

Temperature Correction Chart for Sap & Syrup Hydrometers

Maple Sap Hydrometers are generally calibrated for 38° F. If you are testing sap that is warmer than 38° F you will need to make the following adjustments to your reading:

32° to 46° F	No Correction Needed
47° to 56° F	Add 0.1 Brix to Measurement
57° to 61° F	Add 0.2 Brix to Measurement
62° to 64° F	Add 0.3 Brix to Measurement
65° to 68° F	Add 0.4 Brix to Measurement
69° to 72° F	Add 0.5 Brix to Measurement
73° to 75° F	Add 0.6 Brix to Measurement

Maple Syrup Hyrdrometers are generally calibrated for 211° F. If you are testing maple syrup that is colder than 211° F you will need to reer to the chart below to determine if your syrup is "light" or "heavy". If the reading is higher than the number on the table your syrup is "heavy" and will need to be diluted. If the number is lower than the number in the table, the syrup is "light" and will need to be boiled more.

Example: If the syrup your testing is 202° F and your hydrometer floats at 32.25 Baume or 59.6 Brix the syrup is done and correct. If the number is higher then it is too "heavy".

209° F	Baume 32.00	Brix 59.0
202° F	Baume 32.25	Brix 59.6
193° F	Baume 32.50	Brix 60.0
185° F	Baume 32.75	Brix 60.4
176° F	Baume 33.00	Brix 60.9
167° F	Baume 33.25	Brix 61.4
158° F	Baume 33.50	Brix 61.8
149° F	Baume 33.75	Brix 62.3
140° F	Baume 34.00	Brix 62.8
130° F	Baume 34.25	Brix 63.3
120° F	Baume 34.50	Brix 63.8
110° F	Baume 34.75	Brix 64.3
100° F	Baume 35.00	Brix 64.8
90° F	Baume 35.25	Brix 65.4
80° F	Baume 35.50	Brix 65.9
70° F	Baume 35.75	Brix 66.4
60° F	Baume 36.00	Brix 66.9
50° F	Baume 36.25	Brix 67.4