you need to make sure that you measure and save the original (or starting) Brix level made prior to pitching the yeast.

Since I often spend many hours at a time in my wine cellar and find it inconvenient to climb two flights of stairs to access the computer in my home office, I have prepared a two page table that allow me to convert my original Brix and current refractometer Brix readings into corrected estimates of specific gravity and "true" Brix. Use this table as follows: (1) measure and record the **original Brix** prior to pitching the yeast, (2) find the table column designated for your original brix level, (3) measure the current Brix (RBRIX) with your refractometer and (4) lookup the specific gravity (SG) and "true" Brix estimates in the appropriate row for the current RBRIX value. If you use a disposable transfer pipette to collect your wine sample, you can maintain the ultimate level of sanitation in your wine making endeavors.

The Equations

```
%estimate SG using current (rbrix) and original brix (obrix) readings
sg=1.001843-(0.002318474*obrix)-(0.000007775*(obrix^2))-
    (0.000000034*(obrix^3))+(0.00574*(rbrix))+(0.00003344*(rbrix^2))
    +(0.00000086*(rbrix^3));
```

```
%calculate true brix using estimated SG value
tbrix=-676.67+(1286.4*sg)-(800.47*(sg^2))+(190.74*(sg^3));
```

Notes

These equations are used in the spreadsheet implemented by Valley Vintner and can also be found at http://www.primetab.com/formulas. Unfortunately, I have been unable to track them down to an original source. Nonetheless, special thanks to their creator even if it must be anonymous.

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Original Brix

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Original Brix

	22	23	24	25	26	27	28
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