

Float Pro Specifications

Document: v1

Firmware: v1.0.0

Hardware: v1.0.0

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Applications	<i>Tracking fermentation and temperature of: beer, wine, cider, mead etc.</i>
Data Storage	<i>Cloud data storage in your free My Brewbrain Personal account. Data is logged every 15 minutes</i>
Wireless connectivity	
Standard	<i>Wi-Fi 802.11 b/g/n (2.4 GHz)</i>
Security	<i>WPA / WPA2 Personal</i>
Encryption	<i>WEP / TKIP / AES</i>
Battery	
Lifetime when fully charged	<i>4 months¹</i>
Charging ²	<i>USB-C 5 V, 1.0 A, Wireless charging Qi v1.2 compliant</i>
Housing	
Materials ³	<i>PET housing TPU compressible sealing ring Silicon lubricant for ring</i>
Ingress protection	<i>Waterproof (IP67) housing</i>
Cleaning	<i>Cleanable with conventional brewing cleaning agents</i>
Temperature range	<i>+2 °C to +60 °C (+36 °F to +140 °F)</i>
Pressure range	<i>+2 bar or 3 barg (+29 PSI or 43 PSIg)</i>
Specific gravity⁴	
Range	<i>0.970 - 1.150 SG</i>
Accuracy	<i>± 0.006 SG</i>
Resolution	<i>0.0001 SG</i>
Temperature⁴	
Accuracy	<i>± 0.25 °C (± 0.45 °F)</i>
Resolution	<i>0.0625 °C (0.1125 °F)</i>
Weight	<i>165 g (approximately 5.8 oz)⁵</i>
Size	<i>183 x Ø 41 mm (approximately 7.2 x Ø 1.6")</i>
Warranty	<i>2 years</i>
EAN	<i>8 720844 085187</i>

Note: These specifications serve as an indication and may be subject to change or corrections without prior notice

¹ Based on a measure interval of 15 minutes.

² Adapter and cable not included.

³ All housing materials are food-safe

⁴ Other units are configurable using the online platform (°P, °Oe, Brix, Baumé, KMW/Babo, °F, K)

⁵ The weight excludes packaging