

Brewbrain Float wifi hydrometer

- Your fermentation process, insightful everywhere with the Float
- Temperature and SG-progress tracked per fermentation
- Ferment your beers without disturbing it

The Float is connected to your wifi network and stores all measurements online in your. My Brewbrain Personal account. Put the Float in your fermentation vessel and directly gain insight into your fermentation. With the free My Brewbrain account you can always review all your measurements.

The Float connects to all common wifi networks. It can easily be recharged via micro-usb. Clean the Float with conventional brewing equipment cleaning agents.

Click on the links below for more information:

<u>FAQ</u>

Manual



The Float connects to most wifi access points. Ensure that your wifi connection meets the required settings (see next page), and select the wifi channel that has the least occupancy. Walls, refrigerators, furniture and even people block wifi signals. If you have any of these in between your router and the Float, consider moving them closer to each other to ensure signal integrity.









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Applications	Tracking fermentation of beer, wine, cider, mead etc.
Wireless connectivity Standard Security Encryption	WiFi 802.11 b/g/n (2.4 GHz) WPA/WPA2 WEP/TKIP/AES
Data storage	Cloud data storage in your free My Brewbrain Per- sonal account. Data is logged every 15 minutes
Battery Life Lifetime when fully charged Recharging	6 months Micro USB (adapter and cable not included)
Housing Food safety Ingress protection Cleaning Temperature range	Food grade PET housing HDPE lid with food grade foam liner Waterproof (IP67) housing Cleanable with conventional hobby brewing cleanin agents +1 °C to +60 °C
Specific gravity sensor Range Accuracy	0.970 SG to 1.200 SG ± 0.006 SG
Temperature sensor Accuracy Resolution	± 0.5 °C 0.125 °C
Weight (excluding packaging) Size	150 g 160 x Ø 40 mm

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