

Smart hydrometer

EasyDens



The tool you've been waiting for

Anton Paar has been a partner to the beverage industry for decades and is the world's leading provider of density and concentration meters in this industry. We deliver high-quality measurement technology, pure and simple. In EasyDens, this high-end quality now reaches you in a straightforward, budget-friendly package.



For all beverages

In contrast to hydrometers, with EasyDens you can measure the alcohol, extract, sugar, and temperature of your beer, wine, or distilled spirits.

Never wastes your brew

All you need for a measurement is 2 mL of sample – because we know every drop of your beer is precious.

From the market leader

The heart of EasyDens is its oscillating U-tube measuring cell, a handcrafted, high-precision and long-lasting glass component that delivers the most accurate results.

Does the math for you

The results on your smartphone are temperature-corrected and displayed in °Plato/SG, ABV, °Brix, and g/cm³. Say goodbye to manual calculations and correction tables.

No paper and pen

Forget about writing down measurement results – save all your data in the Brew Meister app and export them from your smartphone.

Built for speed

EasyDens performs a complete measurement in less than 5 seconds.



Free mobile app



EasyDens includes a free mobile app for homebrewers: the Brew Meister app. It connects your smartphone with EasyDens via the latest Bluetooth technology and allows you to perform quick measurements in all available units for free. Whether you want to track the fermentation or perform measurements during brewing - Brew Meister helps you at every step.

COVERS THE WHOLE RANGE:

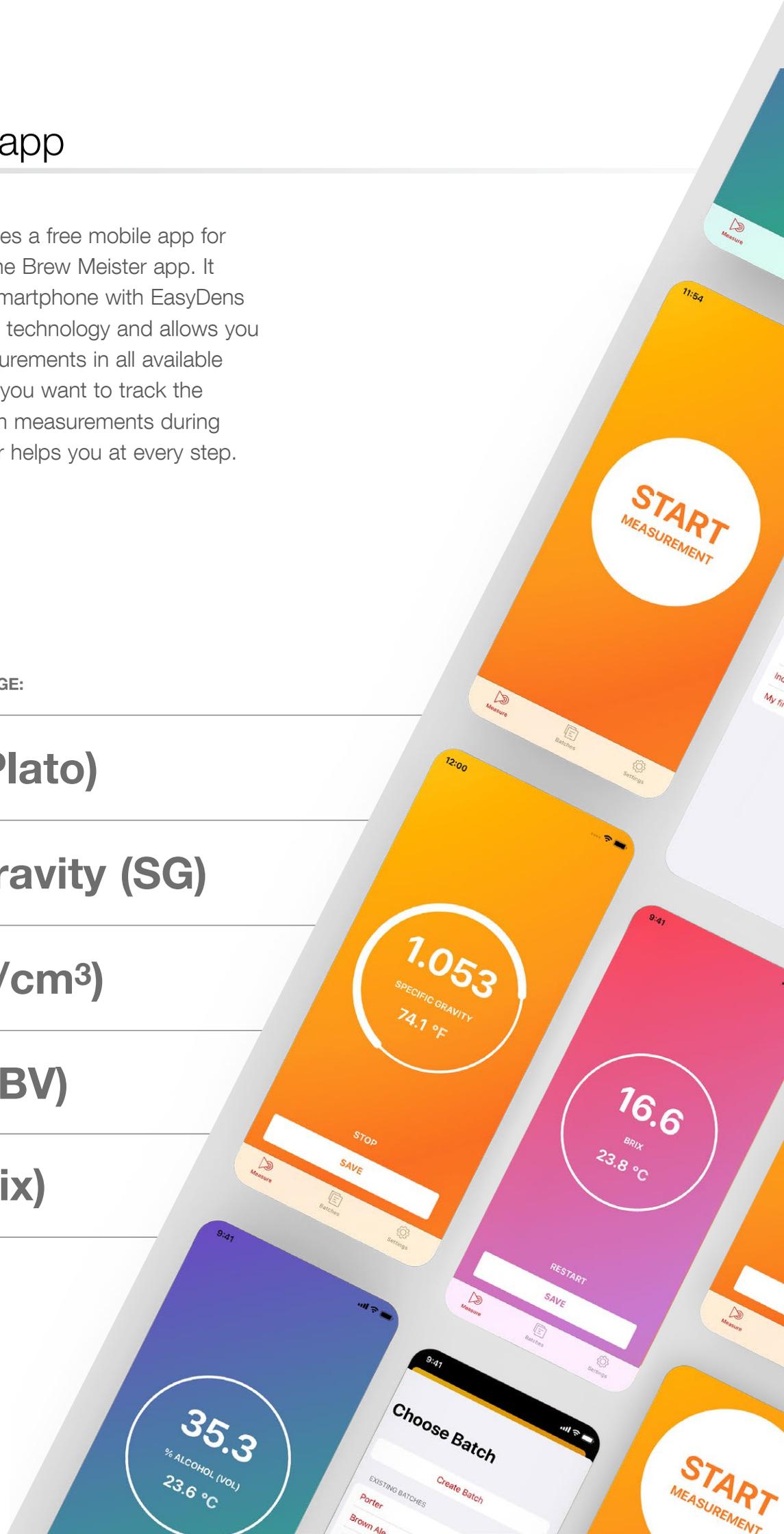
Extract (°Plato)

Specific gravity (SG)

Density (g/cm³)

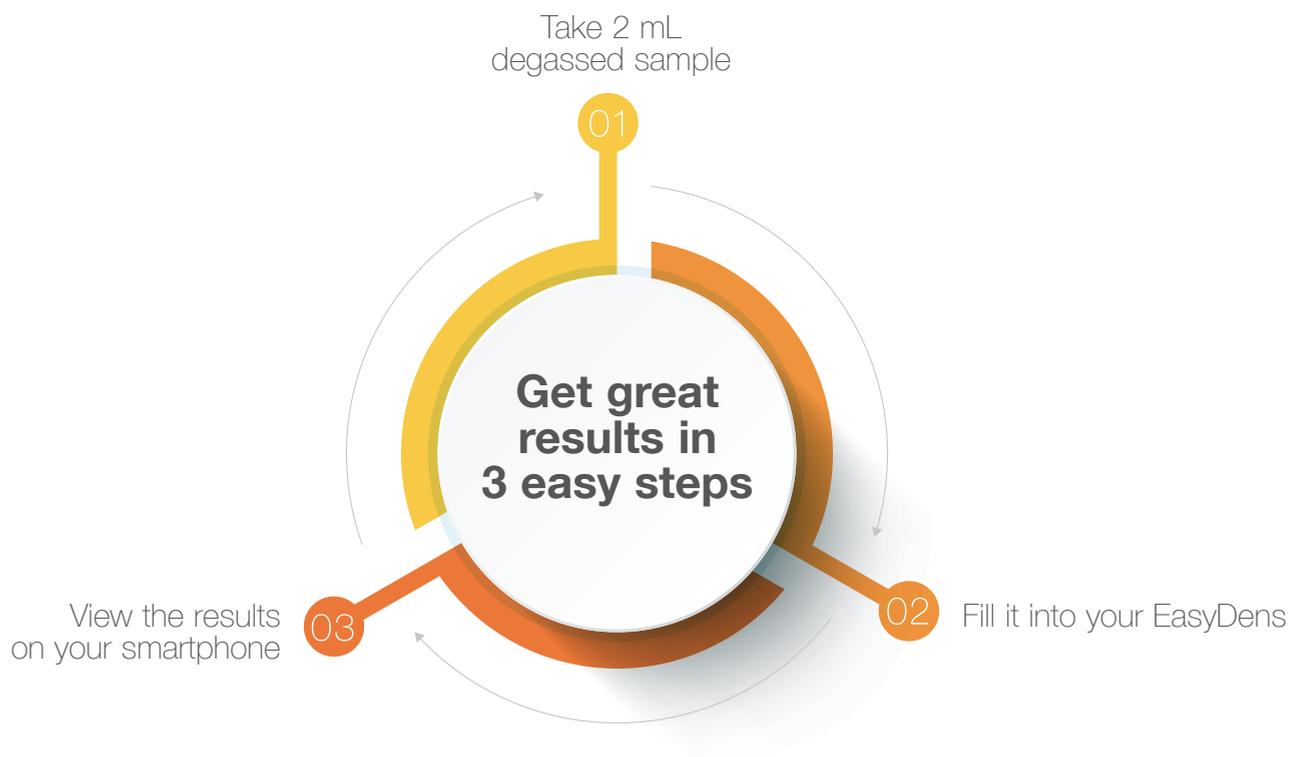
Alcohol (ABV)

Sugar (°Brix)



Go smart – your brew deserves it

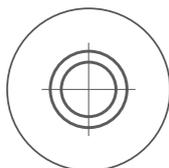
Measure wort extract/Plato to track your beer's fermentation progress on your iOS or Android smartphone. EasyDens is the smart hydrometer for home brewers, hobby distillers, and wine home producers.



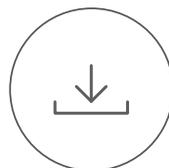
2 mL sample required



Results in less than 5 seconds



Digital measurement



Free app



Tracks fermentation

